

SPECIAL BBQ MENU

LUNCH \$85 PER PERSON
DINNER \$95 PER PERSON

Plated First Course

Please choose 1 item

Sesame crusted salmon tataki, spring onion, creamy lemon dressing, crisp shallots, micro coriander

Roasted rare beef carpaccio, artichoke, sun blushed tomatoes, truffled pecorino, wild rocket

Classic tiger prawn and avocado cocktail, spied cognac dressing, ruby grapefruit

Served to the Table

Platters from our BBQ

Beef tenderloin, lemon thyme chicken breast, Tasmanian salmon fillet

Mesclun mixed leaves, aged balsamic dressing

Please choose 2 accompaniments

Parmesan potato gratin (v)

Baked potato (v)

Roasted sweet potato wedges (v)

Barbecue corn on the cob (v)

Grilled broccoli and asparagus (v)

Grilled field mushroom and Roma tomatoes (v)

Dessert Platters

Please choose 2 items

Lemon meringue tartlet

Chocolate raspberry cake

Strawberry cheesecake

Classic lamingtons



CROWN
AVIARY

(v) Denotes vegetarian dish

Menus and prices are valid until 30 June 2022

DIETARY REQUIREMENTS

Crown will make every effort to cater for guests with dietary requirements, i.e. vegetarian, vegan, low gluten, lactose intolerant or allergies at no extra charge*. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event.

*Important notice - While Crown will endeavour to accommodate requests for 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
AVIARY