



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

Main Course

200g Signature Angus Beef Fillet
*Root Vegetable Mash, Buttery Crumbs,
Beer Battered Onion Rings and Shiraz Jus*

Fish of the Day

Chicken Saltimbocca
Root Vegetable Mash, Forest Mushrooms and Shiraz Jus

Dessert

Chocolate Brownie and Ice-Cream

Lemon Meringue Tart

Rhubarb and Vanilla Crème Brulee

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.**