

EVERGREEN

Christmas Day

25th December 2023 | 12pm - 3pm

Includes a glass of Moët & Chandon NV Champagne

Amuse Bouche

Yellowfin Tuna/Jamon/Tomato/Tapioca

Entrée

(Shared grazing to table)

Wagyu Bresaola, Serrano, Terrine, Pate,
Pickles, Chutney, Breads

Australian Oysters served with Shallot and Finger Lime
Vinaigrette, Peeled Tiger Prawn, Southern Rock Lobster
Tail, Smoked Salmon, Traditional Garnishes

Main Course

Choose one option:

Slow Cooked Lamb Shoulder, Parsnip Puree,
Grilled Asparagus, Summer Truffle Peas, Jus

Pan Fried Snapper, Fennel Cream,
Braised French Lentils, Basil Pesto

Butter Poached Turkey Breast, Butternut Pumpkin,
Sprouts, Pistachio & Cranberry Farce

Pumpkin, Silver Beet and Currant Pithivier,
Cauliflower Cream, Petite Vegetable, Salsa Verde

Dessert Buffet

FRANCE  1743

MOËT & CHANDON
CHAMPAGNE

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. One glass of champagne per person per booking. Over 18s only. Please note credit card payments incur a service fee of 1.15% and a surcharge of 15% applies on public holidays.