



HORIZON

Crown offers exceptional seasonal menus that are designed purely to please with premium, locally sourced ingredients and international flavours catering to all your desires.

Paired with outstanding service, our team of highly trained chefs and waitstaff are here to assure your every need is taken care of throughout your special time with us.

An exquisite four course menu including Amuse Bouche curated by our chefs is available for \$160 per person.

Please select one item from the Entrée, Main and Dessert selection to create your desired menu for your event.

Huon salmon and Kingfish crudo, compressed cucumber, blood orange, yuzu chive dressing

Vitello tonnato, apple endive salad, caper berries, confit cherry tomatoes

Kingfish ceviche with toasted coconut, chilli and coriander

Lobster and shrimp salad, confit tomato, whipped avocado and cilantro

Lobster, prawn, scallop and crab risotto, lemon foam, dill

Lamb rack, baked eggplant, asparagus, confit black garlic, jus

Whole roasted Riverine beef tenderloin, heirloom carrots, parsnip puree, jus

Thai baked baby barramundi in banana leaf, fragrant herb salad, long bean, lemongrass dressing

Confit duck tortellini, celeriac puree, savoy cabbage and spec, fig infused sauce

Toothfish, crispy rice, shitake mushroom, nori dressing

Strawberry & lemon Bombe Alaska

Manuka honey cheesecake, roasted macadamia crunch, forest berries

Dark chocolate sphere, nougatine parfait, seasonal berries, warm raspberry sauce

Tahitian vanilla Namelaka, strawberry daiquiri jelly, micro sponge, lemon balm

Exotic fruit mousse, rum infused pineapple compote, coconut macaron ice cream

Piper-Heidsieck Cuvee Brut

PLEASE CHOOSE TWO WHITE AND TWO RED WINES

Cloudy Bay Sauvignon Blanc

Bests Great Western Riesling

Oakridge LVS Hazeldene Chardonnay

Dalrymple Pinot Noir

Hentley Farm Shiraz

Penley Estate Steyning Cabernet Sauvignon

Asahi Super Dry

Peroni Nastro Azzuro

Little Creatures Rogers Mid Strength

Cascade Light

3 HOURS \$130PP | 4 HOURS \$140PP | 5 HOURS \$145PP