

BISTRO

GUILLAUME

DESSERT MENU

BISTRO

GUILLAUME

DESSERTS

Profiteroles au Chocolat	22
Vanilla Bean Ice Cream, Chocolate Sauce	
Passionfruit Soufflé	22
Passionfruit Sorbet	
Mousse au Chocolat	20
Chocolate Chocolate Mousse, Creme Chantilly	
Vanilla Bean Crème Brûlée	22
Almond Tuile	
Trio de Sorbets	16
Selection of Sorbet	
Assiette de Fromages	36
Cheese Selection, Condiments	

WINE BY THE GLASS

90ML

NV Castle Rock Estate - Muscat Porongurup, WA	14
Liquified apricots, with syrup-like texture and tangy citrus flavours. You get the picture. Intense, sweet, candied fruit in a bottle.	
2019 De Bortoli Noble One Botrytis - Semillon Riverina, NSW	24
Complex, persistent and wonderfully elegant.	
2018 Château Le Tertre du Lys d'or Sauternes - Semillon Graves France	17
Lusciously fresh and compact with layers of honey, apricot and orange marmalade.	
2022 Domaine de l'Arjolle Lyre - Muscat Côtes de Thongue France	27
Pure floral scent, quince, stone fruits and dried fruit notes. Beautifully elegant on the palate with an intense and long finish.	

AFTER DINNER BEVERAGES

Prices listed are for 30ml by the glass

EAUX DE VIE

Poire Williams Jacoulot Bourgogne, France	24
---	----

COGNAC & ARMAGNAC

Courvoisier V.S.O.P Cognac, France	16
Dudognon VSOP, Grande Champagne Cognac, France	17
Tesseron Lot 76 Cognac, France	25
Hennessy V.S.O.P. Cognac, France	17
Hennessy X.O Cognac, France	33
Hennessy Imperial Cognac, France	220
Remy Martin Louis XIII Cognac, France	280
Hennessy Richard Cognac, France	290
1994 Domaine De Coquillion Armagnac, France	45
1967 Comte De Lamaestre Armagnac, France	65

DIGESTIFS

Averna Italy	12
Montenegro Italy	12
Dom Benedictine France	14

FORTIFIED WINE

Prices listed are for 60ml by the glass

PORT & SHERRY

Manzanilla, La Goya Spain	11
Emilio Lustau Pedro Ximenez Spain	13
2014 Niepoort Late Bottle Vintage Portugal	14
Penfolds Grandfather Tawny Barossa Valley, SA	17
Penfolds Great Grandfather Tawny Barossa Valley, SA	38
Stanton & Killeen Classic Muscat 12 Yr Rutherglen, VIC	14

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.