



## Entree

Soup of the Day

Smoked Trout Croquettes  
*With Horseradish and Dill Creme Fraîche*

Panko Crumbed Coffin Bay Oysters  
*Wakame Seaweed Salad and Wasabi Aioli | LF*

## Main Course

Black Sherry Braised Beef Brisket  
*Red Cabbage Puree, BBQ White Beans and  
White Anchovy Gremolata*

Fish of the Day

Chicken Saltimbocca  
*Root Vegetable Mash, Forest Mushrooms and Shiraz Jus*

## Dessert

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

Lemon Meringue Tart

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 (08) 8356 4444.  
SET MENUS MUST BE CONFIRMED WITH CRUSOE'S  
RESTAURANT ONE WEEK PRIOR TO THE EVENT.**