

ALL-DAY DINING MENU

SALADS

Caesar Salad	\$22
<i>Romaine lettuce, parmesan, white anchovy, garlic herb crouton</i>	
Greek Salad (V) (GF)	\$22
<i>Vine ripened tomato, red onion, olive, cucumber, oregano feta, capsicum, lemon, olive oil</i>	
Grilled Asparagus & Pumpkin Salad (V) (GF)	\$24
<i>Zucchini, lettuce, tomato, flax seed, balsamic dressing</i>	

Add on:

Bacon	\$6	Grilled Tiger Prawns	\$12 3 pieces
Grilled Cajun	\$8	Grilled Grain-Fed	\$15
Chicken Breast		Australian Beef Sirloin	
Smoked Salmon	\$9		

SOUP, SANDWICH & BURGERS

Mushroom Soup (V)	\$16
<i>Seasonal mushroom, truffle, crouton</i>	
Marriott Club Sandwich	\$24
<i>Turkey breast, honey baked ham, bacon, tomato, lettuce, fries</i>	
Mushroom Swiss Burger (V)	\$34
<i>Impossible patty, portobello mushroom, swiss cheese, onion ring, fries</i>	
Lobster Brioche Roll	\$38
<i>Boston lobster, avocado, miso mayonnaise, fries</i>	
Hawaiian Spam Burger	\$42 2 pieces
<i>English muffin, wagyu beef patty, crispy spam, grilled pineapple, swiss & cheddar cheese, sriracha sauce, fries</i>	

SHARING PLATES

Vegetable Spring Rolls (V)	\$12 6 pieces
<i>Thai sweet chilli sauce</i>	
Vegetable Samosas (V)	\$15 6 pieces
<i>Mango chutney</i>	
Spicy Buffalo Chicken Wings	\$15 8 pieces
<i>Hot sauce</i>	
Tempura Fish Bites	\$18
<i>Tartar sauce, lemon wedge</i>	
Parmesan & Manchego Truffle Fries (V)	\$19
Cajun Sweet Potato Fries (V)	\$19
<i>Remoulade dip</i>	
Assorted Satay	\$19 6 pieces \$35 12 pieces
<i>Beef, chicken, mutton, ketupat, peanut sauce</i>	
Lobster Croquettes	\$21 5 pieces
<i>Mentaiko mayonnaise</i>	



CHEF RECOMMENDATIONS

Beef Hor Fun (GF)	\$28
<i>Wok-fried rice noodle, sliced beef, braised mushroom, chye sim, egg</i>	
Tiger Prawn Claypot Hokkien Mee	\$32
<i>Rice noodle & yellow noodle, tiger prawn, squid, clam, roasted pork belly, bean sprout</i>	
Tiger Prawn Aglio Olio	\$36
<i>Tiger prawn, garlic, pecorino romano</i>	
Marriott "Mighty Mo" Burger 🌿	\$38
<i>Double beef patty, cheddar cheese, lettuce, sliced pickle, fried onion ring, secret sauce, fries</i>	
Grilled Salmon 🌿	\$39
<i>Clam, potato, carrot, pea, corn, chowder sauce</i>	
Lobster Singapore Laksa	\$48
<i>Boston lobster (300gm), rice noodle, quail egg, bean curd puff, fish cake, bean sprout, spicy coconut gravy</i>	

Salt & Pepper Calamari	\$21
<i>Chipotle mayonnaise</i>	
Quesadillas	\$22
<i>Choice of Grilled Cajun Chicken or Fish Goujons Tortilla, cheddar & mozzarella cheese, shredded lettuce, pineapple salsa, sour cream, fries</i>	
Classic Nachos	\$25
<i>Beef, beans, guacamole, salsa, jalapeno, olive, corn chips, cheese sauce</i>	
Smoked Salmon & Avocado Toast 🌿	\$29
<i>Sourdough bread, hummus, avocado, smoked salmon, poached egg, pickled pearl onion, caper, semi dried tomato, watercress salad</i>	
Prawn Cocktail 🌿 (GF)	\$34 12 pieces
<i>Avocado puree, passionfruit pearl, marinated watermelon, marie rose sauce</i>	

MAINS

Fish & Chips	\$36
<i>Beer battered halibut, thick-cut fries, tartar sauce, pea mash</i>	
Braised Beef Cheek 🌿	\$38
<i>Potato puree, asparagus, carrot</i>	
Grilled Iberico Pork Tomahawk	\$42
<i>Cheese potato mash, seasonal vegetables, dijon cream sauce</i>	
Steak Frites 🌿	\$58
<i>Choice of béarnaise sauce, green peppercorn sauce or red wine jus Australian ribeye (280gm), steak fries, salad</i>	

PASTAS

CHOICE OF SPAGHETTI, PENNE OR GLUTEN FREE PASTA

Pomodoro alla Norma	\$24
<i>Tomato sauce, cherry tomato, aubergine, feta, fresh basil</i>	
Beef Bolognese	\$28
<i>Beef & tomato ragu</i>	
Carbonara	\$28
<i>Egg cream sauce, garlic, bacon, parmesan</i>	
Aglio Olio e Funghi (V)	\$32
<i>Portobello, button mushroom, morel mushroom, chilli, garlic, parmesan, fresh basil</i>	
Spicy Crab	\$32
<i>Crab meat, arugula, lemon, caper, anchovy, garlic, parmesan, chilli flake</i>	

LOCAL DELIGHTS

Char Kway Teow	\$28
<i>Wok-fried rice noodle, prawn, chinese sausage, fish cake, bean sprout</i>	
Seafood Mee Goreng	\$30
<i>Wok-fried yellow noodle, prawn, squid, mussel, tomato, egg, chye sim</i>	
Nasi Goreng Istimewa	\$36
<i>Indonesian-style fried rice, fried chicken, chicken satay, sunny side-up egg, achar, prawn cracker</i>	

DESSERTS

Chocolate Lava Cake	\$19
<i>Premium vanilla gelato, chocolate crumble, raspberry crisp, berry</i>	
Hummingbird Cake	\$19
<i>Coconut gelato, grilled pineapple</i>	
Kuro Goma Crème Brûlée	\$19
<i>Passionfruit mango sorbet, sesame lavosh, peanut mochi ball</i>	
Classic Tiramisu	\$19

CHOOSE FROM

Draft Beer
Red or White Wine
Lychee Martini
House Spirits
Sangria
Mojito

Monday to Thursday, 11am to 6pm

CROSSROADS' HAPPY HOUR
\$13.50++

Sunday to Thursday, 6pm to 8:30pm

SUNDOWN HAPPY HOUR
\$15++

Not valid on special occasions, eve of and on public holidays.

🌿 Sustainably Sourced (V) Vegetarian Friendly (GF) Gluten Free

Crossroads Cafe uses only free-range eggs from locally produced farms. Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).

crossroads.