



MENU

2015 Dom Pérignon, France

Sydney Rock Oysters

Cucumber, Elderflower, Finger Lime, Champagne Mignonette (A)

2008 Dom Pérignon P2, France

Scallops

Roasted Cauliflower Purée, Beurre Noisette, Smoked Almonds (I)

2000 Dom Pérignon P2, France

WA Marron

Saffron Beurre Blanc, Bisque, Yuzu, Fennel (A)

1996 Dom Pérignon P2, France

Glacier 51 Toothfish

Jerusalem Artichoke, Roasted WA mushrooms, Champagne Tarragon Sauce (I)

1995 Dom Pérignon P3, France

Onetik Petit Basquitou Cheese

Pear, Walnuts, Honeycomb, Country Sourdough

Seafood Origin Source - (A) Australia (I) Imported (M) Mixed

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all 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.