

# THE TERRACE DEGUSTATION

SAMPLE MENU – SUBJECT TO SEASONAL CHANGES

## 6 course Degustation Premium:

### Amuse Bouche

Gnoccho fritto with whipped goats' curd and chives (v)

Seared scallop with Sicilian peperonata and olive salsa verde

Kurobuta pork loin saltimbocca with slow cooked fennel, sage and white wine sauce

Buttermilk panna cotta with macerated cherries and dark chocolate

Selection of local, regional and international cheese with fig and nut paste, crackers and fruit bread (v)

### Afternoon tea

Champagne poached chicken and tarragon mayonnaise point sandwich

Petite beef pie and traditional sausage roll

Baci di dama (v)

## 6 course Degustation Vegetarian:

### Amuse Bouche

Gnoccho fritto with whipped goats' curd and chives

Adelaide Hills tomatoes, fresh figs with pistachio, whipped goats' cheese and baby basil

Hand rolled potato gnocchi with cavolo nero, summer beans and hazelnut pesto

Buttermilk panna cotta with macerated cherries and dark chocolate

Selection of local, regional and international cheese with fig and nut paste, crackers and fruit bread

### Afternoon tea

Egg and mayonnaise point sandwich

Petite vegetarian pie and ricotta and spinach roll

Baci di dama

(v) Vegetarian

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.

