

IN-ROOM DINING MENU

SMALL PLATES

Beech oven roasted flatbread's V cheese and garlic with herb <i>or</i> tomato, basil and cheese	\$16
Marinated olives VF, DF, GF & NF extra virgin olive oil, dried oregano	\$14
Waffle fries V & NF paprika salt, aioli	\$14
Pickled octopus guilda black olive, piquillo peppers, fennel, romesco	\$16
Hummus dip and Guacamole VG, DF, GFO & NF paprika oil & flatbread	\$20
Mac & cheese croquettes NF & V served with bacon jam	\$20
Crispy buttermilk fried chicken NF pickles, chipotle mayonnaise	\$20
Baked triple cream brie V hot honey, candied walnuts, toasted baguette <i>add prosciutto wrapped for \$5</i>	\$23
Salami plate NF sopressa, cassalingo, focaccia, pickles	\$28

VG- vegan | V - Vegetarian | GF - Gluten Free | DF - Dairy free | NF - Nut Free | DFO - Dairy Free Option | GFO - Gluten Free Option | VGO - Vegetarian Option

Our seafood is proudly sourced from Australia, with a focus on quality, freshness and provenance. Our menu is prepared in a kitchen where allergens are present. Please speak with our team before ordering if you have any dietary requirements or require gluten-free or dairy-free options.

CROWNE PLAZA®

— BY IHG —

Hobart

LARGER PLATES

White miso poached chicken salad GF & HALAL shaved fennel, zucchini, snow peas, mint, red cabbage, creamy dill dressing	\$27
Pumpkin & quinoa bowl V, GF & DF roasted butternut pumpkin, crispy kale, marinated fetta, spring onion, toasted almond, tahini & nigella dressing	\$25
Tomato linguine NF, V & DFO tomato, basil, parmesan cheese	\$26
Club sandwich NF & DFO chicken & bacon, salad leaves, tomato, cheddar cheese, chips & aioli	\$26
Tasmanian beef cheese burger NF & GFO tomato, pickles, ketchup, brioche bun, chips & aioli <i>~ option for vegetarian version "make it veggie"</i>	\$26
Philly cheesesteak NF & GFO grilled beef & peppers, caramelised onion, provolone cheese, mayonnaise, toasted baguette , waffle fries	\$27
Crispy chicken schnitzel NF chips, garden salad and mushroom gravy	\$29

DESSERT

Basque cheesecake served with berry coulis GF & NF	\$19
Sticky toffee pudding, dulce de leche and vanilla bean ice cream NF	\$21
Vanilla Bean's Ice-cream with Choco malt V	\$12
Chocolate and salted caramel tart, whipped mascarpone and a crisp chocolate wafer V & NF	\$21

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