

PLATING UP *Success*

CELEBRATING WOMEN IN THE CULINARY ARTS

On Arrival

Fairbank Ancestrale Rosé 2019

First Course

Scampi Cha Nahm Plah

Port Philip Bay Scallop, Yarra Valley Salmon Roe, Ume & Tosazu
Wagyu Tataki, Shiso Seed, Bugak & Single Origin Black Sesame Oil

Fairbank Rosé 2019

Second Course

Roasted Koji Marinated Murray Cod, Smoked Dashi Broth,
Lemon Myrtle Oil, Pickled Pearl Onions, Pea Tendrils

Sutton Grange Fiano 2018

Main Course

Crispy Fried Bannockburn Chicken, Chilli Jam, Cucumber Relish, Rice Ball

Fairbank Sangiovese 2019

Sutton Grange Syrah 2018

Desserts

Coconut Meringue Dome Yuzu, Lime, Passionfruit, Coconut

Fairbank Ancestrale Rosé 2019

*If you have pre-ordered a special meal, please advise your waiter. While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated. Crown practises responsible service of alcohol.

EVERGREEN