



Special Dinner Menu



NIKKA WHISKY

ニッカウキスキー



Crown practises responsible service of alcohol.

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). A 1.15% transaction fee applies to all credit card payments.



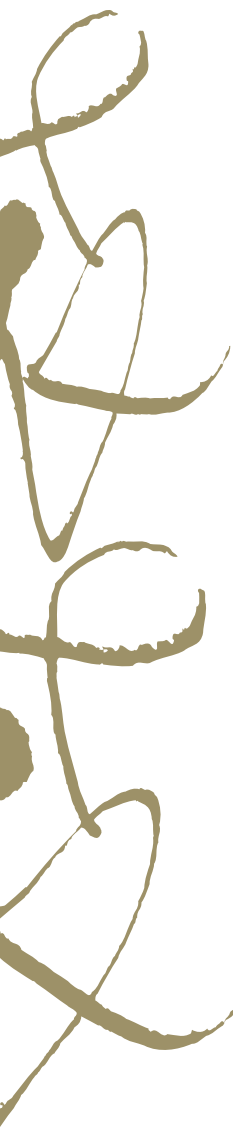
An Evening of Japanese Brilliance



NIKKA WHISKY

ニッカウヰスキー

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin



TSUBAKI 椿

STARTER

Sashimi (M), Sushi (M), Beef Nanban, Pumpkin Castella

Sand Whiting (A)

Fritter, Winter Harvest Vegetables, Creamy Wasabi, Yukari Salt
Paired with Nikka Days Whisky

Slow-Cooked Duck Breast

Konbu, Olive Oil, Kipfler Potato, Plum Mustard Sauce
Paired with Miyagikyo Single Malt

Steamed Barramundi (A)

Leek, Garlic Chips, Yuzu Kosho-Ponzu
Paired with Taketsuru Pure Malt

Winter Fuyu-Gasumi Mayura Wagyu Cheek

*Slow-braised Wagyu Cheek, Velvet Cauliflower,
Fig-Balsamic Teriyaki Sauce*

OR

Upgrade to a Premium O'Connor Tomahawk +85 pp

Minimum order of two required

Accompanied by Steamed Japanese Short-Grain Rice

Paired with Yoichi Single Malt

DESSERT

Dark Chocolate Parfait

Mini Taiyaki and Vanilla Ice Cream

Paired with Nikka From The Barrel

EXCLUSIVE FINALE

Surprise Limited-Release Nikka Whisky

A rare whisky experience presented by Nikka Whisky

Premium Whisky Pairing 315 pp

