



CELEBRATE THE
FESTIVE SEASON
AT CROWN

**CHRISTMAS DAY
LUNCH MENU**

WEDNESDAY 25 DECEMBER 2019
ADULT \$410, CHILD \$205
12:30PM - 3:30PM | LIVE BAND ENTERTAINMENT

BEVERAGE PACKAGE INCLUSIVE OF

Piper-Heidsieck 'Cuvee Brut' NV
Maude Sauvignon Blanc, Dal Zotto Pinot Grigio, Domaine Chandon Chardonnay, Mirabeau Rose,
Kooyong 'Massale' Pinot Noir, Maxwell's 'Silver Hammer' Shiraz, Oakridge 'OTS' Cabernet Merlot,
Furphy Refreshing Ale, Stella Artois, Cascade Light

ON THE TABLE

Warm pumpkin scones with onion jam
Prawn cocktail – spicy tomato and avocado gelee
Spanish churros with cinnamon spiced chocolate sauce

FROM THE OCEAN

New South Wales oysters
Queensland wild tiger prawns
Alaskan king crab claws
Vannamei prawns
NZ langoustine
Chilled Canadian lobster
Queensland spanner crabs
Hervey Bay scallop tartare
New Zealand green lip mussels, sweet chili & balsamic dressing
Cloudy Bay jumbo diamond clams, nam jim dressing
Sea clams in sesame and chilli dressing
Marinated Morton Bay bugs
Cocktail sauce, tartare sauce, mignonette dressing, Balsamic oyster dressing

COLD SELECTION

Spice crusted roasted duck three ways, sweet corn puree
Soy and ponzu cured tuna, wasabi mayo, crispy chicken skin, ikura
Smoked and cured kingfish with almond gazpacho
Lobster coconut pomelo and green mango salad in betel leaf
Heirloom tomato and peach salad with fromage blanc
Lamb backstrap with grilled zucchini pappardelle, figs and zucchini flowers
Octopus carpaccio, pomme maxim
Seared scallops with mango carpaccio, coriander pesto and caramelized walnut

CONSERVATORY

SELECTION OF CHARCUTERIE

Serrano ham, Prosciutto di Parma, artisan salami, Pastrami, Mortadella

CHEESE BOARD

Mon Pere Brie, Warranambool Vintage Cheddar, Shadow of Blue, Le Rouge, Petit Comte
Brillat Savarin panna cotta, dukkah crust
Assorted Meredith's goat cheese lollipops
Beetroot ravioli with feta cheese, salsa verde, truffle oil
Yarra Valley Fromage fraise with semi-dried tomato and bagel crisps

JAPANESE SELECTION

Sashimi - Salmon, Tuna, Kingfish, Hapuka
Assorted sushi - Maki rolls, sandwiches and Nigiri
Chawanmushi, Dashi maki, Aburi sushi, Tokosen temaki

WESTERN INTERACTIVE KITCHEN

Wagyu sirloin roasted with garlic and rosemary
Slow roasted turkey with sage
Honey and mustard glazed baked ham leg
Chestnut & cranberry, pistachio stuffing

CHEF COLLABORATION

Summer sweetcorn chowder with spanner crab
Gratinated Canadian lobster with garlic, white wine and herb butter
Baked whole salmon with aged balsamic, fennel and citrus salad with muscatels
Chicken ballotine roulade with brie and mushroom duxelle, brandy liver sauce
Char-grilled lamb cutlets with dukkah and pomegranate salad, mint jus
Duck fat and thyme roasted globe artichokes and vine tomatoes with crushed olives
Russet and sweet potato gratin with sweet shallot and pecorino cream sauce
Grilled jumbo asparagus with tartufata and soft poached egg

ITALIAN KITCHEN

PIZZA

Balsamic mixed mushrooms, caramelized onion, spinach, asparagus and goat cheese
Prawn, scallop, langoustine, salmon caviar, sour cream, capers, pickled onion, chives

PASTA

Fusilli with broccoli, pecorino and walnut pesto, edamame
Spinach ricotta tortellini with braised beef short rib, red wine and tomato ragu

CONSERVATORY

Menu is subject to change. Crown practises responsible service of alcohol. Please note credit card payments incur a 1.2% surcharge.

ASIAN KITCHEN

SOUP

Lobster and crab broth, shark fin melon soup in clay pot

YUM CHA STATION

Pan fried radish cake with crispy shrimp chilli sauce and scallion

Crispy whitebait with tobiko mayonnaise

Prawn pot sticker with ginger, chilli oil and black vinegar

Xiao long bao

ASIAN ROAST

Crispy pork with citrus glaze and kai lan

Peking duck pancake with plum sauce

WOK DISHES

XO chilli scallops with snow peas in yam ring

Fried king prawns with salted egg butter in vermicelli net

Brandied black bean beef tenderloin with orange and broccolini, light wasabi sauce

Duck noodle and black fungus with truffle soy sauce in potato nest

TANDOOR INTERACTIVE KITCHEN

Whole tandoori spatchcock

Crispy Amritsari sea perch

Maharashtrian spicy prawn curry

Shahi lamb korma

Mangalorean cashew curry with cottage cheese and green peas

Vegetable dum biryani

"THE HERO" OUR DESSERTS

LIVE CREPE STATION

Red velvet & orange Cointreau

Christmas pudding

Hazelnut chocolate Bûche de Noël

Cointreau noir & orange Christmas log

Opera pine tree honey cinnamon & dark chocolate

Pecan speculos cheesecake

Almond milk pudding pomegranate jelly and strawberries

Pine tree honey panna cotta, forest berries

Carrot pineapple cake and ginger vanilla frosting

Apple cinnamon vegan tea cake

Assorted Christmas financier donut

Cranberry eggs nog tart

MÖVENPICK ICE CREAMS AND SORBET AND PREMIUM BELGIAN CHOCOLATE FOUNTAINS

Strawberries, chocolate brownies, marshmallow, assorted lollies

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