

130 per person

## **Antipasti**

**Oyster**, sturgeon caviar, champagne mignonette

## Entrée

**Lobster mosaïque**, bergamot gel, basil pesto, guanciale

or

Wagyu **carpaccio**, rocket, pecorino, 12-year-old balsamic dressing, sourdough

### Secondi

Slow-cooked **beef fillet**, marsala jus, king oyster mushrooms, cabbage gratin, heirloom carrots

OI

**Toothfish** lemon caper butter, crispy baby artichoke, polenta, fennel salad

### Dolci

Chocolate dome, pistachio gelato



Full pre-payment required. Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. 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.



220 per person Including beverage package

# Antipasti

**Oyster**, sturgeon caviar, champagne mignonette

## Entrée

**Lobster mosaïque**, bergamot gel, basil pesto, guanciale

OI

Wagyu **carpaccio**, rocket, pecorino, 12-year-old balsamic dressing, sourdough

#### Primi

Parmesan wheel pasta, spaghetti, flambéed wheel of aged parmigiano reggiano finish, truffle butter

### Secondi

Slow-cooked **beef fillet**, marsala jus, king oyster mushrooms, cabbage gratin, heirloom carrots

OI

**Toothfish** lemon caper butter, crispy baby artichoke, creamy polenta, fennel salad

### Dolci

Chocolate Dome, pistachio gelato



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