



Beer

Beers on Tap

- Buninyong Bitter
- Buninyong Dry
- Carlton Draft
- Hann Light
- Iron Jack
- James Squire Pale
- Furphy
- Guinness

Australian Beers

- Balter XPA
- Coopers Pale Ale
- Mountain Goat Steam Ale
- Carlton Dry
- Great Northern
- Stone and Wood Pacific Ale
- Better beer

Imported Beers

- Corona (Mexico)
- Heineken (Holland)
- Heineken zero (Holland)
- Stella Artois (Belgium)
- Asahi (Japan)

Assorted Craft Beers

- ### Ciders (Bottle)
- Kopparberg
 - Hills Apple Cider
 - Hills Pear Cider

Ginger Beer

- Brookvale Union



Wine

White Wines

Oysterbay Sauvignon Blanc (New Zealand)		40.00
Four Sister Sauvignon Blanc (Nagambie Vic)	11.00	38.00
Amiri (New Zealand)	11.00	36.00
Devils Corner Chardonnay (Tas)	12.00	40.50
Brown Brothers Moscato (Milawa Vic)	11.00	36.00
Brown Brothers Crouchen Riesling (Milawa Vic)	11.00	35.00
Yalumba Pinot Grigio (Angaston SA)	10.50	36.00

Red Wines

Riddoch Coonawarra Cabernet Sauvignon (SA)	12.00	40.00
Blue Pyrenees Cabernet Sauvignon (Avoca Vic)	12.50	39.50
Taylor's Cabernet Sauvignon (Clare Valley SA)	12.00	41.00
McGuigan Black Label Merlot (Hunter Valley NSW)	10.00	33.00
Blue Pyrenees Merlot (Avoca Vic)	12.50	40.50
Taylor's Shiraz (Clare Valley SA)	12.00	41.00
Riddoch Coonawarra Shiraz (SA)	12.00	40.00
Mount Langi Ghiran Billi Billi Shiraz (Ararat Vic)	12.00	41.00
Pepperjack Shiraz (Barossa Valley)	11.50	40.00
Summerfield Pyrenees Shiraz (Subject to availability)	14.00	60.00

Rose Wines

Blue Pyrenees Bone Dry Rose (Avoca Vic)	12.00	38.00
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Pinot Noir

Devils Corner (Tasmania)	12.00	40.50
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Sparkling Wines

Brown Brothers Prosecco (Milawa Vic)	10.00	
Yellow Glen Piccolo (Clare Valley SA) Yellow /Pink	10.00	

Sparkling mixed drinks

- Billson's
- Sparkling Vodka
- Jose Cuervo Margarita
- Pimm's

Crown Hotel Buninyong



To Share

Garlic and Cheese Flat Bread
With sour cream and sweet chilli sauce. 13.50

Crispy Prosciutto and Cheese Croquettes
Served with dipping sauce. 17.00

Arancini Di Riso
Crispy rice balls with a mozzarella pine nut and pumpkin filling served with a rich napoli sauce. 17.00

Loaded Fries
Hot chips loaded with your favourite toppings. 16.00

- 3 cheese, bacon and gravy.
- Chilli Bolognese, bacon and cheese.
- Vegan curry, mild Japanese curry, veggie nuggets and vegan cheese

Bowl of Chips 12.00

Vegetarian

Handmade Fettuccine with Honey Pumpkin and Meredith Goats Cheese
Cherry tomatoes, spanish onion, baby spinach, sundried tomatoes and toasted pine nuts tossed through basil pesto and topped with parmesan. 28.00

Veggie Stack
Roasted vegetables, smashed falafel, avocado, napoli sauce and cheese with spicy tahini dressing. 28.00
• Vegan option available

Classic Pub Fare

Mixed Grill
Prime beef minute steak, John Harbour English pork sausage, lamb rissole, smoked bacon topped with an egg and crispy onion rings, drizzled with red wine gravy and served with salad and chips. 38.00

Crown Beef Burger
Prime beef patty on Martin's famous potato bun, with lettuce, tomato, cheese, bacon, beetroot, onion jam, pickles, American mustard and house secret sauce. Served with chips. 27.50

Fish and Chips
Fillets of beer battered fish served with chips, salad and aioli. 30.00

Calamari Chips and salad
Crispy calamari salad with mango, avocado tossed through a house dressing served with chips. 30.00

Chicken Parmigiana
Fresh chicken breast fillet, lightly crumbed and topped with double smoked ham, napoli sauce and mozzarella cheese. Served with chips and salad. 29.00

Mains

Porterhouse Steak
Locally sourced 300gram Porterhouse cooked to your liking. With fondant potato, seasonal vegetables. 41.00
Add your choice of sauce \$3 each
- Red wine gravy, Peppercorn, Mushroom or Diane sauce.

King Rib Pork Cutlet
Honey glazed pork rib cutlet, served with roasted potato, seasonal vegetables and gravy topped with an apple cider sauce. 36.00

Satay Beef Stir Fry
Tender beef in a spicy satay sauce, served with jasmine rice and Asian greens (medium heat). 28.00

Wok Beef
Tender beef strips marinated in a sweet spice mix. Served with Asian vegetables and rice, garnished with cashews and fried shallots. 28.00

Beef Ragu Fettuccine
Slow cooked beef, vegetables and mushrooms in a rich sauce with fettuccine pasta topped with shaved parmesan. 30.00

Korean Fried Chicken Burger
Tender fried chicken coated in panko crumbs, with KimChi slaw, avocado, tomato and cheese on Martin's famous potato bun. Served with chips. (Spicy) 26.00

Beef and Guinness Pie
Tender braised beef in a rich sauce, inside a crisp pie case. Served with mash and vegetables. 28.00

Chicken Fettuccine
Fresh handmade pasta, locally sourced smoked chicken cooked through a garlic cream reduction with sundried tomatoes, spinach, pumpkin, toasted pine nuts and Spanish onion, topped with shaved parmesan cheese. 28.00

Special dietary requirements

If you or any of your guests have a food allergy or dietary restrictions please inform our staff, prior to ordering your meal. In addition our products may contain wheat, egg, dairy, soy, or fish allergens & may be processed in facilities that process tree nuts and peanuts.

2% Surcharge applies for all Eftpos & Credit card transactions

A 15% Surcharge applies on public holidays

Kids Meals

*under 12 years only. 12.00

Fish, chips and salad
Spaghetti Bolognese
Cheese Burger & chips
Chicken Nuggets, chips and salad

Something sweet

Apple Crumble and Biscoff Belgian Waffles 15.00
Served with Ice cream and Caramel sauce.

Sticky Date Pudding 15.00
Served with ice-cream and butterscotch sauce.

Kids Sundae 7.00
Vanilla ice-cream, with a choice of toppings. Chocolate, caramel, strawberry, lime or blue heaven, topped with sprinkles.

Drinks

Coffees 4.50
Cappuccino, Latte, Flat White, Long Black.
Mugaccino 5.00
*Double shot an extra 0.50

Tea 3.50
Hot Chocolate 5.00
Spiders 8.00
Coke, blue heaven, lime, raspberry, lemon & lemonade.
Milkshakes 8.00
Chocolate, strawberry, caramel, lime & blue heaven.