

Bar Snacks

Thursday & Sunday | 6pm - 9pm Friday & Saturday | 6pm - 10.30pm



Snacks

Appellation Oysters with Apple and Cucumber Dressing (6pcs) \$34 Add Sturgeon Caviar \$45

Prawn Cocktail-Peeled King Prawns, (6pcs) \$28 Marie Rose, Tabasco, Lemon

Pork Pistachio Terrine, Chutney, Toast \$24

Corn and Manchego Empanadas, Chimichurri (3pcs) \$21

50g Serrano Ham & 50g Wagyu MB 9+ Bresaola & Guindillas \$27



Entrée (choose one option)

Kingfish Sashimi, Sumac Yoghurt, Black Fig, Walnut Agrodolce

Brisbane Valley Quail, Labneh, Roast Peach, Pistachio, Pomegranate

Roasted O'Connor's Beef Salad, Black Garlic, Pickled Radicchio, Capers, Truffled Pecorino, Wild Rocket

Preserved Tomatoes & Peppers, Burrata, Basil Pesto, Aged Vinegar

Main (choose one option)

Pork Cotoletta with Apple and Fennel Slaw

Braised Lamb Shoulder, Parsnip Purée, Grilled Asparagus, Summer Truffle Peas

Snapper, Citrus Salad, Bitter Leaves, Green Olives, Lemon Silver Beet, Pumpkin and Current Pithivier, Pistachio and Piccalilli

Dessert (choose one option)

Blood Orange & Chocolate Bombe Alaska

Pavlova Wreath, Vanilla Chantilly, Forest Berries, Raspberry Sauce

Li Chu Chocolate Pinecone, Black Cherry Jelly, Cacao Crumble, Pistachio Micro Sponge

Cheese-Tarago Shadows of Blue-Pyengana Cheddar-Woombye Triple Cream Brie

Menu items are subject to availability and subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practices the responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).