

Sponsor
GOLD



Sponsor
SILVER



Sponsor
BRONZE



Shared Tables

Celebrating 30 Years

PALLADIUM AT CROWN
SUNDAY 8TH SEPTEMBER
2024

MENU



Sponsor
PLATINUM



CANAPÉS

Selection of canapes created by Nobu, Silks and Fidels
Crown Melbourne
Balgownie Estate NV Premium Brut Cuvee

BREAD / OLIVE OIL

Baker Bleu stone baked bread rolls
Rich Glen Olive Oil
Truffle butter with Europantry Truffle Paste

FIRST ENTRÉE

Petuna Ocean Trout, smoked soy, nasturtium, kohlrabi, trout roe
created by

Josep Espuga - Culinary Director Pt Leo Estate Mornington Peninsula
Pt Leo Estate Pinot Gris 2023 Mornington Peninsula Victoria

SECOND ENTRÉE

Humpty Doo Barramundi, artichoke, mussel, wild fennel
created by

Ricky Morris - Head Chef Crown VRC

Dalwhinnie MESA 2022 Chardonnay Pyreneess Victoria

MAIN COURSE

Parwan Prime blade steak, potato truffle pave, celeriac,
StocksMatter Premium Veal and Beef glace reduction
created by

Kelly Jackson - Executive Chef Crown Melbourne

Balgownie Estate 2021 Black Label Shiraz

Tokar Estate Cabernet Sauvignon 2016 Yarra Valley Victoria

DESSERT

Pistachio, lemon, olive oil
created by

Kayte Perdrisat - KRP Pastry "Princess of Pastry"

Tea / Coffee



BEERS

Peroni Nastro Azzurro
Mountain Goat Very Enjoyable Beer

WATER / SOFT DRINKS

Pepsi / Pepsi Max
StrangeLove Sparkling Mineral Water

AFTER PARTY

Cheese burger sliders
Souvlaki by Gradi
French fries
Dumplings

Selection of premium Calendar Cheese & Meredith Dairy
Vittoria Coffee Cart
Valrhona Chocolates

AFTER PARTY COCKTAILS

Vodka Cruiser Lush Guava
Vodka Cruiser Wild Raspberry
Mountain Goat Pink Gin & Soda
Vittoria Coffee Espresso Martini with Darling Distillery Vodka

SHARED TABLES WOULD LIKE TO ACKNOWLEDGE

Crown Events & Conferences and the kitchen brigade for bringing you tonight's menu

A SPECIAL THANK YOU

Pommery Champagne and Le Cordon Bleu for the chef gift hampers
Le Cordon Bleu students for assisting in the kitchen

*If you have pre-ordered a special meal, please advise your waiter. Please note that whilst Crown Events will endeavour to accommodate requests for special meals for customers with food allergies or intolerances, we cannot guarantee complete allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.
Crown practises responsible service of alcohol*

