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GROUP BOOKINGS

Book in an end of year celebration with your work colleagues,
friends or family.

2 COURSES \$60 PP

Entrée, main and a side
(available for lunch only)

3 COURSES \$85 PP

3 entrées, 2 mains, a side and a dessert

Menus designed to be shared
Book direct at koomo.com.au

PRIVATE PARTIES

Koomo offers both private and semi-private functions and can
cater a menu to suit.

Contact our team directly at
crowneplazaadelaide.sales@ihg.com

CHRISTMAS EVE DINNER

\$195 PP

\$59 KIDS 0-12

Includes a glass of sparkling on arrival

TO START

Mushroom focaccia | truffle soy | Dairyman butter

Dirty Inc chickpea dip | smoked kalamata olives | crispy tortilla

Chicken liver parfait | pickled Jerusalem artichokes | plum puree

Ginger bread biscuits

SHARED SEAFOOD PLATTER

Poached Moreton Bay bugs

Hiramasa kingfish sashimi

Smoky Bay oysters

Spencer Gulf prawns

Served with sriracha cocktail sauce | soy wasabi dressing | fresh
lemon | bonito chive mayo

SHARED MAINS

Rum | cinnamon | apricot glazed ham | grilled pineapple

Rolled turkey | brandy | cranberry | pistachio | bacon stuffing |
gravy

Barramundi | nori | fried capers | yuzu butter sauce

SALAD

Cauliflower | quinoa | almonds | smoked yoghurt | sultana salad
Red cabbage | cumin roast pumpkin | kale | rocket | pomegranate
| ricotta salad

SIDES

Roasted brussel | Dairyman smoked bacon | pecorino
Fried kipfler potato | rosemary salt | truffle oil

DESSERT

Black forest timeless dome | fresh cherry | dark chocolate
mousse

Book now via this [link](#)

CHRISTMAS DAY LUNCH

\$195 PP

\$59 KIDS 0-12

Includes a glass of sparkling on arrival

TO START

Mushroom focaccia | truffle soy | Dairyman butter

Dirty Inc chickpea dip | smoked kalamata olives | crispy tortilla

Chicken liver parfait | pickled Jerusalem artichokes | plum puree

Ginger bread biscuits

SHARED SEAFOOD PLATTER

Poached Moreton Bay bugs

Hiramasa kingfish sashimi

Smoky Bay oysters

Spencer Gulf prawns

Served with sriracha cocktail sauce | soy wasabi dressing | fresh
lemon | bonito chive mayo

SHARED MAINS

Rum | cinnamon | apricot glazed ham | grilled pineapple

Rolled turkey | brandy | cranberry | pistachio | bacon stuffing |
gravy

Barramundi | nori | fried capers | yuzu butter sauce

SALAD

Cauliflower | quinoa | almonds | smoked yoghurt | sultana salad
Red cabbage | cumin roast pumpkin | kale | rocket | pomegranate
| ricotta salad

SIDES

Roasted brussel | Dairyman smoked bacon | pecorino
Fried kipfler potato | rosemary salt | truffle oil

DESSERT

Black forest timeless dome | fresh cherry | dark chocolate
mousse

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CHRISTMAS HAMPER FOR TWO

\$275

Designed for you to collect and prepare at home following
the instructions included

ALL THE TRIMMINGS

Pumpkin sourdough | Dairyman butter
Darity Inc chickpea dip | Smoked kalamata olives
Serrano peppers
Bresaola
Mini cheese

SEAFOOD

Poached Moreton Bay bugs
Smoky Bay oysters | 6 pcs
Spencer Gulf prawns
Sriracha cocktail sauce | fresh lemon | bonito chive mayo

MEAT

Rolled turkey | brandi, cranberry, pistachio, bacon
stuffing | gravy
Rum, cinnamon, apricot glazed ham | grilled pineapple

SALAD

Cauliflower | quinoa | almonds | smoked yoghurt | sultana
salad

Red cabbage | cumin roast pumpkin | kale | rocket |
pomegranate | ricotta salad

DESSERT

Christmas pudding | custard sauce

Must be ordered by the 16th December
Collection 4pm - 9pm on the 23rd December from Koomo

Waiver form must be signed

Book now via this [link](#)

NEW YEAR'S EVE DINNER

5 COURSE SET MENU

\$195 PP

Includes a glass of sparkling on arrival

PRE SET

House made bread | togarashi | The Dairyman butter |
truffle soy

TO START

Kangaroo tataki | smoked kalamata olive powder | pickled
Jerusalem artichoke | yakiniku sauce

Coffin Bay oyster | finger lime ponzu dressing

ENTRÉE

Torched hiramasa kingfish | oyster cream | soy roe | miso,
pear, yuzu dressing | pickled wakame | micro cress | fried
potato

Confit eggplant roll | Julienned summer vegetables | creamy
miso puree | soy pearls

Lobster dumplings | poached lobster medallion | creamy miso
bisque

MAINS

Kiwami wagyu striploin (marble score 7, 150g)

| confit king oyster | celeriac puree | fried gochujang rice
cake | galbi sauce

SIDE

Japanese shoyu vegetables | lotus root | shitake mushroom |
broad been | carrot

DESSERT

Black forest timeless dome | fresh cherry | dark chocolate
mousse

Book now via this [link](#)
