



Dinner

Dinner | Monday to Thursday

Charcuterie

Sopressa Salami
Finocchiona
Prosciutto
Hungarian Salami

Antipasto

Cornichons, Pickled Onions, Sundried Plum
Tomatoes, Pickled Green Jalapeños, Anchovies,
Beetroot Relish, Bush Tomato Chutney,
Apricot & Quandong Chutney
Olives - Cerignola, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread
Rolls, Assorted French Breads

**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.**

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

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Cheese Table

Gouda

Cheddar

Camembert

Gorgonzola

Smoked Scamorza

Parmigiano Reggiano

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

Salad Bar

Granny Smith, Candied Walnuts, Stilton

Roasted Pumpkin, Avocado, Balsmic Glaze

Cucumber, Dill Yoghurt, Sumac

Thai Beef Salad

Shiitake Salad

Grilled Chicken, Prunes, Kale, Citrus Vinaigrette

Quinoa Tabouleh

Insalata Caprese

Green Lip Mussels, French Vinaigrette

Prawn & Squid Salad, Sweet Chilli Dressing

Clams, Yuzu Miso Dressing

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Seafood

Finest Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Condiments

Hot Pimento Aioli, Cocktail Sauce, Finger Lime
Mignonette Dressing, Verjuice, Ponzu, Nam Jim,
Lemon Wedges

Japanese

Sashimi – Salmon **(S)**, Tuna

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki Teriyaki

Chicken Uramaki

Prawn & Avocado Uramaki

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki Tempura

Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki Avocado

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Pickled Lotus
Root, Pickled Daikon, Gojuchang, Sesame Soy Dressing,
Wakame

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Asian

Hot & Sour Crab soup
Singaporean Style Chili Crabs, Mantou
Chicken Mapo Tofu
Peking Pork
Stir Fried Beef, Broccoli
Lemon Fish
Stir Fried Vegetables
Mee Goreng
Kimchi Fried Rice
Truffle Flavoured Edamame
Steamed Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Bhuna Gosht
Butter Chicken
Tawa Fish
Palak Paneer
Dal Fry
Chicken Koliwada
Green Pea Samosa, Tamarind Chutney, Pappadums
Mix Vegetable Pulao
Tandoori Garlic Naan

Condiments

Kachumber Raita, Mint Chutney, Tomato Chutney,
Mango Pickle, Mixed Vegetable Pickle, Masala
Pappadums, Chilli and Coconut Sambal

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Western

Soup of the Day
Greek Style Chicken, Lemon Sauce
Samak Hara
Seasonal Steam Vegetables
Lamb Bourguignon
Mac & Cheese, Chorizo & Crispy Herb Crumb
Truffle Mashed Potatoes
Roast Caulilini, Carrot & Asparagus
Garlic & Thyme Mushrooms
Cajun Buttered Corn Ribs
Herb Spiced Potato Wedges
Tempura Battered Whiting Fillet, Tartare Sauce
Tempura Onion Rings, Pimento Aioli
Falafels, Mint Mayonnaise
Buffalo Chicken Wings, Blue Cheese Sauce

Roast Section

Cinnamon & Star Anise Pork Belly
Roast Lamb Leg, Mint Jelly
Roasted Mustard Beef
Vegetarian Flat Bread
Grilled Turkish Bread
Yorkshire Pudding

Sauces and Condiments

Roasted Onion Beef Jus, Tasmanian Horseradish,
Apple Sauce, Caramelised Onion, Honey Mustard,
Mint Sauce, Gravy

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Dessert Cube

Cakes

Rich Vanilla Mousseline, Lychee, Boysenberry
Strawberry Cream, Vanilla Mousse, Lemon Gateaux
Tiramisu
Dark Chocolate Mousse Bowl
Pistachio Apricot Cake

In Glasses and Individuals

White Chocolate Blood Peach, Raspberry Gel
Almond Panna Cotta Exotic Fruit
Blueberry Mini Choux
Lime Cheesecake, Pear Gel
Black Sesame, Passionfruit Layered Cake
Pavlova
Dark Chocolate Cup Hazelnut, Fig, Caramel Ganache

Hot Desserts

Dark Chocolate Almond Pudding
Mixed Berry Bread & Butter Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Passionfruit Marshmallow

Dark Chocolate Cupcake

Mini Red Velvet Cake, Orange Cream Cheese Frosting

Chocolate Barks

Caramel Chocolate Tart

Almond Financier

Assorted Pâte De Fruits

Dark & White Rocky Road

Assorted Cut Fruits

Assorted Whole Fruits

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