

# MENU

Australian Olives 7

Spiced Almonds 6

South Australian Oyster, Cucumber Mignonette (A) 3p / 19 | 6p / 36

Add Caviar 14 per oyster (I)

Shark Bay Scallops, Chimichurri Crust, Pine Nuts, Sorrel (A) 32

Wagyu Tartare, Capers, Potato Crisps, Herb Seasoning 42

Berkshire Pork Croquettes, Black Garlic, Nasturtium 27

Truffle French Fries 18

WA Dellendale Baked Brie, Truffle Honey, Walnut, Sourdough Baguette 35

## CHEESE BOARD

Crèmeux d'Argental, Comté DOP, Gorgonzola Dolce, Manchego,

Quince, Honeycomb, Walnut 42

## CHARCUTERIE BOARD

Culatello Riserva Villani, Saucisson Sec, Jamón Serrano la Hoguera Duroc,  
South-West Pork Terrine, Chicken Rillettes, Cornichon, Country Sourdough 44

## JAMÓN IBERICO

Julian Martin Jamón Ibérico de Bellota 50g / 50 | 100g / 95



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.