

PREMIUM EXPERIENCE MENU

\$159 per person

Wine Pairing \$110 per person

Natural freshly-shucked **oyster**

Yellowfin tuna tartare, eggplant salad, limoncello, sourdough crisp

Scallop, carrot mousseline, bergamot gel, Nduja, hazelnuts

Limoncello Martini Limoncello (30ml), Absolut Citron Vodka (30ml), Lemon, Vanilla

Ravioli, porcini mushrooms, duck

Agnolotti, ricotta, truffle, beef cheek ragù

2019 Collosorbo Brunello di Montalcino Tuscany, Italy 75ml

West Australian **lobster tail oreganata**, salsa al pomodoro, radicchio salad, orange, hazelnut, parmigiano

Wagyu sirloin tagliata, rocket, parmigiano, balsamic beef jus

Rosemary & garlic **potatoes**

2019 Pio Cesare Barolo Piedmont, Italy 150ml

Modenese strawberry, aged balsamic, mint, pistachio, blood orange sorbet

Amaro Montenegro



MODO·MIO
CUCINA ITALIANA

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. 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.