

SOUPS

Mushroom Soup \$5

A warm fuzzy comfort soup ledled with chunky mushrooms. A favourite made from scratch right here in our own kitchen.

new!

Clam Chowder \$5

A classic thick and rich clam broth garnished with fresh clams and spice. Need we say more?

SALADS

new!

Chicken Salad \$10

Fresh mesclun salad drizzled with house special honey-mustard dressing and adorned with tender, juicy grilled chicken strips.

new!

Three Amigos Salad \$10

Mesclun salad topped with a poached egg, sliced prawns and avocado and dressed in a comforting fragrant roasted sesame seed dressing.

Crisp Green and Honey Tangerine Salad \$10

Fresh arugula and baby spinach accompanied by honey tangerine, cherry tomatoes, candied walnuts and bacon bits, tossed in fresh citrus vinaigrette.

APPETIZERS

Vongole in White Wine Sauce \$10

Classic Italian clam stew – a teaser for your tastebuds with sweet, bitter and savoury notes.

Chicken Quesadilla \$9

Strips of freshly grilled chicken, chilli, sweet tomatoes, cilantro and cheddar served in a warm tortilla wheat wrap.



Chef's recommendation

ASIAN

Crossings Curry \$13

Whole chicken leg and potatoes stewed till tender in our secret home-made South Indian curry recipe. Served with a cooling cucumber salad and fluffy rice.



Crossings Laksa \$13

Our take on the local Asian favorite – thick rice noodles, bean sprouts, fishcake, prawns, tau pok and egg all in a bowl of deeply satisfying, fragrant and warm coconut curry gravy garnished with a dash of laksa leaves.

BURGERS

new!

Miso Pork Burger \$16

A juicy, flavourful, miso-seasoned pork belly grilled to perfection paired with pickled vegetables and served between a freshly toasted burger bun, ...Mmmm (and let's not forget the crispy fluffy fries...).

Waterloo Beef Burger \$17

A meaty 200 gm patty of Australian beef grilled to retain its flavourful juices accompanied by an egg done sunny side up, lettuce, tomatoes, cheddar cheese, bacon and sautéed onions in a burger bun. Served with fries.

PASTA



Crossings Signature Chilli Crab Pasta \$17

Fettuccine drenched in Crossings own chilli crab claw meat sauce served with soft shell crab fried in a light crisp batter.

new!

Vongole Pasta \$16

White clams traditionally sautéed with onion and garlic and a splash of white wine, then braised with fresh thyme and served with spaghetti. Subtle and strong flavours mingle together with each bite.

T.M.A. \$15

Sautéed button mushrooms and tender asparagus served with angel hair pasta in a zesty tomato stew.

MAINS

new!

Chicken Roulade \$16

Succulent chicken roll stuffed with spinach and mushroom and baked till tender. Served with asparagus, creamy mashed potatoes and tomato salsa.



Fish & Chips \$15

Breaded fish fillet served with fries & salad.

Baked Barramundi \$17

Pan-fried barramundi in rich lemon butter sauce served with creamy mashed potatoes and asparagus.

BBQ Ribs \$18

Braised then baked in BBQ sauce till tender, these baby back ribs are served with sweet potato fries.

new!

Bangers & Mash \$17

Comfort food extraordinaire – well grilled tender, juicy sausages served on a soft, fuzzy bed of creamy mash potatoes and adorned with warm gravy.

new!

Truffled Mac & Cheese \$15

Generous serving of luxurious melted cheese topped with roasted capsicum and smokey bacon served warm over macaroni cooked al dente complete with a drizzle of sumptuous truffle oil.

SIDES & BITES

Ciabatta Garlic Bread \$4

Fresh herbed bread dressed and toasted with garlic butter.

Chicken Wings \$8

Everyone's favourite snack – crisp on the outside, juicy and flavourful on the inside.

Calamari \$9

Lightly breaded and fried to a perfect gold.

Truffle Fries \$8

Flavourful truffle oil splashed over thick cut potato fries.

Sweet Potato Fries \$6

COFFEE

	Hot	Iced
Espresso Single	\$3.50	
Espresso Double	\$4.50	
Machiato	\$4.50	
Black Coffee	\$3.50	\$4.50
Cappuccino/Latte/Flat White	\$4.50	\$5.50
Flavoured Latte <i>(with choice of Mocha, Hazelnut, Almond, Vanilla)</i>	\$5.00	\$5.50
Add on		
Extra shot espresso	\$1.00	
Extra pump syrup	\$0.50	
Affogato	\$4.50	

TEA

	Hot	Iced
Hot Honey Lemon	\$4.50	
Iced Lemon Tea		\$4.50
Iced Milk Tea		\$4.50

PREMIUM TEAS

Earl Grey, English Breakfast, Camomile, Peppermint	\$4.00	\$4.50
Jasmine Green Tea, Moroccan Mint	\$4.00	\$4.50

GOURMET TEAS

Acai Berry with Pomegranate	\$4.00	\$5.00
Arabian Mint Tea with Honey	\$4.00	\$5.00
Rose with French Vanilla	\$4.00	\$5.00

OTHER DRINKS

	Hot	Iced
Chocolate	\$4.50	\$5.50
Dasani		\$3.50
Perrier		\$3.50
Snapple <i>(Grape, Pink Lemonade)</i>		\$4.50
Bottled Juices <i>(Apple, Cranberry, Lime, Mango)</i>		\$4.50
Coke, Coke Light, Ginger Ale, Root Beer		\$3.50
Root Beer Float		\$5.00

FRESH JUICES

	Iced	No Ice
new Green Apple, Carrot, Watermelon, Orange	\$5.00	\$6.00

DESSERTS & PASTRIES

Profiterole	\$9.00
Panna Cotta of the Day	\$5.00
Muffins <i>(select at cake counter)</i>	\$3.50
Molten Cake with ice cream	\$7.00
Cakes <i>(select at cake counter)</i>	\$7.00
Ice Cream <i>(Coconut, Cookies & Cream, Chocolate, Vanilla, Mango)</i>	\$3.00 (per scoop)

BEERS

BELGIAN TRAPPIST BEERS

Orval	\$14.00
Westmalle Dubbel	\$14.00
Westmalle Tripel	\$17.00
Rochefort 6	\$14.00
Rochefort 10	\$19.00

OTHER BEERS

Magic Hat #9 Pale Ale	\$12.50
Fruit Beers <i>(Ginger, Cherry, Raspberry, Peach)</i>	\$10.50

COCKTAILS*

Manhattan <i>(Made with whiskey, sweet vermouth and bitters)</i>	\$15.00
Negroni <i>(Made with gin, vermouth rosso, and Campari)</i>	\$15.00

*Available on Friday evening and served by Fr Paul

