

Monday 7 December 2020

# EVERGREEN

MELBOURNE

Silks Gippsland lamb loin with leek,  
spiced Cantonese sauce

Four Pillars Gin cured Petuna ocean trout  
Aleppo pepper and preserved lemon dressing

Dalesford slow braised short rib of beef  
Romanesco gratin, silky roasted parsnip  
crispy bone marrow, evergreen leaves

Melbourne rooftop honey panna cotta,  
marinated strawberries, almond tuile

## Beverages

Pommery Brut Apanage NV

2019 Tokar Estate Rosé

2019 Tokar Estate Coldstream Vineyard

Chardonnay

2018 Tokar Estate Coldstream Vineyard Pinot

Noir

2016 Tokar Estate Cabernet Sauvignon

Mountain Goat

Mt Franklin Lightly Sparkling

Cascade Crushed Raspberry

Coke / Coke No Sugar

Lavazza Coffee

**This menu has been created by Kelly Jackson  
Executive Chef Crown Melbourne and guest  
chef Kelvyn Yeo Silks**

While Crown will endeavor to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients. Gluten free meals also cannot be guaranteed however requests for meals which are low gluten can be accommodated. Crown practices responsible service of alcohol.

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