

STARTERS

Crunchy Avocado Wedges (V) 18
Chipotle Aioli

Chicken Wings 18
Choice of Jerk or Buffalo Sauce
Ranch Dip, Celery Sticks

Crispy Buttermilk Cauliflower (V) 17
BBQ Sauce, Sesame Mayo

SANDWICHES

C&A Wahoo 25
Grilled Wahoo, Lettuce, Tomato, Coleslaw,
Tartar Sauce, Raisin Bread

The Beyond Burger® (V) 27
Cheddar, Lettuce, Tomato, Dill Pickle, Chipotle Aioli

Crispy Chicken On Brioche Bun 25
Dill Pickle, Chipotle Aioli, Ranch Dressing

Black Angus Beef Burger (8oz) 26
Bacon, Cheddar, Lettuce, Tomato, Dill Pickle
(available without the bun, placed between iceberg leaves)

***All Sandwiches will be served with a choice of French Fries, Sweet Potato Fries or Side Salad**

CROWN & ANCHOR

BAR • RESTAURANT • TERRACE

POOL MENU

exhale®

SALADS

Vegan Keto (V) (GF) (N) 19
Mixed Greens, Quinoa, Avocado, Tomato,
Sweet Corn, Hazelnuts, Orange Segments, Orange Vinaigrette

Organic Spring Sprout & Green Apple (V) (GF)
Arugula, Spiced Walnuts,
Tuckers Goat's Cheese, Chia Dressing

Poke Bowl (V) 20
Mixed Greens, Quinoa, Seaweed Salad,
Avocado, Edamame, Pickled Cucumber,
Radish, Soy Sesame Dressing

SALAD ADD-ONS: 7
Chicken / Salmon / Shrimp / Bacon / Tofu / Beef / Tuna

HAMILTON PRINCESS CLASSIC COCKTAILS

Princess Ultimate Rum Swizzle
Gosling's Black Seal Rum, Gosling's Gold Seal Rum,
Pomegranate, Grenadine, Lime, Pineapple, Orange,
Angostura Bitters, Float of Hamilton Princess Single Barrel Rum
16

Classic Dark & Stormy
Gosling's Black Seal Rum, Ginger Beer
16

Sparkling Mango Lemonade
Top it up with a liquor of your choice at an additional cost
Hand-Crafted with Fresh Lemon and Mango
9.50

WINE BY THE GLASS

Sparkling

'Yellow Label', Veuve Cliquot, Champagne, France 30
Zardetto Prosecco Brut, Prosecco, Italy, NV 15

White

Sauvignon Blanc, Wairau River, New Zealand 16
Chardonnay, Rodney Strong, Sonoma, USA 17
Pinot Grigio, Santa Margherita, Valdadige, Italy 15

Rosé

AIX Rosé Coteaux d'Aix En Provence, France 14

Red

Cabernet, Justin Vineyards, Paso Robles, California, USA 19
Kaiken Ultra, Malbec, Mendoza, Argentina 17
Pinot Noir, J. Lohr 'Falcons Perch', Monterey County, California, USA 17

(V) Vegetarian (GF) Gluten Free (N) Nuts

If you have any intolerances or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

17% gratuities will be added to the menu price listed