

EXPERIENCE MENU

\$110 per person

Wine Pairing \$79 per person

Natural freshly-shucked **oysters**
4pcs / 20

Focaccia, Kalamata olive tapenade

Wagyu carpaccio, stracchino
cheese, porcini salt, rocket salad

Fried **eggplant involtini**, ricotta,
spinach, smoked scamorza
2023 Le Fraghe Chiaretto Veneto, Italy

Semolina **spaghetti**, WA blue
swimmer crab, spicy prawn oil

Ravioli, porcini mushrooms, duck
2023 Le Fraghe Bardolino Veneto, Italy

South-West **lamb cutlets**,
pistachio & bread crumb,
provolone, Tuscan herbs

North-west **king prawn**, chilli,
garlic, sage, Italian parsley, oregano

Rocket salad, pear, parmesan,
balsamic vinegar
*2022 Antinori Peppoli Chianti Classico
Tuscany, Italy*

Tiramisu, coffee, mascarpone
cheese, cocoa powder

*NV Penfolds 'Great Grandfather Fine Old
Liqueur' Tawny Barossa Valley, SA*



MODO·MIO
CUCINA ITALIANA

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. 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.