FESTIVE MENU

149 per person
Includes one glass of Veuve Clicquot

Aperitivo

Coffin Bay shucked **oysters**,
champagne shallot mignonette (A)

Puffed bread, stracciatella, anchovy,
eggplant salad & friggitelli peppers (I)

Primi

Ricotta gnocchi, brown butter & sage,
pecorino, crispy guanciale

Spaghetti, West Australian blue
swimmer crab**,** cherry tomatoes, garlic,
chilli, bottarga (A)

Secondi

Beef fillet involtini, Prosciutto di San
Daniele, Parmigiano Reggiano, truss
cherry tomatoes, Lambrusco jus

West Australian **lobster tail oreganata**,
radicchio salad, orange, roasted
hazelnuts (A)

Dolce

Burnt **caramel parfait**, Valrhona
chocolate popcorn, Galliano anglaise

or

Ricotta cheesecake tart, spiced roasted
pineapple, lemon sorbet

MODO·MIO
CUCINA ITALIANA

For a list of allergens,
please scan the QR code.

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. 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.