



HIGH CHEESE MENU

Grand Marnier Flambé Barossa Valley Camembert (SA)
with Caramelized Apple, Maple-Glazed Bacon & Pecan,
served with Toasted Bread

Assortment of Crackers & Lavosh

Tarago River Shadows of Blue (VIC)
Dellendale Appenzelle (WA)
Brebirousse d'Argental (France)
Served with Quince Paste, Pickles and Fresh Grapes

Prosciutto & Cream Cheese Tartlet
Coppa and Olive
Crumbed Jalapeño Cheese with Tomato Chutney
Caprese Skewer

Basque Cheesecake
Passionfruit Crème Brûlée

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free. Flambé cheese contains alcohol. Available to 18+ only.

HIGH CHEESE

Thursday - Sunday, 3pm - 5pm

\$112 per person

- Sweet & savoury cheese delights to share.
- A tasting flight with 4 different types of Champagne.

\$70 per person

- Sweet & savoury cheese delights to share.
- A glass of Moët & Chandon Impérial.

\$50 per person

- Sweet & savoury cheese delights to share.

**To book visit crownperth.com.au
or call 9362 7551.**



A 10% surcharge is applicable on Sundays and 15% on Public Holidays. Display image for illustration purposes only. Bookings must be made by 12pm on the day prior. We are unable to offer any menu changes or substitutions. Flambé cheese contains alcohol. Available to 18+ only. Not to be used in conjunction with any Crown offer or discount.