



## Entree

Spiced Parsnip and Ginger Soup  
*Cheese Crouton | V*

Gypsy Double Smoked Ham and  
Smoked Cheddar Croquettes  
*Mustard Crème Fraîche*

4 Panko Crumbed Coffin Bay Oysters  
*Lime and Wasabi Mayonnaise | LF*

## Main Course

200g Aged Angus Beef Fillet  
*Winter Root Vegetable Mash, Buttery Crumbs  
and Shiraz Jus*

Tasmanian Salmon Fillet  
*Pumpkin Barley Risotto, Potato and Clam Chowder*

Tandoori Flavored Free Range Chicken Breast  
*Cardamom Rice and Turmeric Coconut Cream | GF*

## Dessert

Warm Milk Chocolate Brownie  
*Smashed Honeycomb, Tia Maria Anglaise and  
Vanilla Bean Ice Cream | GF, N, V*

Coconut Bavarois  
*Mixed Berry and Lychee Compote, Crisp Meringues,  
Coconut Crumble and Raspberry Gelati | GF, V*

South Australian Cheese Selection for One  
*with Lavosh Crackers, Quince Paste  
and Fresh Fruit | N, V*

**Three Course Feast - \$69.00 per person**

**BOOKINGS ESSENTIAL +61 8 8356 4444.  
SET MENUS MUST BE CONFIRMED WITH CRUSOE'S  
RESTAURANT ONE WEEK PRIOR TO THE EVENT.**