

CREW & KING

THE NIGHTINGALE KIDS MENU

MAIN

Potato crumbed fish and chips, green tomato chutney	\$12
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Poached chicken tacos, green salad slaw, bean shoots	\$12
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Nightingale brioche burger, crunchy fries	\$12
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SWEET

Create Your Own - oozy chocolate cake, strawberry, mint and popping candy	\$7.50
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Starfruit Eton mess, black meringue, vanilla cream, fairy floss	\$7.50
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Fruit salad bowl, crispy yoghurt	\$7.50
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ALLERGEN LEGEND

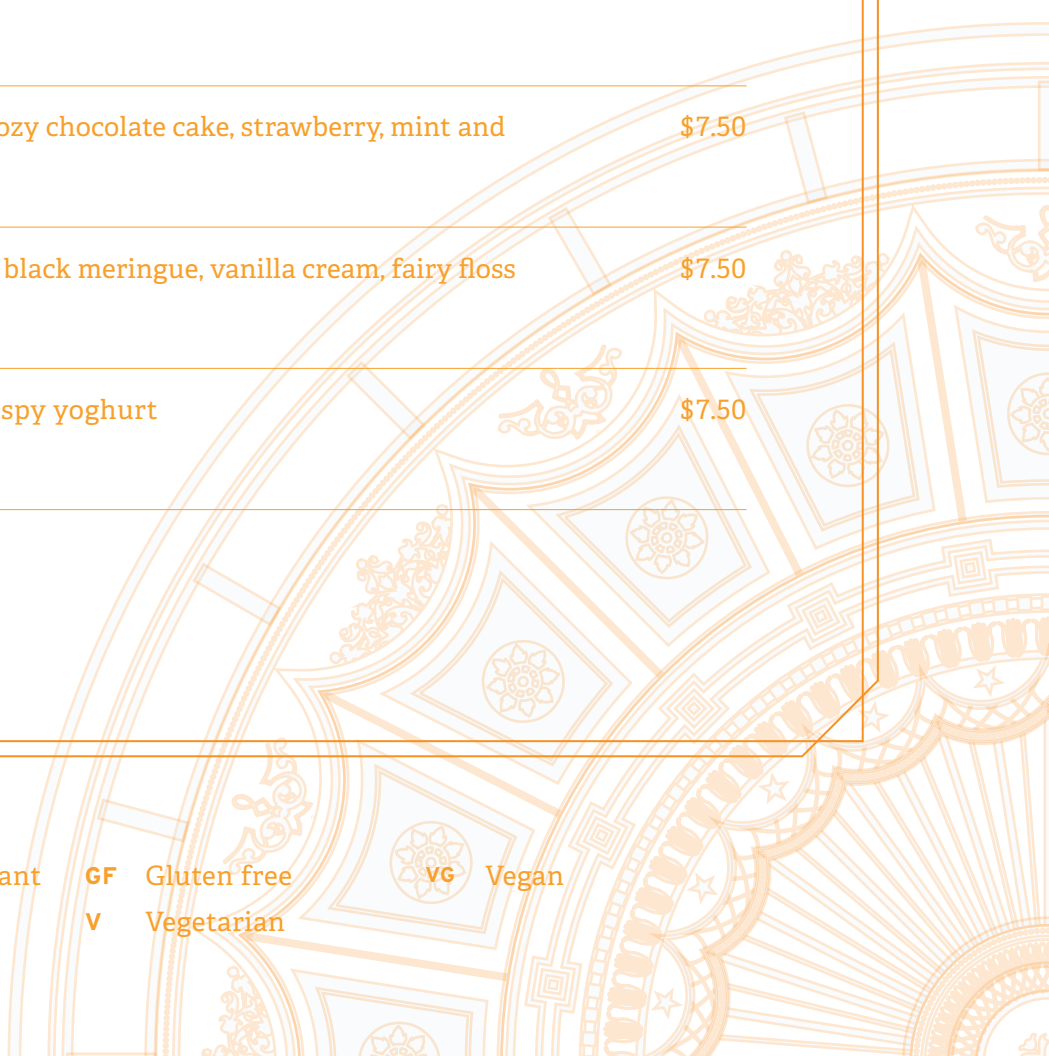
DF Lactose intolerant

NF Nut free

GF Gluten free

V Vegetarian

VG Vegan



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THE NIGHTINGALE LUNCH MENU

La Delizia mozzarella, Carnarvon roma tomatoes, basil, salad leaves, aged balsamic psic	GF V NF	\$16
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Flat Iron Stirling Range peppered beef, golden syrup glazed pumpkin, capsicum, herbs, rocket, raspberry vinegar dressing	GF D	\$21
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Ironbark pumpkin wedge, baby carrots, spinach, wild popped rice, crispy orange, native mint, hung curd	GF V VG NF	\$19
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Market-fresh WA beer battered fish, royal blue wedges, red/green coral lettuce, Kewpie tartar, lemon	NF	\$25
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Kytren goats curd on toasted sourdough, spinach, pickled seasonal WA mushrooms, cherry tomatoes, salsa verde, truffle oil, royal blue wedges	V	\$23
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19-hour braised brisket on beetroot sourdough, brisket bacon, rocket, smoked cheese, sweet corn jam, Chef's pickled Manjimup jalapeños, royal blue wedges	NF	\$26
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Beer-battered chips, citrus aioli	V NF	\$9
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