

FOOD

LIGHT MEALS

Wood fired roasted garlic herb bread V	11
Sweet spicy chicken wings, buffalo mayonnaise, sesame seeds	19
Chicken Caesar Salad – lettuce, bacon, sourdough croutons, parmesan, soft boiled egg	28
Rocket Quinoa Salad – walnuts, feta, cranberries, pear, honey mustard dressing V	22
BBQ Chicken Quesadilla – corn, cheese, chipotle sour cream, pineapple salsa, salad	22

SANDWICHES & BURGERS

Wagyu Beef Burger – bacon, cheddar, gherkin, onion relish, mayonnaise, lettuce, tomato, chips	32
Steak Sandwich – medium striploin, chimichurri, onion, cheddar, seeded mustard mayonnaise, rocket, chips	29
Halloumi Burger – mushrooms, halloumi, chipotle mayonnaise, rocket, tomato, chips V	27
Chicken Burger – cajun marinated thigh, bacon, cheddar, guacamole, slaw, chips	28

FROM THE OCEAN

Seafood Platter to Share – grilled snapper, chilli mussels, garlic prawns, salt & pepper squid, beer battered snapper fillet, chips, salad	89
Grilled Barramundi – kipfler potatoes, broccolini, lemon cream sauce	39
Fish & Chips – beer battered snapper fillet, tartare, chips, salad	33
Chilli Mussels – garlic, chilli, onion, white wine, tomato, Italian bread	30
Crumbed Calamari Rings – tartare, chips, salad	26
Garlic Prawns – lemon rice, buttered broccolini	39

JUNCTION CHEF’S SELECTIONS

Herb Roasted Chicken Breast – mashed potato, seasonal vegetables, red wine jus	33
Junction’s Chicken Parmigiana – Napolitana sauce, mozzarella, chips, salad	29
Lamb Rack – Moroccan seasoned, potato gratin, broccolini, shallot red wine jus	44
BBQ Pork Ribs – southern style bourbon marinade, chips, coleslaw	47

SPECIALTY STEAK

350g Carrara Wagyu striploin MB4, potato gratin, rainbow carrots, broccolini, shallot red wine jus	89
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‘PITCH BLACK’ ANGUS STEAKS

Sourced from Dardanup in WA’s South West.

All below steaks are served with chips, salad & your choice of gravy, creamy mushroom sauce, green peppercorn sauce or herb butter (sauces contain gluten).

450g T Bone	59
350g Scotch fillet	66
350g New York strip	49
200g Eye fillet	47
250g Rump	36

Add garlic prawns for \$14 to a main meal.

Add extra sauce for \$2.

Please note: for medium-well or well done cooked steak, please allow half an hour.

SIDE DISHES

Onion rings V	13	Small chips V	7
Mashed potato V	9	Steamed vegetables V	11
Garden salad V	8	Small sweet potato chips V	10

Please ask us about our low gluten options **V** Vegetarian

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.

FLAME GRILLED SKEWERS

WA lamb cutlets, rosemary garlic	44
Lemon pepper chicken thigh	36
All skewers on a stand served with salad, chips & gravy	

PASTA

Seafood Linguine – clams, snapper, prawns, parsley, garlic, white wine	35
Risotto – green pea, asparagus, feta, parmesan V	26
Chicken Fettuccine Carbonara – bacon mushroom, spinach	34

PIZZA

Meat Lovers – steak, pepperoni, bacon, honey glazed ham, BBQ sauce drizzle, mozzarella	29
Hawaiian – honey glazed ham, pineapple, mozzarella	22
Margherita – tomato, basil, mozzarella V	19
Pepperoni – pepperoni, mozzarella	23
Peri Peri Chicken – capsicum, onion, coriander, spicy mayonnaise, mozzarella	25

Available on low gluten pizza base for additional \$6.

DESSERTS

Crème Brûlée	16
Junction classic banana split	15
Strawberry Cheesecake – mixed berry compote, raspberry sorbet	17
Devil’s Food Cake – hazelnut mousse, salted caramel, vanilla bean ice cream	17



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.



BEVERAGE

COCKTAILS

Mimosa – Da Luca Prosecco, Orange Juice	14
Aperol Spritz – Da Luca Prosecco, Aperol, Soda	21
Tequila Sunrise – Tequila, Orange, Grenadine	21
Strawberry Caipiroska – Vodka, Strawberry Liqueur, Strawberry Purée, Lime Juice, Lemonade	21

WINE LIST

Sparkling

	Gls	Btl
Wildflower Cuvée Brut (WA)	11	60
Da Luca Prosecco (ITA)	11	60
Yarra Burn Prosecco Rosé (VIC)	12	65
Domaine Chandon NV Brut (VIC)	15	85
Hardys ‘The Riddle’ Brut (VIC)	9.5	44
Piper-Heidsieck Cuvée Brut (FRANCE)	140	

White

	150ml	
Babich Black Label Sauvignon Blanc (NZ)	12	55
Cloudy Bay Sauvignon Blanc (NZ)	17	80
Hardys ‘The Riddle’ Sauvignon Blanc (VIC)	9.5	44
Willowbridge Dragonfly Sauvignon Blanc Semillon (WA)	11	50
Yalumba ‘Y’ Series Pinot Grigio (SA)	11	50
Robert Oatley Chardonnay (WA)	13	60
Yering Station Village Chardonnay (VIC)	15	70
Houghton Sweet Classic (WA)	10.5	48

Rosé

Vasse Felix Classic Dry Rosé (WA)	11	50
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Red

T’Gallant Cape Schanck Pinot Noir (VIC)	11	50
Chain of Fire Merlot (NSW)	11	50
Robert Oatley Signature Cabernet Sauvignon (WA)	13	60
Leeuwin Estate ‘Prelude’ Cabernet Sauvignon (WA)	15	70
Amelia Park ‘Trellis’ Cabernet Merlot (WA)	12	55
Hardys ‘The Riddle’ Cabernet Merlot (VIC)	9.5	44
St Hallett ‘Faith’ Barossa Valley Shiraz (SA)	13	60
Henschke ‘Five Shillings’ Shiraz (SA)	16	75
Penfolds Bin 28 Shiraz (SA)	23	110