



THREE COURSES ..... 110 PP

One entrée, alternating mains, one dessert and shared sides

ALTERNATING ENTRÉE OR DESSERT .....EACH COURSE | 11 PP

### SELECTION OF BREAD, BUTTER

#### ENTRÉES

Pork Belly – Harissa, Fennel, Pickled Mustard Seed

Spanish Anchovies – Toast, Salsa Verde

Cauliflower - Guindilla Pepper, Hazelnut\*

#### MAINS

Murray Cod – Pipis, Garden peas, Sea Herbs, Pistou Broth

Dukkah Chicken Breast – Mushroom, Tourn, Kale

Stracciatella – Puy Lentils, Lemon Pangrattato\*

#### SIDES TO SHARE\*

Thrice Cooked Kipflers, Rosemary\*

Rocket – Pecorino, Pear, Almond, Balsamic\*

#### DESSERTS\*

Raspberry Cheesecake – Seasonal Berries \*

Mandarin Napoleon Parfait Sphere – Hazelnuts, Caramel \*

Peanut Snicker Bar – Baileys Ice Cream \*

\* Denotes vegetarian dish

Menus and prices valid until 30 June 2024. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or 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 special 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.



THREE COURSES .....125PP

One entrée, alternating mains, one dessert and shared sides

ALTERNATING ENTRÉE OR DESSERT .....EACH COURSE | 11 PP

### SELECTION OF BREAD, BUTTER

#### ENTRÉES

Kingfish Crudo – Crème Fraiche, Pomegranate, Caviar

Steak Tartare – Croutons

Cauliflower – Guindilla Pepper, Hazelnut\*

#### MAINS

Murray Cod – Pipis, Garden peas, Sea Herbs, Pistou Broth

Mt Leura Sirloin 300gm – Vine Tomatoes, Peppercorn Sauce

Stracciatella – Puy Lentils, Lemon Pangrattato\*

#### SIDES TO SHARE

Thrice Cooked Kipflers, Rosemary\*

Rocket – Pecorino, Pear, Almond, Balsamic \*

#### DESSERTS

Raspberry Cheesecake – Seasonal Berries\*

Mandarin Napoleon Parfait Sphere – Hazelnuts, Caramel\*

Peanut Snicker Bar – Baileys Ice Cream\*

\* Denotes vegetarian dish

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THREE COURSES ..... 140 PP

One entrée, alternating mains, one dessert and shared sides

ALTERNATING ENTRÉE OR DESSERT .....EACH COURSE | 11 PP

### SELECTION OF BREAD, BUTTER

#### ENTRÉES

Kingfish Crudo – Crème Fraiche, Pomegranate, Caviar

Pork Belly – Harissa, Fennel, Pickled Mustard Seed

Fremantle Octopus – Potatoes, Gremolata, Sauce Nero

Cauliflower – Guindilla Pepper, Hazelnut\*

#### MAINS

Murray Cod – Pipis, Garden peas, Sea Herbs, Pistou Broth

MT Leura Rib Eye 350gm – Chermoula, Vine Tomatoes

Dukkah Chicken Breast – Mushroom, Toum, Kale

Stracciatella – Puy Lentils, Lemon Pangrattato\*

#### SIDES TO SHARE

Thrice Cooked Kipflers, Rosemary\*

Rocket – Pecorino, Pear, Almond, Balsamic\*

#### DESSERTS

Raspberry Cheesecake – Seasonal Berries\*

Mandarin Napoleon Parfait Sphere – Hazelnuts, Caramel \*

Peanut Snicker Bar – Baileys Ice Cream\*

\* Denotes vegetarian dish

Menus and prices valid until 30 June 2024. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or 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 special 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.