

Valentine's Day Menu

1st Sitting | Three courses for \$99 | Two courses for \$79

To Start

Prosciutto
Rockmelon, bocconcini

Entrée

Salmon Ceviche
Radish, onion, capers, baby greens, lemon myrtle
or

Pork Belly
Herb salad, rice, kaffir lime, chilli dressing

Main

Barramundi
Broccolini, romesco, almond
or

Soy-Glazed Beef Cheek
Cauliflower purée, apple, coriander, celery slaw
or

Duck Breast
Sweet potato, broccolini, vine tomato, yuzu

Dessert

White Chocolate Tart
Fruit ganache, seasonal berries, pear-lime gel, strawberry sorbet



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. Selected menu items only. Menus subject to 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.

Market &CO

Cocktails

Afterglow 24
Ketel One Vodka, Butterfly Pea Syrup, Lemon

Shibuya Nights 25
Roku Gin, Midori, Sour Apple Pucker, Yuzu

The Zombie 28
Bundaberg Rum, Bacardi Rum, Sailor Jerry Spiced Rum, Cinnamon, Orgeat, Grapefruit, Lime

Winter's Coming 27
Bulleit Bourbon, Chocolate Bitters, Sugar

Tommy's Incognito 25
El Jimador Tequila, Guava, Agave, Lime

The Tired Irishman 24
Jameson Whiskey, Coffee, Kahlua, Bailey's, Cream, Chocolate Bitters

The Emerald 25
Tanqueray Gin, Sour Green Apple Pucker, Il Fiore Prosecco, Lemon Juice, Fresh Basil & Rosemary Sprig

Classics Available on Request

Mocktails

Virgin Zombie 15
Grapefruit, Lime, Cinnamon, Orgeat, Lemonade

Virgin Afterglow 15
Butterfly Pea Syrup, Lemon, Soda

Beers on Tap

570ml

Great Northern Super Crisp QLD, 3.5% 14

Hahn SuperDry NSW, 4.6% 15

Brookvale Union Ginger Beer NSW, 4% 17

Heineken NLD, 5.0% 16

Bottle / Can Beers

Balter XPA 375ml QLD, 5.0% 13

Little Creatures Rogers' 330ml WA, 3.8% 11

Feral Biggie Juice IPA 375ml WA, 6.0% 13

Little Creatures Pacific Ale 375ml WA, 4.4% 13

James Squire Ginger Beer Can 330ml NSW, 4.0% 12

Little Creatures Pale Ale 330ml WA, 5.2% 12

Corona 355ml MEX, 4.6% 13

Heineken Zero 330ml NLD, 0.0% 10

James Squire 150 Lashes 330ml NSW, 4.7% 12

Kirin 330ml JPN, 4.5% 13

Cider

James Squire Orchard Crush Apple 330ml VIC, 4.8% 12

Rekorderlig Strawberry & Lime 330ml NZ, 4.0% 14

Sparkling

gls

btl

Wildflower Brut Cuvée 11 50
Multi-Regional, WA

Chandon Brut 15 70
Yarra Valley, VIC

Il Fiore Prosecco 13 60
Veneto, Italy

Champagne

Piper-Heidsieck Cuvée Brut 24 140
Reims, France

Moët & Chandon 170
Reims, France

White

Earthworks Riesling 11 50
Eden Valley, SA

Mud House Sauvignon Blanc 13 60
Marlborough, NZ

T'Gallant Juliet Moscato 12 55
Mornington Peninsula, VIC

Amelia Park 'Trellis Range' 12 55
Sauvignon Blanc Semillon
Margaret River, WA

Catalina Sounds Pinot Gris 16 75
Marlborough, New Zealand

Devil's Lair Fifth Leg Chardonnay 11 50
Margaret River, WA

Juniper 'Three Fields' Chardonnay 15 70
Denmark, WA

Shaw + Smith 'Lenswood Vineyard' 150
Chardonnay
Adelaide Hills, SA

Rosé

T'Gallant Cape Schanck 10 45
Mornington Peninsula, VIC

Red

ARA Single Estate Pinot Noir 11 50
Marlborough, NZ

Vasse Felix Cabernet Merlot 13 60
Margaret River, WA

Robert Oatley Signature 11 50
Cabernet Sauvignon
Margaret River, WA

Xanadu Black Label 16 80
Cabernet Sauvignon
Margaret River, WA

St Hallet 'Faith' Shiraz 12 55
Barossa Valley, SA

Jim Barry 'McRae Wood' Shiraz 20 95
Clare Valley, SA

Henschke Keyneton Euphonium 125
Shiraz Cabernet
Barossa Valley, SA

Lopez Cristobal Roble 15 70
Ribera Del Duero, Spain

Dessert

Juniper Estate Cane-Cut Riesling 13 55
Margaret River, WA

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