



# EVERGREEN

MELBOURNE

Two & Three Course Menu

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# Two & Three Course Menu

2 course is \$80.00 per person

3 course is \$95.00 per person

Minimum 30 guests required

Two course price includes one entrée and one main or one main and one dessert, sourdough bread rolls, freshly brewed coffee and selection of teas.

Three course price includes one entrée, one main and one dessert, sourdough bread rolls, freshly brewed coffee and selection of teas.

Alternating service of entrée, main course or dessert | \$8.00 per person, per course.

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## Entrée

Four Pillars gin cured king salmon, Aleppo pepper and preserved lemon dressing, baby radish, wild rocket

Wagyu beef carpaccio, Evergreen garden leaves, truffle pecorino, horseradish and mustard aioli

Caprese salad, tomato essence, buratta cheese, basil oil and carbonated heirloom tomatoes\*

Beetroot cured Salmon, pickled heirloom beetroots, frisee and horseradish cream

## Main

Gippsland roasted grass fed beef tenderloin, celeriac puree, wild mushrooms, Cape Schanck pinot noir jus

Slow cooked corn fed chicken breast, baked eggplant, crisp green vegetables, salsa verde

Seared barramundi fillet, citrus caper beurre blanc, braised fennel

Herb crusted lamb loin, caramelised onion tarte tatin, pumpkin puree, redcurrant sauce

## Dessert

Crème bavaoise, poached granny smith, pistachio micro sponge, salted caramel sauce\*

Melbourne rooftop honey panna cotta, marinated strawberries, almond tuile\*

Victorian cheese plate, Meredith goat cheese, Maffra mature cheddar, Gippsland blue\*

Peach Melba, raspberry soil, vanilla semifreddo\*

\*Denotes vegetarian dish



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Menus and prices are valid until 30 June 2022. Dietary Requirements: Crown will make every effort to cater for guests with special dietary requirements, i.e. vegetarian, vegan, low gluten or lactose intolerant or allergies at no extra charge. Any other additional special meal requests will incur a 25% surcharge per person. Please note charges may also apply for religious requirements including but not limited to Kosher and Halal requests. A final list of dietary requirements is required in writing ten (10) standard business days prior to your event. Important notice - While Crown will endeavour 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 Events & Conferences maintains strict quality control of the highest standards and all meals are prepared in strict accordance with HACCP certification and endeavours to use recyclable and compostable products.