

Yarri

3 course set dinner menu 115pp wine pairing 59pp

add on grilled marron/ harissa/ sunrise lime/ saltbush 28

to start

yarri sourdough + wulura extra virgin olive oil
the kitchen's snack

entrée

burnt cabbage/ miso + yuzu kosho/ furikake
or kingfish/ green tomato aguachile/ avocado/ cucumber
or emu/ smoked oyster/ bush tomato/ kohlrabi

main

fish/ celeriac/ nettle/ lemon aspen/ bay leaf
or cauliflower/ eggplant vadouvan/ cashew/ curry leaf
or lamb/ onion/ broad beans/ anchovy + caper

650g grass-fed sirloin/ black garlic + miso butter
(+15 per person, minimum group of two)

sides – optional

polenta/ jalapeno/ parmesan 16
garden leaves/ pickles/ pepitas 17
roast brussels/ sunflower/ nduja 17

dessert

bitter chocolate/ blackberries/ cocoa nib/ Geraldton wax
or St John's brook/ carrot & orange marmalade/ rye

6 course set dinner menu 175pp wine pairing 89pp

to start

yarri sourdough + wulura extra virgin olive oil
the kitchen's snack

grilled marron/ harissa/ sunrise lime/ saltbush

burnt cabbage/ miso + yuzu kosho/ furikake

kingfish/ green tomato aguachile/ avocado/ cucumber

emu/ smoked oyster/ bush tomato/ kohlrabi

lamb/ onion/ broad beans/ anchovy + caper

bitter chocolate/ blackberries/ cocoa nib/ Geraldton wax



Please note that credit card payments incur a service fee of 1.15%.
A surcharge of 10% applies on Saturday, 15% on Sunday and 20% 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.

