Fête du Moët

Sourdough, Isigny butter, Murray River pink salt 11

Caviar

Taro crisp, caviar, citrus crème fraîche 24

30g tin Kaviari 'Kristal' Caviar 180

Add on caviar to any dish $6 per gram

Entrees

Freshly shucked Australian oysters, Champagne granita 33 6pcs / 64 12pcs

Royal blue potato pavé, crème fraîche, chives 16 3pcs

Shark Bay scallops, lemon butter, garlic herb panko 42 4pcs

Tuna, yuzu aioli, crispy nori, jalapeño 24 2pcs

Crab sandwich, lime, chilli, coriander 21 3pcs

Wagyu steak tartare, capers, shallot, mustard, parsley, pomme frites 26

Mains

300g MBS 2/3 Wagyu striploin, mango chimichurri, tarragon jus 78

Free range chicken roulade, watercress, cranberry jus 39

Toothfish, champagne beurre blanc, caviar 58

Confit turkey, pumpkin, herb emulsion 42

Wild mushroom risotto, goat cheese feta, brown butter, sage 38

To Share

1.5kg MB5+ Wagyu tomahawk, whipped miso butter, shiraz mushroom jus 280

Sides

Honey-glazed baby carrots, goat cheese feta, pine nuts, thyme 18

Fries, house-made aioli 16

Garden salad, gruyère cheese, champagne vinaigrette 16

Burnt cabbage, miso, chilli oil, furikake 17

Desserts

Coconut gelato sundae, salted caramel, biscotti 24

Macadamia & white chocolate crème brûlée 22

Tonka bean panna cotta, lime granita, mango & passionfruit salsa 21

MOËT & CHANDON

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

A surcharge of 10% applies on Saturday, 15% on Sunday and 20% on 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.