Entrée

Seafood consommé, scampi, pan fried mussels, oyster, crab, baby vegetables and carrot jelly

Salad nicoise, blue fin tuna, green bean, chat potato, boiled egg, olives, capers, tomato and parsnip chip

Tasting plate of vodka gravlax king salmon, poached yabby with yuzu mayonnaise, house smoked trout mousse, tzatziki, and citrus marinated scallops

Pate en croute, veal and pork country terrine baked in pastry, green tomato relish and roast peach

Main

King fish, tiger prawn and galangal mousseline steamed in pandan leaves, pickled octopus and apple arancini, crustacean emulsion

Kangaroo fillet rossini, zucchini gratin, bone marrow croquette, onion jam, cherry jus

Dukkah spiced lamb loin, crispy chick pea, Moroccan cous cous in choux pastry, saffron goats cheese dip

Kumara gnocchi, panache of vegetables, zucchini flower, beetroot foam, parmesan crisp

Dessert

Mille feuille, caramelised apricot, pistachio ice cream

Crème caramel, raspberry tuiles, orange candy

Chocolate fondant, mango puree, green apple sorbet

<table>
<thead>
<tr>
<th>Entree</th>
<th>$10.00</th>
<th>Main</th>
<th>$15.00</th>
<th>Dessert</th>
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<tbody>
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<td></td>
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<td>or 2 course</td>
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Crown employees receive 20% discount on food