

Dinner

Dinner | Friday, Saturday & Sunday

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

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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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

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
Jonah Crab Claws
Slipper Lobster

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 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

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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

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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Western

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

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
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
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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On Display

Ice Creams, Sorbet & Condiments
Mango Custard, Coconut Sago Trifle
Coconut Vanilla Marshmallow
Passionfruit Marshmallow
Dark Chocolate Cupcakes
Mini Red Velvet Cakes, Orange Cream Cheese Frosting
Chocolate Barks
Caramel Chocolate Tart
Raspberry Financiers
Mini Assorted Chocolate Cones
Assorted Pâte De Fruits
Dark & White Chocolate Rocky Road
Assorted Cut Fruits
Assorted Whole Fruits
Chocolate Bon Bons
Lemon Tart
Caramel Walnut Brownies
Assorted Macarons
Dipped Oreos

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