

CROSSROADS BAR SPRING MENU 2011

Classics Cocktails

Bellini	\$16
Sparkling wine, peach liqueur	
Martini	\$17
Vodka/gin, vermouth	
Negroni	\$17
Gin, Campari, sweet vermouth	
Singapore Sling	\$17
Gin, cherry brandy, cointreau, benedictine, soda water	
Daiquiri	\$17
Bacardi white, cointreau, cranberry juice, served frozen	
Margarita	\$18
Tequila, cointreau, salt on the rim, served straight up or frozen	
Piña Colada	\$18
Blend of Bacardi, Malibu and coconut cream	
Japanese Slipper	\$18
Blend of Midori and cointreau	
Brandy Alexander	\$18
Blend of Brandy, crème de cacao white and pure cream	
Cosmopolitan	\$17
Blend of Vodka and cointreau	

CROSSROADS BAR SPRING MENU 2011




Something a little bit Different

Azure	\$18
Frangelico, Kalhua, Baileys & Creme' de mure	
Berrylicious	\$18
Vanilla vodka, Chambord, raspberry, cranberry & black berries	
Toffee Apple	\$17
Vodka, Apple & Butter Scotch Schnapps	
Rose of Eden	\$18
Lychee liqueur, vodka & sparkling wine	
Burnt Orange & Vanilla Cosmopolitan	\$17
Absolute, orange, cranberry, vanilla & lime	
Lemon & Basil Martini	\$20
Grey Goose Le Citron, basil & lemon	
Spiced Apple & Lemon Mojito	\$16
Bacardi, fresh lemon, spiced apple & mint	
Express Martini	\$17
Vanilla vodka, Kalhua & coffee	
Hemingway Daiquiri	\$19
Bacardi, Cherry liqueur, grapefruit & lime	

CROSSROADS BAR SPRING MENU 2011





CROSSROADS BAR SPRING MENU 2011

Bites & Nibbles

Wood roasted green and wild tei olives , sea salt grissini		\$13
Chilli salt roasted cashew nuts		\$10
Wedges , sour cream and sweet chilli (v)		\$11
Steamed Dim Sum chilli infused soy & black vinegar dipping sauce		\$21
Coffin bay oysters with: natural, Vietnamese dressing, chorizo relish, tosa zu jelly or eschallot vinaigrette		Half- doz \$24 Doz \$30
Grilled rosemary and garlic bread with marinated feta, vine tomatoes and olive pots (v)		\$16
Tempura prawns , three dipping sauces, Asian slaw		\$25
Fries with Celery Sea salt		\$9
Soup of the Day with Sour dough roll		\$13
Express lunch pasta of the day served with a glass of house wine <i>served between midday and 2pm only</i>		\$17

CROSSROADS BAR SPRING MENU 2011

Salads

Garden salad house dressing (v) 	\$16
Caesar salad with baby cos, white anchovy fritter	
- Chicken 	\$24
- Prawn	\$25
-Smoke Salmon	\$25
Greek salad , kalamatta, cucumber and roma tomatoes (v) 	\$18
Wagyu Thai Angus beef salad , toasted Jasmine	\$22
Vine tomato, buffalo mozzarella, basil and balsamic (v) 	\$18

CROSSROADS BAR SPRING MENU 2011

Entrée

Coffin bay octopus , chorizo and kipfler salad, salsa Verde	\$25
Corn-fed chicken wrapped in prosciutto, parmesan polenta and wafers	\$24
Fried tempeh with snake beans and red onion (v)	\$22
Coffin bay oysters with: natural, Vietnamese dressing, chorizo relish, tosa zu jelly or eschallot vinaigrette	Half- doz \$24 Doz \$30
Twice baked goat cheese soufflé , apple and celery salad, verjuice dressing (v)	\$24
Hokkaido scallop, crisp pork belly , sticky soy and celeriac puree	\$26
Soup of the day	\$15

CROSSROADS BAR SPRING MENU 2011

Mains

Wagyu Burger double smoked bacon, house relish & fries	\$29
BBQ yoghurt and lime marinated white Pyrenees lamb, babaganush, fatosh salad	\$25
Beer Battered Fish Fillets, tartare sauce, french fries	\$25
Swissôtel Club egg, fries, olive oil bread, organic chicken, parma ham	\$24
Wagyu skirt steak sandwich, caramelised onion house relish, fries	\$26
Parmesan and Panko crumbed chicken schnitzel with gremolata, fries and house salad	\$25
Pan salmon fillet, slow cooked organic cherry tomatoes vanilla mash, herb paint	\$34
Sautéed Spätzle with Butternut Squash, Pumpkin Seeds, brown butter and Wilted Rocket.	\$25
Ricotta and goat's cheese gnocchi, confit garlic cream sauce (v)	\$25
Butter chicken, minted raita basmati rice	\$30



CROSSROADS BAR SPRING MENU 2011

Pizza from our Wood Fired Oven

Pizza Margherita basil, buffalo mozzarella, tomato	\$25
Pizza Quattro Formaggio e Salsicia fontina, mozzarella, parmesan, ricotta, Italian sausage, sea salt	\$26
Pizza Con Prosciutto ricotta, rosemary, fontina, prosciutto, oregano	\$26
Pizza Capriciosa Tomato, mozzarella, long stem artichoke, olive and jamon	\$26
Pizza Con Gamberi Prawn, Roma tomato, chilli, ricotta and rocket	\$27
Calzone Forrest mushroom, cavolo nero, ricotta and truffle butter	\$26

\$16

CROSSROADS BAR SPRING MENU 2011

Desserts	\$16
Apple and rhubarb crumble , macerated strawberry ripple ice cream, milk cookies	\$15
Coconut rice pudding pots , spiced brioche cubes, gingerbread ice cream	\$14
Pink peppercorn spiced pavlova , passion fruit custard, balsamic ice cream	\$18
Swissôtel ice cream Sundae	
Affogato vanilla bean ice cream , espresso, frangelico & biscotti	\$17
Lindt Chocolate Fondue selection of skewered seasonal fruits, marshmallow and triple chocolate brownie	\$25
Lindt chocolate palette , hazel nut cream and passion fruit curd	
Selection of local and imported cheeses with house baked Lavosh, Fresh honeycomb, muscatels	
Espresso Coffee Cappuccino, Espresso, Flat White, Latte, Long Black, Macchiato	\$5
Loose Leaf Tea English Breakfast, Earl Grey, Sydney Breakfast, Madagascar Vanilla Gunpowder Green, Chamomile, Lemongrass Ginger, Peppermint, Strawberries & Cream	\$8

CROSSROADS BAR SPRING MENU 2011

Sparkling wine & Champagne

MV Chandon Brut, Yarra valley VIC		\$49
Domaine Chandon Rose, Yarra Valley VIC		\$44
MV bay of Fires Tasmania Cuvee Rose, Northern TAZ	\$11	\$48
2002 Arras Chardonnay Pinot Noir, Tamar Valley TAZ		\$105
2007 Croser, Adelaide Hills SA		\$80
MV Moet et Chandon Brut Imperial, Epernay FRA	\$22	\$108
MV Moet et Chandon Rose Imperial, Epernay FRA	\$24	\$140
NV Pol Roger White Label Reserve Cuvee, Epernay FRA		\$143
NV Veuve Clicquot Ponsardin, Reims FRA		\$162
2002 Dom Perignon, Epernay FRA		\$347

Dessert Wine

Bimbadgen Botrytis Semillon, Hunter Valley NSW	\$10	\$47
--	-------------	-------------

CROSSROADS BAR SPRING MENU 2011

White Wine

Mt Difficulty Target Gully Riesling, Central Otago NZ	\$14	\$64
Innocent Bystander Pinot Gris, Yarra Valley VIC	\$10	\$43
Cantina Tollo 'Rocca Ventosa' Pinot Grigio, Tollo ITA		\$43
Meerea Park XYZ Semillon, Hunter Valley NSW	\$10	\$47
Monkey Bay Sauvignon Blanc, Marlborough NZ	\$10	\$46
Cloudy bay Sauvignon Blanc, Marlborough NZ	\$16	\$71
Mandala Sauvignon Blanc Semillon, Yarra Valley VIC		\$43
Cape Mentelle Sauvignon Blanc Semillon, Margaret River W	\$13	\$57
The Lane Single Vineyard Chardonnay, Adelaide Hills SA		\$54
Scarborough Chardonnay, Hunter Valley NSW	\$12	\$53
Fattori Gregoris Soave, Veneto, ITA	\$13	\$55
Laroch Petit Chablis, ITA	\$14	\$62

Red Wine

Underground Single Vineyard Pinot Noir, Mt Eliza VIC	\$10	\$46
Fassati La Selcaia' Rosso di Montepulciano DOCG, ITA		\$64
Mitolo Jester Cabernet Sauvignon, McLaren Vale SA		\$51
Helm Cabernet Sauvignon, Murrumbateman, CAN		\$89
Watershed Cabernet Franc, Margaret River WA	\$10	\$44
Flametree Cabernet Merlot, Margaret River WA		\$55
'The Conductor' Merlot by Philip Shaw, Orange NSW	\$10	\$43
Stefani Estate 'Vino Rosso' Shiraz Cabernet, Heathcote VIC		\$45
Barossa Valley Estate Ebenezer Shiraz, Barossa Valley SA		\$76
Silent Assassin Shiraz, Pyrenees VIC	\$13	\$55
Mitchelton Shiraz Mourvedre Grenache, Central VIC	\$13	\$57
Argyle Reserve Pinot Noir, Oregon USA	\$15	\$75

CROSSROADS BAR SPRING MENU 2011

CROSSROADS BAR SPRING MENU 2011

Australian Beer

Boags Premium Light TAS	\$6
Crown Lager NSW	\$8
James Boags Premium TAS	\$8
James Squire Amber Ale NSW	\$7
James Squire Pale India Ale NSW	\$7
James Squire Pilsner NSW	\$7
Tooheys Extra Dry NSW	\$6

Imported Beer

Corona MEX	\$9
Guinness IRE	\$10
Heineken HOL	\$8
Kirin JAP	\$8
Peroni ITA	\$9
Schofferhofer Hefeweizen GER	\$12
Schofferhofer Kristallweizen GER	\$12
Stella Artois BEL	\$10
Strongbow Original Cider UK	\$9

Mineral Water

Sparkling

Antipodes NZ (1000ml)	\$12
Santa Vittoria ITA (500ml)	\$9

Still

Santa Vittoria ITA (500ml)	\$9
Voss NOR (800ml)	\$11

CROSSROADS BAR SPRING MENU 2011

Happy Hour

Glass House Sparkling Wine, White Wine, Red wine \$7
Schooner: **Hahn Super Dry**
House Spirits: **Bourbon, Gin, Rum, Scotch, Vodka, Tequila**

Classic Champagne Cocktail

Cocktail of the month \$13

Please ask your server \$13

Monday to Saturday From 5:00pm to 7:00pm

Bourbon

30ml

Basil Haydens \$12
Bookers \$14
Canadian Club \$9
Jack Daniels \$9
Jim Bean White Label (house) \$8
Makers Mark \$12
Wild Turkey \$9
Woodfrod Reserve \$11

Cognac

30ml

Courvoisier VSOP
Hennessy VS \$9
Hennessy VSOP \$10
Hennessy XO \$12
Hennessy Paradis \$30
Martell VSOP \$65
Martell XO \$13
Remy Martin XO \$28
\$40

CROSSROADS BAR SPRING MENU 2011

Gin

30ml

Bombay Sapphire (house)	\$8
Hendricks	\$12
Tanqueray	\$11
Tanqueray No.10	\$14

Tequila

30ml

Casa Noble Reposado	\$18
Jose Cuervo (house)	\$9
Jose Cuervo 1880	\$13

Scotch Whisky

30ml

Chivas Regal	\$11
Dewars White Label (House)	\$8
Dimple 15 YO	\$13
J&B Rare	\$9
Jameson (Ireland)	\$9
Johnnie Walker Black	\$12
Johnnie Walker Red	\$9

Malt

30ml

Aberlour 10YO (Speyside)	\$11
Bushmill 10YO (Ireland)	\$12
Dalwhinnie 15YO (Grampians)	\$15
Glenfiddich 10YO (Speyside)	\$11
Glenlivet 12YO (Speyside)	\$11
Glenmorangie 10YO (Speyside)	\$11

CROSSROADS BAR SPRING MENU 2011

Lagavulin 16YO (Islay)	\$11
Laphroaig 10YO (Islay)	\$17
Macallan 12YO (Speyside)	\$14
Macallan 18YO (Speyside)	\$14
Talisker 10YO (Skye)	\$19
	\$13

RUM

30ml

Appleton Estate	
Bacardi Superior (house)	\$12
Bundaberg OP (house)	\$8
Mount Gay	\$12
	\$10

Vodka

30ml

Absolut (house)	\$8
Belvedere Pure, Citrus, Pomarancza, Raspberry	\$12
Belvedere Intense	\$16
Grey Goose, Grey Goose L'Orange	\$15
Square One organic Cucumber Vodka	\$14

Liqueurs

Please ask your server for your favourite liqueur

CROSSROADS BAR SPRING MENU 2011