

THE BYERLEY

We are pleased to welcome Charlie Carrington, Owner and Head Chef of Atlas Dining in South Yarra. Charlie has curated today's menu based on Latin American flavours. Enjoy.

Smoked Ocean Trout (Argentina)

Avocado, Burnt Citrus Dressing & Avocado

'Cubano' Pork Terrine (Cuba)

Cheese Sauce, Cornichons, Mustard Seeds & Cuban Bread

Duck Ajiaco (Columbia)

Smoked Duck, Caper Sauce, Fried Plantain & Corn Broth

Black Opal Wagyu MS7 (Argentina)

Pedro Ximenez Sauce, Celeriac Terrine, Celeriac Puree
Side of Slow Roasted Garlic Potatoes with Herbs & Onion

Dulce De Leche (Argentina)

Panquecas, Vanilla Ice Cream (V)

While Crown will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances; we cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

(V) Vegetarian