MELBOURNE CUP

MODO·MIO
CUCINA ITALIANA

255 per person
4 Courses including Moët & Chandon Champagne Beverage Package

APERITIVO

Coffin Bay shucked oysters, prosecco mignonette (A)

Grilled Fremantle octopus, basil pesto, pioppino, chestnut & yellow oyster mushrooms, kipfler potato (A)

PRIMI

Poached Lobster with Burrata
Southern rock lobster, burrata, citrus gremolata, lobster vinaigrette (A)
or

Vitello Tonnato
Slow-cooked veal girello, tuna & caper sauce, pickled shallots, celery

SECONDI

Grilled Swordfish
Saffron butter sauce, fennel, ligurian olive tapenade, lemon oil (A)
or

Bistecca Fiorentina (400g)
Salsa verde, parmesan potato cake, char-grilled king mushrooms

DOLCE

Nougat Semifreddo
Italian nougat, amarena cherry

or

Balsamic Strawberries
Mascarpone mousse, 12-year-old Modena balsamic

Seafood Origin Source - (A) Australia (I) Imported (M) Mixed

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all Public Holidays. 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.