The Cross Keys Hotel

Entrees		
GARLIC BREAD (VG)		8
GARLIC BREAD WITH CHEESE (VG)		10
BRUSCHETTA (VG/VO) Grilled Sourdough Topped with Tomato, Red Onion, Basil & Parmesan. Finished with a Balsamic Glaze.		17
NATURAL OYSTERS (GF) Served with Fresh Lemon.	24	30
OYSTERS KILPATRICK (GF) Grilled Bacon Pieces, Keys Kilpatrick Sauce & Fresh Lemon.	26	33
LEMON SALT & PEPPER CALAMARI (GF/VGO/VO) Flash Fried Calamari Pieces in Lemon Pepper Seasoning. Served with a Fresh Rocket Salad, Aioli & Fresh Lemon. (VGO) Swap Calamari Out For Tofu.		18
SPICED CHICKEN RIBS (GF) Crispy Chicken Ribs in House Made Chilli Sauce. Served With Coleslaw. Spice Levels: Hot, Mild or No Chilli.		18
DUCK SPRING ROLLS Served with a Fresh Side Salad & House Made Spiced Plum Dipping Sauce.		16
VEGETABLE SPRING ROLLS (VG) Served with a Fresh Side Salad & Sweet Chilli Dipping Sauce.		15
GRILLED HALLOUMI (GF/VG) Served with a Fresh Rocket Salad & Lemon Dressing.		16
HOUSE MADE SUNDRIED TOMATO ARANCINI (VG) Served with a Fresh Side Salad & Aioli.		19
Daily Specials		
Ask One Of Our Friendly Staff.		
SOUP OF THE DAY Served with Garlic Bread.		16

SOUP OF THE DAY Served with Garlic Bread.	16
ROAST OF THE DAY (GF)	30
Cooked Fresh Daily.	
Served with Hasselback Potatoes, Seasonal Vegetables & Gravy.	
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PIE OF THE DAY	34
Served with Creamy Mash Potato & Seasonal Vegetables.	
FISH OF THE DAY (GF) Pan Fried Fresh Fish Served with Chips Salad Tartare & a Fresh Lemon Wedge	32

Please Inform Our Friendly Staff of Any Dietary Requirements or Allergies Whilst Ordering.

Please Note That Whilst We Do Try Our Best to Accommodate to Any Dietary
Requirements or Allergies, Dishes May Contain Traces of Gluten, Nuts, Dairy, Eggs and
Other Common Allergens.

(GF) – Gluten Free (GFO) – Gluten Free Option (VG) – Vegetarian (VGO) – Vegetarian Option (VO) - Vegan Option

Mains	
CHICKEN PARMIGIANA (VGO) House Crumbed Chicken Breast, Leg Ham, Keys Napoli Sauce & Your Choice of Sides. (VGO) Swap Chicken Breast For Eggplant.	30
CHICKEN SCHNITZEL (VGO) House Crumbed Chicken Breast and Your Choice of Sides. (VGO) Swap Chicken Breast For Eggplant.	29
BANGERS & MASH (GF) Pork & Fennel Sausages. Served with Carmalised Onion, Creamy Mash Potato, Seasonal Vegtables & Gravy.	29
BRAISED LAMB SHANKS Cooked in a Rich Red Wine Gravy with Root Vegetables. Served with Creamy Mash & Crispy Sweet Potato.	34
BEEF SCHNITZEL House Crumbed Beef & Your Choice of Sides. Make it a Parmigiana \$2	30
300g PORTERHOUSE (GF) Flame Grilled to Your Liking. Served with Your Choice of Sides. Choice of Sauce: Garlic Butter, Mushroom Gravy, Peppercorn Gravy, Gravy or Red Wine Jus.	49
350g SCOTCH FILLET (GF) Flame Grilled to Your Liking. Served with Your Choice of Sides. Choice of Sauce: Garlic Butter, Mushroom Gravy, Peppercorn Gravy, Gravy or Red Wine Jus.	53
STEAK SANDWICH 150g Porterhouse Steak, Crispy Bacon, Fried Egg, Caramelised Onion, Tomato Relish, Sliced Tomato & Lettuce in a Toasted Turkish Roll. Served with Chips & Aioli.	30
CAJUN CHICKEN BURGER Cajun Style Chicken Schnitzel, American Cheese, Coleslaw & Jalapeños in a Toasted Potato Bun. Served with Chips and Aioli.	29
THE KEY'S BEEF BURGER (GF) Beef Patty, Bacon, Fried Egg, Pickles, Tomato Relish, American Cheese, Sliced Tomato & Lettuce in a Toasted Potato Bun. Served with Chips & Aioli.	29
MUSHROOM BURGER (GF/VG/VO) Grilled Field Mushroom, Grilled Halloumi, Tomato Relish, Sliced Tomato & Lettuce in a Toasted Potato Bun. Served with Chips and Aioli.	28
FRESH FISH & CHIPS (GFO) Fresh Gummy Shark. Served with a Fresh Side Salad, Chips, Tartare & Fresh Lemon. Beer Battered \$35 (GFO) Grilled \$32	
PAN FRIED SALMON FILLET (GF) Crispy Skin Salmon Fillet Served with Chat Potatoes, Seasonal Greens, Hollandaise Sauce & Fresh Lemon.	35
GARLIC PRAWNS (GF) Fresh Prawns Cooked in Creamy Garlic Sauce. Served with Steamed Rice & a Fresh Side Salad.	36

Mains	
LEMON SALT & PEPPER CALAMARI (GF/VGO/VO) Flash Fried Calamari Pieces in Lemon Pepper Seasoning. Served with a Fresh Rocket Salad, Chips, Aioli & Fresh Lemon. (VGO) Swap Calamari Out For Tofu.	32
SEAFOOD MARINARA (GFO) Calamari, Prawns, Mussels, Clams, Gummy Shark & Salmon Pieces. Tossed Through Extra Virgin Olive Oil, Confit Garlic, Fresh Chilli and Lemon. Add Gluten Free Pasta \$2	34
FETTUCINI CARBONARA (GFO/VGO) Mushroom, Bacon, Onion, Cream, Egg & Fresh Parmesan. Add Chicken \$4 Add Gluten Free Pasta \$2	29
SPINACH & RICOTTA CANNELLONI (VG) Served with House Made Napoli Sauce, Fried Basil, Chips & a Fresh Side Salad.	30
MUSHROOM RISOTTO (GF/VG/VO) Sauteed Melody of Mushrooms, Truffle Oil, Spring Onion & Fresh Parmesan. Add Chicken \$4	28
ASIAN BEEF SALAD (GFO/VGO/VO) Sauteed Beef Rump Served On An Asian Style Salad With Peanuts, Prawn Crackers & Ginger Dressing (VGO) Swap Beef For Tofu	24
CAESAR SALAD (GFO/VGO) Cos Lettuce, Bacon Pieces, House Made Croutons, Anchovies, Capers, Fresh Parmesan, a Soft Poached Egg & House Made Caesar Dressing. Add Chicken \$4. Add Tofu \$4.	24
ANCIENT GRAIN SALAD (GFO/VG/VO) Broccolini, Asparagus, Pumpkin, Kale, Cranberries, Quinoa, Lentils, Cous Cous, Sumac & Fresh Lemon. Add Chicken \$4. Add Tofu \$4.	24
TWICE COOKED PORK BELLY SALAD Poached Pork Belly in a Rich Asian Style Master Stock, Then Fried. Fresh Asian Salad & House Made Chili Caramel.	29
Sides	
BOWL OF CHIPS (GF/VG) Served with Tomato Sauce & Aioli. 5	10
BOWL OF RICE (GF/VG)	4
BOWL OF SEASONAL VEGETABLES (GF/VG)	9
BOWL OF SALAD (GF/VG)	9
BOWL OF MASH (GF/VG)	10
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The Cross Keys Hotel

What's On at The Keys!

MONDAY - \$25 PASTA NIGHT

Your Choice of Our Four Different Cross Keys Pastas or Risotto.

TUESDAY - \$25 PARMA NIGHT

Your Choice of Three Different Parmigianas. Classic Parma, Aussie Parma or Hawaiian Parma.

WEDNESDAY - \$25 BURGER NIGHT

Your Choice of Our Three Different Cross Keys Burgers.

THURSDAY - KIDS NIGHT

\$5 Kid's Meal Combos with Any Main Meal Purchased. With Kids Entertainment Every Week!

LAST SUNDAY OF THE MONTH

Live Music Every Month in the SportsBar.

Kids Meals

Make it a Kids Combo!

Add a Soft Drink or Juice &

Your Choice of Kids Dessert. All For Only an Extra \$2.

For Children 12 & Under.	
KIDS CHICKEN PARMIGIANA & CHIPS	15
KIDS CHICKEN SCHNITZEL & CHIPS	15
CHICKEN NUGGETS & CHIPS	12
GRILLED CHICKEN & VEGETABLES (GF)	12
CHEESEBURGER & CHIPS (GF)	12
ROAST OF THE DAY (GF)	12
FISH AND CHIPS (GFO) Your Choice of Fried or Grilled (GFO)	12
SPAGHETTI NAPOLI (VG/GFO) (GFO) Add Gluten Free Pasta \$2.	12

Kids Desserts

KIDS ICE CREAM	5
KIDS MOUSSE (GF)	5
KIDS FROG IN THE POND (GF)	4

Seniors Meal Deal

Upgrade Your Meal to a Two or Three Course For Just \$2 Per Additional Course.

Must Be Bought In Conjunction with a Seniors Main Meal.

Seniors Entrees

3 31 3037 3 31 331 333	
GARLIC BREAD (VG) Add Cheese \$2	2
SOUP OF THE DAY Ask One of Our Friendly Staff. Served with Garlic Bread	2
BRUSCHETTA (VG/VO) Grilled Sourdough Topped with Tomato, Red Onion, Basil & Parmesan. Finished with a Balsamic Glaze.	2
VEGETABLE SPRING ROLLS (VG)	2

Seniors Mains

Served with a Fresh Side Salad & Sweet Chilli Dipping Sauce.

CHICKEN PARMIGIANA House Crumbed Chicken Breast, Leg Ham, Keys Napoli Sauce & Your Choice of Sides.	22.95
CHICKEN SCHNITZEL House Crumbed Chicken Breast & Your Choice of Sides.	18.95
MUSHROOM RISOTTO (GF/VG/VO) Sauteed Melody of Mushrooms, Spring Onions & Fresh Parmesan. Add Chicken \$4	18.95
SPAGHETTI NAPOLI (GFO/VG) Spaghetti Tossed Through House Made Napoli Sauce. Served with Shaved Parmesan. (GFO) Add Gluten Free Pasta \$2	18.95
SPINACH AND RICOTTA CANNELLONI (VG) Served with House Made Napoli Sauce, Fried Basil, Chips & a Fresh Side Salad.	18.95
BANGERS & MASH (GF) Traditional Beef Sausages. Served with Caramelised Onion, Creamy Mash Potato, Seasonal Vegetables & Gravy.	18.95
LAMBS FRY & BACON (GF) Seared Lambs Liver, Served with Crispy Bacon, Creamy Mash, Seasonal Veaetable:	18.95 s &

LEMON SALT & PEPPER SOUID (GF/VGO/VO) Flash Fried Calamari Pieces in Lemon Pepper Seasoning.

Served with a Fresh Rocket Salad, Chips, Aioli & Fresh Lemon. (VGO) Swap Calamari Out For Tofu.

Seniors Mains

GRILLED FISH & CHIPS (GF)	
Fresh Gummy Shark. Served with a Fresh Side Salad, Chips,	
Tartare & Fresh Lemon.	

FRIED FISH & CHIPS Fresh Beer Battered Gummy Shark.

Served with a Fresh Side Salad, Chips, Tartare & Fresh Lemon.

ROAST OF THE DAY (GF) Cooked Fresh Daily. Served with Hasselback Potatoes, Seasonal Vegetables & Gravy.

200g SCOTCH FILLET (GF)

18.95

22.95

22.95

22.95

22.95

22.95

Flame Grilled to Your Liking. Served with Your Choice of Sides. Choice of Sauce: Garlic Butter, Mushroom Gravy, Peppercorn Gravy, Gravy and Red Wine Jus.

CRUMBED LAMB CUTLETS Herb and Parmesan Crumbed Cutlets. Served with Creamy

BRAISED LAMB SHANK Cooked in a Rich Red Wine Gravy with Root Vegetables, Served with Creamy Mash & Crispy Sweet Potato.

Seniors Desserts

Mash Potato, Seasonal Vegetables & Gravy.

STICKY DATE PUDDING House Made Pudding, Butterscotch Sauce and Vanilla Ice-Cream.	2
CHOCOLATE BROWNIE House Made Chocolate Brownie Served With Salted Caramel Sauce and Vanilla Bean Ice Cream.	2
CHOCOLATE MOUSSE (GF) Served With Whipped Cream and Berry Compote.	2
PAVLOVA (GF) Fresh Seasonal Fruit, Berry Compote and Fresh Cream.	2
FROG IN THE POND (GF)	2

Having a Function?

Let Our Friendly Function Team Take the Hassle Out of Party Planning. No Matter the Occasion, Groups Large or Small, We have the Perfect Private or Semi-Private Function Space for you.

Ask Our Friendly Staff for Details on Having Your Next Function at The Keys!