



CRAB AVOCADO SALAD

Steamed and chilled white crab meat gently mixed into a wasabi mayonnaise served in a half an avocado

Suggested Paired Wine — Veuve Clicquot Champagne NV

SUPPLEMENT

1/2 Dozen Fresh Pacific Oysters with Aged Soy Sauce (3) & Bloody Shiraz Gin Caviar (3) - \$36

Additional Oysters - \$6 each

CHEF'S TASTING PLATTER

A selection of Ministry of Crab favourites
Chilli Crab Sauce with Crab Meat, Prawn Bisque, MOC(K) Baked Crab (v)

Suggested Paired Wine — Pewsey 1961 Vines Riesling

MOC SIGNATURE PRAWNS

Mooloolaba King Prawns, olive oil, garlic, chilli, soy sauce
Served with traditional Sri Lankan Kade bread and Pol Sambol

Suggested Paired Wine — Triennes Rosé

PEPPER CRAB

Ministry of Crab's original Pepper Crab,
made by combining Black Pepper Dashi and
Northern Australian Mud Crab
Served with steamed rice

TO SHARE

OR

GARLIC CHILLI CRAB

A Ministry of Crab original, blending olive oil,
garlic, chilli flakes, soy sauce and
Northern Australian Mud Crab
Served with steamed rice

Suggested Paired Wine — Brokenwood Beechworth Pinot Noir

COCONUT CRÈME BRÛLÉE

A tropical twist on the classic dessert, rich coconut custard baked in a coconut

Suggested Paired Cocktail — Tropic Island Espresso Martini

ADD-ONS

\$12 each

SOY BUTTER MUSHROOMS (v)

KANGKUNG (WATER SPINACH) WITH GARLIC (v)

GARLIC RICE (v)

5 Course Set Menu - \$155pp | Including Wine Pairing - \$220pp

Opening Times

Wednesday 18:00 - 20:30 | Thursday 17:30 - 20:00 | Friday & Saturday (two sittings) 17:30 - 20:00 / 20:30 - 23:00 | Sunday 12:00 - 16:00

A maximum of 100 guests per session allowed. Please see minimum spend below:

Exclusive Venue Bookings : Wednesday/Thursday - \$18,000 | Friday/Saturday - \$20,000 per session* | Sunday - \$20,000

*Friday & Saturday sessions are a maximum of 2 hours each.

Please note: credit card payments incur a service fee of 1.15% - 10% surcharge applies on Sundays - 15% surcharge applies on public holidays. Menu is subject to availability and cannot be customised to accommodate allergies or special dietary requirements.

Crown practises responsible service of alcohol. If you have any queries in this regard please call us at 9292 5777.

For exclusive bookings, please contact the event sales team on 9292 6222 or at event.sales@crownmelbourne.com.au.

(v) = Vegetarian

EVERGREEN