DECEMBER WEEKENDS
FRIDAY - SUNDAY $69

BEVERAGE PACKAGE
Including 1 drink of the following:
- Wine
- Sparkling
- Carlton Draught
- Soft Drink

FOOD MENU
Seafood Selection
- NSW fresh oysters
- Vannamai prawns
- Smoked Atlantic salmon
- Blue swimmer crab
- Green Lip mussels
Served with a selection of condiments: lemon, tartare sauce, cocktail sauce, mignonette dressing

Cold Salads
- Roasted beetroot and Persian feta
- Soba noodle prawn salad
- Kale and grilled haloumi salad
- Creamy German potato, bacon bits and parsley
- Penne pasta, chicken, mustard cream
- Mixed lettuce with a selection of dressings & condiments
- Caesar station
- Antipasti selection

Soup
- Pumpkin cream, ginger and coconut

Please note: Credit card payments incur a service fee of 1.2%. A surcharge of 10% applies on public holidays. Crown practises responsible service of alcohol. Sample menu only - subject to change
Hot Buffet
Classic beef Stroganoff with beetroot, gherkins and sour cream
Pan fried salmon, baby capers and cherry tomatoes
Green Thai chicken curry
Slow cooked lamb ribs, soy and ginger glaze
Creamy mashed potatoes
Roast chicken, bacon & ricotta ravioli
Sautéed spinach gnocchi, mushroom, Pecorino
Nasi Goreng
Grilled asparagus, salt flakes, toasted almonds
Roasted red peppers, green pesto, croutons
Maple glazed pumpkin, chestnuts

Show Kitchen
Honey glazed ham
Slow roasted turkey
Root roasted vegetables
Served with condiments: red wine jus, cranberry sauce, apple sauce, pommery mustard, sauces and condiments

Pastries & Sweets
Traditional Christmas stollen
Mince Pies
Cointreau noir & orange Christmas log
Pear & dark chocolate layered cake
Salted pecan caramel tart
Pecan Speculoos cheesecake
Pine tree honey pannacotta, forest berries
Apple cinnamon tea cake
Single origin chocolate ganache tart
Baileys & coffee cake
Paris-Brest cherry chocolate

Movenpick ice cream trolley
Served with assorted condiments and toppings