



Please choose either  
Entree and Main Course  
or Main Course and Dessert

## Entrée

Spiced Parsnip and Ginger Soup  
*Cheese Crouton | V*

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

Roasted Baby Beetroot Tarte Tatin  
*Balsamic Onions, Chèvre and Dressed Roquette | V*

## Main Course

Braised Beef Short Rib  
*Boulangère Potatoes, Roasted Pumpkin Puree,  
Wild Mushrooms, Roasted Baby Onions  
and Crispy Pancetta | GF*

Free Range Pork Fillet Wrapped in Sage and Pancetta  
*Sautéed Garlic Spinach, Sweet Potato Rosti,  
Crumbed Bocconcini and Marsala Glaze*

Tandoori Flavoured Free Range Chicken Breast  
*Cardamom Rice, Onion Bhajis and  
Turmeric Coconut Cream | GF*

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

## Dessert

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

Layered Cheesecake  
*Vanilla Shortbread, White Chocolate Cream Cheese,  
Raspberry Chantilly with a  
Violet and Blackcurrant Macaroon | V*

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

**Two Course Feast - \$39.00 per person**

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