

I N R O O M D I N I N G

5AM TO 11AM

B R E A K F A S T A L A C A R T E M E N U

TO START

Seasonal fruit salad with yoghurt	\$24.00
Selection of freshly squeezed juice – orange, watermelon, carrot or apple	\$15.00
Selection of chilled juice – apple, pineapple, orange, cranberry, mango or tomato	\$12.50
Selection of healthy juice (H):	\$17.00
Kick Start – carrot, beetroot, orange, strawberries	
Detox – watermelon, strawberries	

FROM THE BAKERY

From the Bakery – croissant, muffin, fruit Danish (3 pieces)	\$17.00
Selection of toast wholemeal, white sourdough, multi-grain, fruit bread, gluten free bread (3 pieces)	\$12.00

All bakery items are served with a selection of preserves and butter

Cereals

Dr. Bircher muesli, strawberries, blueberries (H)	\$17.00
Porridge, banana, almonds, honey (H)	\$15.00
Cereal: served with full cream, almond, skimmed or soy milk	\$12.50

- Carman's Oat Clusters
Honey Roasted Nuts
- Coco Pops
- Corn Flakes



A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

I N R O O M D I N I N G

5AM TO 11AM

BREAKFAST SPECIALITIES

Crown Signature Big Breakfast – scrambled, poached or fried on your choice of toast, scotch fillet steak, avocado, asparagus, ricotta cheese, bacon, sausage, roasted mushrooms, grilled tomato, potato rosti, baked beans		\$52.00
Big Breakfast – scrambled, poached or fried on your choice of toast bacon, sausage, roasted mushrooms, grilled tomato		\$38.00
Egg Omelette on your choice of toast Ham, cheese, tomato, onion, mushroom		\$29.00
Eggs Benedict Smoked Salmon Poached eggs on English muffin, grilled tomato, grilled asparagus, hollandaise sauce		\$39.00
Eggs Benedict Poached eggs on English muffin, grilled tomato, ham, hollandaise sauce		\$32.00
Bacon & egg breakfast bun Rocket, mayonnaise, smokey BBQ sauce		\$26.00
Pancakes, maple syrup, cream, whipped butter		\$24.00
Add ice cream		\$28.00
Additional items		
– Chicken sausage (3 pieces)	\$10.00	– Baked beans \$8.50
– Smoked salmon	\$12.00	– Bacon (2 pieces) \$10.00
– Roasted mushrooms	\$9.00	– Avocado \$9.00
– Hash brown	\$10.00	

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

5AM TO 11AM

C O N T I N E N T A L S E T B R E A K F A S T

\$39.00 PER PERSON

Selection of freshly squeezed juice orange, watermelon, carrot or apple

or

Selection of chilled juices apple, pineapple, orange, cranberry, mango or tomato

o o o

Dr. Bircher muesli

or

Choice of cereal Coco Pops, Corn Flakes, Carman's Oat Clusters Honey Roasted Nuts

or

Seasonal fruit salad

o o o

From the Bakery

Croissant, muffin or fruit Danish (3 pieces)

or

Selection of toast choice of three

White sourdough, wholemeal, multi-grain, fruit bread or gluten free bread

o o o

Your choice of Vittoria coffee or Dilmah tea

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

5AM TO 11AM

F I T A N D H E A L T H Y B R E A K F A S T

\$44.00 PER PERSON

Selection of freshly squeezed juice orange, watermelon, carrot or apple

or

Kick Start – carrot, beetroot, orange, strawberries

o o o

Seasonal fruit salad

o o o

Egg white omelette on your choice of toast, field mushrooms, ricotta

o o o

Your choice of Vittoria coffee or Dilmah tea

HOT BEVERAGES

Coffee espresso, flat white, cappuccino, latte, long black	\$9.00
--	--------

Extra shot	\$1.00
------------	--------

Dilmah tea English Breakfast, Earl Grey, Green, Jasmine Green, Chamomile, Peppermint,	\$9.00
---	--------

Hot chocolate	\$9.00
---------------	--------

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

A LA CARTE MENU - 11AM TO 11PM

APPETISERS AND SALADS

Freshly shucked oysters, shallots, red wine vinegar (S)	Doz. \$34.00	1 Doz. \$68.00
Baby squid tentacles coated with smoked paprika, crumbed flour, lemon, sumac mayonnaise		\$32.00
Teriyaki chicken karaage, wasabi mayonnaise		\$32.00
Honey glazed roasted butternut pumpkin, rocket, Meredith feta, nutty granola		\$29.00
Thai Beef Salad – baby cos lettuce, fried onion, chilli, lime juice, coriander, red onion		\$38.00
Classic Caesar Salad – cos lettuce, parmesan, crispy bacon, poached egg, croutons, white anchovies, caesar dressing		\$30.00
Add grilled chicken		\$38.00

SOUP

Creamy mushroom soup		\$24.00
----------------------	--	---------

SANDWICHES AND BURGERS

Crown Towers Beef Burger – wagyu beef patty, lettuce, tomato, grain mustard mayonnaise, bacon, pickle, red onion, cheddar cheese, fries (S)		\$39.00
Add extra beef patty		\$44.00
Crown Towers Chicken Burger – grilled chicken breast, lettuce, mayonnaise, red onion, guacamole, mango chutney Swiss cheese, fries		\$36.00
Club Sandwich – chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce, Japanese mayonnaise, fries		\$37.00
Steak Sandwich – YG scotch fillet, Swiss cheese, lettuce, tomato, red onion, mayonnaise, tomato relish, fries		\$38.00
Crown Towers Vegetarian Burger – grilled field mushrooms, lettuce, tomato, Swiss cheese, pickle, red onion, sweet chilli mayonnaise, chilli cabbage slaw, fries		\$30.00

PASTA

Spaghetti Bolognese		\$38.00
Pappardelle – wild mushrooms, green peas, Grana Padano		\$37.00

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

A LA CARTE MENU - 11AM TO 11PM

MAIN COURSES

Grilled chicken breast, broccolini, vine ripened cherry tomatoes	\$42.00
Harissa spiced Amelia Park lamb cutlets, labneh	\$52.00
400g Harvey beef rib eye	\$64.00
*All grilled items are served, mashed potato	

FROM THE SEA - STEAMED OR GRILLED

220g Humpty Doo barramundi fillet	\$48.00
220g Tasmanian salmon fillet (S)	\$49.00
*All grilled and steamed fish are served with broccolini, lemon	
Beer battered snapper, orange gremolata, tartare sauce	\$42.00

SAUCES

Béarnaise	Herb butter	Hollandaise	Red wine sauce
Black pepper sauce			

SIDE DISHES

Fries	\$16.00
Buttered broccolini, lemon	\$18.00
Creamed mashed potato	\$15.00
Mixed leaf salad, avocado, tomato	\$18.00
Macaroni and cheese gratin	\$19.00

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

A LA CARTE MENU - 11AM TO 11PM

FLAVOURS OF ASIA

Laksa Noodle Soup – prawns, fried tofu, bean sprouts, half hard boiled egg, sambal, fish cake	\$36.00
Wonton Egg Noodle Soup – prawn wontons, Choy Sum, chicken broth	\$32.00
Assorted dumplings	\$32.00
Chicken siu mai, prawn dumpling, Shanghai pork dumpling, BBQ bun	
Char Kway Teow – wok fried rice noodles, prawns, fish cake, egg, bean sprouts, chinese sausage, chilli	\$37.00
Nasi Goreng Fried Rice – sambal belacan, chicken satay, fried egg, pickles, prawn crackers, bok choy	\$38.00
Kung Pao chicken, roasted peanuts, capsicums, onions, chilli and spring onions	\$37.00

DESSERTS

Warm sticky date pudding, butterscotch sauce, vanilla bean ice cream	\$25.00
Vanilla crème brûlée, shortbread	\$24.00
Vanilla cheesecake, mandarin gel, mixed berry compote, macadamia crumble, whipped cream	\$23.00
Selection of world cheese, lavosh, muscatel	\$34.00
Seasonal fruit plate, assorted sliced melons, berries, passionfruit	\$28.00
Premium ice cream cup (120ml)	\$9.00
– Choc-A-Lot	
– Salted Caramel	
– Vanilla Bean	

KIDS' CORNER

Toasted ham and cheese sandwich	\$17.00
Mini beef burgers with chips	\$24.00
Fish and chips	\$22.00
Spaghetti Bolognese	\$20.00
Chicken nuggets and chips	\$19.00

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

I N R O O M D I N I N G

OVERNIGHT MENU - 11PM TO 5AM

Baby squid tentacle coated with smoked paprika, crumbed flour, lemon, sumac mayonnaise	\$32.00
Teriyaki chicken karaage, wasabi mayonnaise	\$32.00
Classic Caesar Salad – cos lettuce, parmesan, crispy bacon, poached egg, croutons, white anchovies, caesar dressing	\$30.00
Add grilled chicken	\$38.00
Crown Towers Beef Burger – wagyu beef patty, lettuce, tomato, grain mustard mayonnaise, bacon, pickle, red onion, cheddar cheese, fries (S)	\$39.00
Add extra beef patty	\$44.00
Club Sandwich – chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce Japanese mayonnaise, fries	\$37.00
Spaghetti Bolognese	\$38.00
Pappardelle, porcini, wild mushrooms, green peas, Grana Padano	\$37.00
400g Harvey beef rib eye	\$64.00
220g Tasmanian salmon fillet (S)	\$49.00
Char Kway Teow – wok fried rice noodles, prawns, fish cake, egg, bean sprouts, chinese sausage, chilli	\$37.00
Nasi Goreng Fried Rice – sambal belacan, chicken satay, fried egg, pickles, prawn crackers, bok choy	\$38.00
Fries	\$16.00
Buttered broccolini, lemon	\$18.00
Mixed leaf salad, avocado, tomato	\$18.00

DESSERTS

Warm sticky date pudding, butterscotch sauce, vanilla bean ice cream	\$25.00
Vanilla cheesecake, mandarin gel, mixed berry compote, macadamia crumble, whipped cream	\$23.00

A \$7 delivery service fee will apply to your order.

(H) Healthy Options (S) Contains Sustainably Sourced Ingredients

IN ROOM DINING

WINE LIST

	Gl	Btl
Sparkling		
Domaine Chandon, Yarra Valley, VIC	\$18.00	\$90.00
Sparkling Rosé		
Taltarni Cuvee, South East Australia	\$19.00	\$95.00
T'Gallant Pink Moscato, Mornington Peninsula, VIC		\$65.00
Champagne		
NV Veuve Clicquot Yellow Label		\$225.00
NV Piper-Heidsieck Rosé Sauvage		\$245.00
NV Billecart Demi Sec		\$250.00
NV Ruinart Blanc De Blanc		\$345.00
2012 Dom Perignon		\$625.00
2015 Louis Roederer Cristal		\$845.00
2003 Dom Perignon Rosé		\$1100.00
Riesling		
Grosset Springvale Clare Valley, SA		\$110.00
Pressing Matters R69 Half Dry, Coal River, TAS	\$17.00	\$75.00
Sauvignon Blanc		
Mud House, Sauvignon Blanc Marlborough, NZ	\$16.00	\$70.00
Domaine Vacheron, Sancerre, FRA		\$120.00
Semillon Sauvignon Blanc		
Wise Leaf Reserve Semillon Sauvignon Blanc, Margaret River, WA	\$18.00	\$75.00
Cullen Mangan Semillon Sauvignon Blanc, Margaret River, WA		\$79.00
Chardonnay		
Xanadu Vinework, Margaret River, WA	\$16.00	\$75.00
Seville Estate, Yarra Valley, SA		\$90.00
Domaine Laroche 'St Martin' Chablis, France		\$120.00
Leeuwin Estate Art Series, Margaret River, WA		\$280.00

I N R O O M D I N I N G

WINE LIST

Pinot Grigio	Gl	Btl
Corte Giara Pinot Grigio, Veneto, ITA	\$17.00	\$69.00
Rosé		
By.Ott Côtes de Provence Rosé, France		\$85.00
Pinot Noir		
Stonier Mornington Peninsula, VIC	\$17.00	\$75.00
Craggy Range Te Muna, Central Otago, NZ		\$115.00
Cabernet Sauvignon		
Penfolds Max's, Multi Regional, SA	\$15.00	\$68.00
Leeuwin Estate Art Series, Margaret River, WA		\$138.00
Cabernet Merlot		
Singlefile, Frankland River, WA	\$15.00	\$59.00
Shiraz		
Wirra Wirra Woodhenge McLaren Vale, SA	\$17.00	\$69.00
Hancock and Hancock Shiraz Grenache		\$60.00
Willow Bridge Estate Gravel Pit, Ferguson Valley, WA		\$80.00
Henschke Keynote 'Euphonium' Shiraz Cabernet, Barossa Valley, SA		\$125.00
Penfolds RWT, Barossa Valley, SA		\$360.00

I N R O O M D I N I N G

FROM THE BAR

Australian Beer	
Cascade Premium Light	\$11.00
Crown Lager	\$12.00
Little Creatures Pale Ale	\$13.00
Imported Beer	
Heineken	\$13.00
Asahi Super Dry	\$13.00
Corona	\$13.00
Energy Drink	
Red Bull	\$10.00
Red Bull Sugar Free	\$10.00
Mineral Water	
Acqua Panna (1ltr)	\$13.50
Sparkling Mineral Water	
San Pellegrino (1ltr)	\$13.50
Juices	
Chilled fruit juices	\$12.50
Tomato, Cranberry, Mango, Orange, Pineapple or Apple	
Soft Drinks	
Pepsi, Pepsi Max, Schweppes Lemonade, Schweppes Tonic Water, Schweppes Dry Ginger Ale, Schweppes Soda Water	\$7.50

I N R O O M D I N I N G

FROM THE BAR

Gin	30ml
Tanqueray	\$17.00
Bombay Sapphire	\$18.00
Hendricks	\$18.00
Vodka	
Ciroc	\$16.00
Grey Goose	\$18.00
Absolut	\$15.00
Scotch Whiskey	
Blends	
Johnnie Walker Black Label	\$16.00
Johnnie Walker Blue Label	\$41.00
Chivas Regal 12 Years Old	\$19.00
Single Malt	
Glenfiddich 12 Years Old	\$18.00
The Macallan 18 Years Old	\$90.00
Canadian Whiskey	
Canadian Club	\$14.00
Irish Whiskey	
Jameson	\$15.00
Tennessee Whiskey	
Jack Daniel's	\$15.00
Bourbon	
Jim Beam Black Label	\$15.00
Southern Comfort	\$14.00

I N R O O M D I N I N G

FROM THE BAR

Rum	30ml
Bacardi Carta Blanca	\$15.00
Captain Morgan	\$14.00
Tequila	
El Jimador Resposado	\$15.00
Patron Silver Tequila	\$20.00
Cognac	
Hennessy VSOP	\$21.00
Hennessy XO	\$39.00
Apertifs and Liqueurs	
Kahlua	
Baileys	\$16.00
Cointreau	\$16.00
Frangelico	\$16.00
Malibu	\$16.00
Midori	\$16.00
Grand Marnier	\$16.00

I N R O O M D I N I N G

FROM THE BAR

Cocktails \$24.00

Long Island Iced Tea

Cointreau, Tanqueray Gin, Ciroc Vodka, Bacardi Rum, El Jimador Tequila, Cola, Lemonade, Lemon Juice

Midori Illusion

Midori, Ciroc Vodka, Cointreau, Lemon, Lime, Pineapple Juice

Toblerone

Baileys, Frangelico, Kahlua, Cream, Chocolate Syrup, Honey

Pina Colada

Bacardi Rum, Malibu, Coconut Cream, Pineapple Juice

Espresso Martini

Kaluha, Ciroc Vodka, Espresso Coffee

Mango Minx

Malibu, Southern Comfort, Mango Liqueur, Strawberry Liqueur, Apple Juice, Lemon Juice

Strawberry Daiquiri

Strawberry Liqueur, Bacardi Rum, Lemon Juice, Strawberries

Margarita

El Jimador Tequila, Cointreau, Lemon Juice