



Piper Heidsieck Brut NV

821 Sauvignon Blanc

Beach Hut Chardonnay

Cape Schank Pinot Noir

Sepelt 'The Drives' Shiraz

Cascade Premium Light

Crown Lager

Assorted soft drinks, juice and mineral water



ABOARD THE

HMAS CROWN





MC

Ann Peacock

CROWN ADDRESS

Xavier Walsh

ENTERTAINMENT

Superband
Alana Scanlan Dancers
Aerial Windows Performance
DJ Lauren Mac & DJ Kris Kolzan

PROGRAM

8.00pm Entrée served
9.00pm Main served
10.00pm Dessert served

11.59pm New Year's Eve countdown
12.30am event concludes



ENTRÉE

Poached Canadian lobster and tiger prawn salad,
avocado tartare, Yarra Valley caviar

Alternating with

Cured and lightly smoked ocean trout, snow pea
and edamame salad, finger lime, fennel, red tobiko, yuzu dressing

MAIN

Slow roasted whole beef tenderloin, parmesan potato gratin,
roasted pumpkin puree, broccolini, shiraz jus

Alternating with

Pan seared barramundi fillet, spinach
and preserved lemon risotto

DESSERT

Blue Hawaiian

Blue curacao jelly, coconut rice pudding,
rum soaked sponge, pineapple compote,
vanilla brownie ice cream

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 practices Responsible Service of Alcohol