

# ALUMNI



**CROWN**

## **CALLUM HANN SIGNATURE MENU**

SERVED SHARING STYLE

### **TO START**

Rosemary focaccia, brown butter hummus  
Smoky Bay oyster, Adelaide Hills cherry vinaigrette, chive oil

### **ENTRÉE**

Venison tartare, black garlic, artichoke chips  
Kingfish crudo, blood orange Agrumato oil, ponzu

### **MAIN**

Slow roast lamb shoulder, zhoug, pearl cous cous  
Woodside goats curd, persimmon and fennel salad

### **DESSERT**

Dark chocolate crèmeux, mandarin sorbet,  
salt and pepper chocolate bark

