



Crossroads

RESTAURANT & BAR

Menu

Accor Plus Discount available, please present your card to our team.
Please inform us of any food allergies or special dietary requirements, we
will try our best to accommodate.

v - vegetarian, vn - vegan, gfo - gluten free option, dfo - dairy free option



Entrée

PANE DI CASA 10

Warmed Bread served with
house-made butter (v)

MARINATED OLIVES 12

Whole olives marinated in
chilli, lemon, and rosemary (v/gf/vn)

ARANCINI 16

Trio of arancini served on a bed of roquette
Please ask staff for this week's flavour (vo)

ALBIDONGAS 18

Spanish meatballs poached
in a rich tomato sauce

SALMON CRUDO 24

Fresh salmon complimented with orange
segments, radish, lemon glaze, and dill (gf/df)

TUNA TARTARE 25

Fresh tuna, served on a bed of fresh avocado,
topped with parsnip chips (gf/df)



Mains

CHICKEN COTTALETTA 26

Panko crumbed chicken served with rosemary salted chips, and salad. Topped with a rich mushroom sauce

VEAL SCALLOPINI 30

Locally sourced veal cooked in a creamy mushroom sauce, complimented with paris mash and seasonal greens (gfo)

CAPRESE SALAD 27

Traditional Italian tomato salad dressed in a balsamic vinaigrette, topped with burrata (v/gf)

PAELLA 31

Iconic Spanish dish served with chicken, chorizo, prawns, mussels, and calamari (gfo)

COSTOLA 48

250gm Eye fillet cooked to your liking, complimented with cauliflower puree, beetroot jam, chat potatoes tossed in rosemary salt, and seasonal greens. Served with red wine jus (gf)

LASAGNE 25

House-made lasagna served with a fresh garden salad

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Chef Selections

FETTUCINE MARINARA 30

Seafood mix cooked in a rose sauce,
finished with fettucine (gfo)

SPAGHETTI CARBONARA 28

Bacon and mushroom tossed in a creamy
garlic sauce, finished with spaghetti (gfo)

GNOCCHI 30

Sauteed & tossed in
beef ragu

BARRAMUNDI 34

Crispy skin barramundi, served with rosemary salt chips,
fresh garden salad, finished with a beurre noir sauce (gf)

COQ AU VIN 33

Chicken marylands braised in a rich brown sauce,
complimented with paris mash and seasonal greens

ROASTED FIG & BEETROOT SALAD 28

Roasted beetroot and fig served with mesculin, feta,
walnuts, garnished with roasted pumpkin, tossed in a
honey vinaigrette (v/gf/dfo)



Desserts

WHITE CHOCOLATE PANNACOTTA 26

Coconut crumb, fresh berries,
hazelnut ice-cream

CHOCOLATE FONDANT 28

Honeycomb, dark chocolate soil,
vanilla semifreddo

RASPBERRY SOUFFLE 28

Strawberry coulis, coconut crumb,
fresh whipped cream

STICKY DATE PUDDING 24

Ginger crumb, butterscotch sauce,
vanilla semifreddo

CHEESE PLATTER 30

Selection of cheeses, fresh fruit,
and crackers (gfo)

HOT BEVERAGES

Barista made Coffee (c) 4.50 (m) 5.50

Hot Chocolate 4.50

Tea 2.50

Choose from a range of milk options and add a flavoured syrup for a custom twist!



Kids

Strictly 12 years & under only

SPAGHETTI BOLOGNAISE 14

(gfo)

KIDS FISH & CHIPS 14

CHEESE BURGER 14

KIDS STEAK 14

(gfo)

All kids meals come with chips, your choice of sauce,
kids ice cream & topping, & a kids activity pack