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MELBOURNE CUP

MODO·MIO
CUCINA ITALIANA

ON ARRIVAL

South Australian Oysters, Prosecco Mignonette

Fremantle Octopus Salad, Pesto,
Potato, Pine Nuts, Basil

Prosciutto di Parma, Pickled Red Onions,
Sourdough

ENTRÉE

Southern Rock Lobster Tail, Burrata, Citrus Gremolata,
Lobster Vinaigrette, Focaccia

or

Wagyu Carpaccio, Stracciatella, Rocket,
Parmesan Crisp, Bergamot Gel

MAIN

Swordfish, Saffron Butter Sauce, Fennel,
Ligurian Olive Tapenade, Lemon Oil

or

400g Bistecca Fiorentina, Salsa Verde,
Parmesan Potato Cake, Wild Mushrooms

DESSERT

Italian Nougat Semifreddo, Amarena Cherry Sauce,
Dark Chocolate Crumb, Almonds

or

Tuscan Strawberries, Mascarpone Mousse,
Modena Balsamic, Almonds

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.

