Entrée

Feuillete of spring vegetables and asparagus with herb dressing

Parfait of duck livers marinated in cointreau with griottes, poached corella pear and toasted vanilla brioche

Consommé of spring vegetables with heirloom tomatoes, purple carrots and pickled leeks

Main

Filet of barramundi with basil crust, served with provencal vegetables and crushed sweet potato

Free range Milawa roasted chicken with butter and sage, served with baby beets, micro fennel, shallots, kipfer potatoes and béarnaise sauce

Glenloch farm quail set in sauterne jelly on pumpkin confit with watercress salad and yuzu dressed soba noodles

Dessert

Rum baba and chantilly crème fraiche with strawberries marinated in grey goose vodka

Tartelette of apple and frangipane served with vanilla anglaise

White chocolate pannacotta with mango coulis and exotic fruit

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<tr>
<th>Entree</th>
<th>$10.00</th>
<th>Main</th>
<th>$15.00</th>
<th>Dessert</th>
<th>$10.00</th>
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or 2 course $20.00  or 3 course $25.00

*Crown employees receive 20% discount on food*