



\$140PP

Charcuterie
Sopressa Salami
Finocchiona
Hungarian Salami
Prosciutto

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

World Cheeses

Gouda

Cheddar

Camembert

Gorgonzola

Smoked Scamorza

Parmigiano Reggiano

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



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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

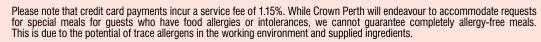
Seafood

Finest Australian Shucked Oysters
Chilled Whole Prawns
Chilled Blue Swimmer Crabs
Chilled Yabbies
Jonah Crab Claws
Slipper Lobster
Chilled Lobster
Tasmanian Smoked Salmon

Condiments

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

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Japanese

Sashimi – Salmon, Tuna

Selection of Sushi Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki

Teriyaki Chicken Uramaki

Prawn & Avocado Urakami

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

EPICUREAN

Please note that credit card payments incur a service fee of 1.15%. 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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Asian

Hot & Sour Crab Soup
Singaporean Style Chili Crabs, Mantou
Chicken Mapo Tofu
Peking Pork
Stir Fried Beef, Broccoli
Lemon Fish
Sambal Prawns
Stir Fried Vegetables
Mee Goreng
Kimchi Fried Rice
Truffle Flavoured Edamame
Steamed Jasmine Rice
Condiments
Prawn Crackers, Chilli Oil, Soy, Sambal

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Indian

Bhuna Gosht

Butter Chicken

Tawa Fish

Palak Paneer

Bombay Aloo

Dal Fry

Chicken Koliwada

Green Pea Samosa, Tamarind Chutney Pappadums

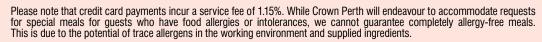
Mixed Vegetable Pulao

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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On the Carvery

Cinnamon & Star Anise Pork Belly
Roasted Beef Prime Ribs & Roasted Mustard Beef
Rosemary & Garlic Marinated Leg of Lamb
Truffle Marinated Roast Turkey Breast
Harissa Lamb Chops
Vegetarian Flat Bread
Grilled Turkish Bread
Yorkshire Pudding

Condiments

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

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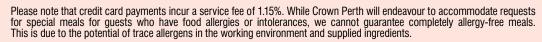


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Western

Soup of the Day Greek Style Chicken, Lemon Sauce Samak Hara Slow Braised Beef Brisket, Jus Lamb Navarin Mac & Cheese, Chorizo, Crispy Herb Crumb **Truffle Mashed Potatoes** Roast Caulilini, Carrot & Aspragus Garlic & Thyme Mushrooms Charred Broccolini Herb Spiced Potato Wedges Tempura Battered Whiting Fillet, Tartare Sauce **BBQ Pork Ribs** Tempura Onion Rings, Pimento Aioli Chicken Empanadas Falafels, Mint Mayonnaise

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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
Strawberry Shortcake
Mango Custard, Coconut Sago Trifle

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
Creme Caramel
Dark Chocolate, Morello Cherry Gateaux
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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