



CELEBRATE THE
FESTIVE SEASON
AT CROWN

FESTIVE LUNCH MENU

TWO COURSES \$60.00 PER PERSON
THREE COURSES \$70.00 PER PERSON

INCLUDES A GLASS OF WINE, BEER, SOFT DRINK & 4 HOURS FREE PARKING

ENTRÉE

Warm heritage tomatoes, burrata, radicchio, wild fennel
Smoked ham hock and parsley terrine, mustard vinaigrette, pickles, baguette
Flame-grilled blue mackerel, confit potato, spring garlic, sauce gribiche



PLAT PRINCIPAL

Bannockburn free-range chicken, baby gem, cucumber, tarragon mayonnaise
Mirror Dory, radish, watercress, Café de Paris butter
Risoni, jamon, crème fraiche, comte, soft herbs



DESSERT

Pain Perdu, gingerbread ice cream
Baked raspberry cheesecake, Tahitian vanilla and elderflower cream
La Luna holy goat, golden raisins, oat crackers

• BISTRO •

GUILLAUME