



EVERGREEN

MELBOURNE

Evergreen Set Menu

Select one entrée, one main and one dessert.

Price includes one entrée, one main and one dessert, sourdough bread served with St David's Dairy butter, freshly brewed coffee and selection of teas.

Entrée

Oxtail cappelletti, brodo di carne, basil pesto

Hand cut, grass fed beef rump tartare, fermented chilli, pickled cucumber, egg yolk, wonton crackers

That's Amore burrata, Sicilian caponata, candied fennel, fennel seed cracker*

Southern bluefin tuna crudo, goat curd, smoked tomato, tapioca crisp

Western Australian octopus, harissa, chorizo, confit potato, citrus salad

Main

Steamed blue eye cod, local prawns, tom yum broth

Roaring Forties lamb shoulder & roasted rack, crisp potato galette, carrot puree, lamb jus

Chicken, mushroom & tarragon roulade, mushroom cream, potato pave, chick weed, chicken jus

Black Opal Wagyu beef tenderloin, beef tallow potato puree, baby Swiss brown ragu, confit garlic, jus gras

Pork cotoletta, sugarloaf cabbage, cauliblossom gribiche sauce, lemon

\$150 per person

Alternating service of entrée, main course or dessert — \$12 per person, per course. Minimum 30 guests required.

Dessert

Pavlova, white chocolate Chantilly cream, lemon myrtle curd, citrus compote, pomegranate pearls*

Black Forest cake, Morello cherry, Kirsch infused whipped cream, micro sponge, chocolate soil*

White chocolate mousse cloud, strawberry crèmeux, almond joconde, forest berries*

Coconut crème brûlée, honeycomb tuille, finger lime caviar, citrus sorbet*

Victorian cheese plate, muscatels & lavosh*

*Denotes vegetarian dishes

Terms and Conditions: menus and prices are valid until 30 June 2026. Crown practises the responsible service of alcohol.

