

# CLASSIQUE

at Crown Ballroom

## MENU

By Crown Towers Executive Chef Sean Marco

### APPETIZER

Ocean trout tartare, cucumber and mint gazpacho, Pemberton finger lime, salmon caviar, yuzu aioli

### ENTRÉE

Tea smoked duck breast, orange carrot purée, fermented radish, parsnip and peas, avocado, pimento crisp

### MAIN

Angus beef tenderloin, potato cylinder, scorched onion, king oyster mushroom, smooth miso corn purée, charred baby leek

### DESSERT

“The Golden Raspberry”

Caramelised white chocolate, soft raspberry centre, raspberry sorbet, milk chocolate crunch

### BEVERAGES

Gordon’s Pink Gin cocktail on arrival

Moët & Chandon Champagne

Copia Sauvignon Blanc Semillon

Copia Cabernet Merlot

Furphy Beer



# CROWN

Menu subject to change. Please note, dishes on this menu may contain substances that could have implications for individuals with food related health conditions, allergies or food intolerances. Special dietary requirements will only be catered for by prior request only. Please contact the venue on 08 9362 8353 prior to noon Wednesday 30 October 2019 should you have any dietary concerns. Requests after this date cannot be guaranteed and alternative meals will not be available to patrons on the day if they have not been advised prior.