

Sponsor
GOLD



Sponsor
SILVER



Sponsor
BRONZE



Shared Tables
The Golden Era
of Hollywood

PALLADIUM AT CROWN
SUNDAY 17TH SEPTEMBER
2023

MENU



Sponsor
PLATINUM



ON ARRIVAL

Aquna Murray Cod sashimi station brought to you by Nobu

CANAPÉS

Fig, gorgonzola, apricot toast
Kingfish toastada, avocado, jalapeno
Spanner crab, finger lime, brioche toast
Balgownie Sparkling Cuvee Brut NV Yarra Valley
Mountain Goat Pink Gin and Soda

BREAD / OLIVE OIL

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

SHARING ENTRÉES

Seasoned prawn, lime, trout roe
Meredith Goat Cheese croustade, BBQ onion, crisp leek and potato
g+ Black Opal Wagyu beef tartare, juniper, cashew ketchup,
pickled radicchio
Cauliflower soup, savoury potato waffle
with cured Petuna ocean trout and Sturia Oscietra Caviar

Created by:

Josh Pelham - Executive Chef Crown VRC
Kelly Jackson - Executive Chef Crown Melbourne
Sarah Briegel - Culinary Director Crown Sydney
Sean Marco - Executive Chef Crown Perth

MAIN COURSE

Confit Lumina lamb shoulder, parsnip, silver beet, herbed labneh

Created by:

Blake Edwards - Executive Chef Banqueting Crown Melbourne

DESSERT

Mixed berry Eton mess
Toffee apple choux
Rocky road bombe Alaska lollipop
Chocolate fondant
Tea / Coffee

Created by:

Hari Unterrainer - Executive Pastry Chef Crown Melbourne
Shannon Thirumal - Pastry Chef Crown VRC



WINES

2022 Balgownie Estate Viognier Bendigo
2020 Tokar Estate Carafe & Tumbler Pinot Noir Shiraz Yarra Valley
2016 Tokar Estate Cabernet Sauvignon Yarra Valley

BEERS

Asahi Super Dry
Goat Very Enjoyable Beer

WATER / SOFT DRINKS

Pepsi / Pepsi Max
Voss Sparkling Water

AFTER PARTY

Merrywell beef burgers
French fries
Gradi pizza
Selection of premium Calendar Cheese
Selection of Wonder Pies
Vittoria Coffee Cart
Valrhona Chocolates

AFTER PARTY COCKTAILS

Vodka Cruiser Cocktails: Daiquiri / Margarita / Cosmopolitan
Vittoria Coffee espresso martini

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.

