

# PLATED



CROWNE PLAZA ADELAIDE

# PLATED MENUS

## SET MENUS - LUNCH & DINNER

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Served with freshly baked bread rolls, coffee and tea

**Two-course menu**                      \$75 PP

**Three-course menu**                  \$86 PP

## MORE CHOICES

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**Alternate serve menu**              + \$7 per person, per course

### Choice menu

Entree                                      + \$15 per person

Main                                        + \$19 per person

Dessert                                    + \$15 per person

### Sides

Served for the table, with two portions for 10 guests

Mixed green herb salad              + \$12 each

Seasonal roasted vegetables        + \$12 each





# PLATED MENUS

## ENTRÉES

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Salmon gravlax, candied beetroot, cucumber, onion dressing (gf)

Beef tataki, spring onion, togarashi, ponzu sauce (gf, nf, df)

Grilled marinated herbed prawn, leek, yuzu dressing, crème fraiche (gf, nf)

Drunken chicken, shaoxing wine, chicken broth, goji berry, angel hair chilli (df, nf)

Peking duck salad, snow pea sprouts, fennel, radish, orange segment (gf, nf, df)

## ENTRÉES - VEGAN/VEGETARIAN

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Beetroot Three Ways - candied rainbow beetroot, beetroot mousse, roasted golden beetroot, goat cheese, citrus, walnut (gf, v)

Roasted baby carrot, macadamia puree, basil oil (gf, vg)

Spinach and ricotta cannelloni, Napoli sauce, basil oil, parmesan (v)

Roasted pumpkin, miso glaze, pesto, pepitas (gf, vg)

Pan fried tofu, garlic, sweet soy glaze, peanut crumbs, Asian herbs (gf, vg)



# PLATED MENUS

## MAINS

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Thai crisp skin barramundi Nan Jim Jaew, greens, Thai rice noodle, lime (gf, df)  
Grilled chicken breast, kale, mushroom, roasted potatoes (gf)  
Roasted lamb shoulder, creamy mash Potato, baby carrots, red wine jus, pickled onion  
Beef tenderloin 200g, chickpea puree, roast sweet potato, demi glaze (gf)  
Shanghainese braised pork belly, Brussel sprouts, carrot puree, sauce (gf)  
Oven roasted chicken thigh, corn puree, broccolini, satay sauce (gf)  
Pan fry salmon, roasted Kipfler potato and heirloom cherry tomatoes, tarragon butter sauce (gf)

## MAINS - VEGAN/VEGETARIAN

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Roasted gochujang cauliflower, pea puree, mint, crispy chickpea (vg)  
Giant stuffed mushroom, hazelnut, onion, thyme, garlic breadcrumbs, kale (vg)  
Grilled eggplant, shallot crumbs, tofu dip, sautéed seasonal mushroom, kale (gf)

## DESSERT

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Chocolate tart with fresh berries and freeze-dried citrus  
Mango mousse with fruit puree and Biscoff crumbs (gf)  
Cookies & cream cheesecake, caramel sauce, mini Oreos  
Vanilla panna cotta with berry compote (gf)  
Chocolate cake, rhubarb coulis, fresh berries (vg, gf)



GF - Gluten free DF - Dairy free V - Vegetarian VG - Vegan NF - Nut free