



# Lunch

Lunch | Monday to Friday

## Charcuterie

---

Sopressa Salami  
Finocchiona  
Hungarian Salami

## Antipasto

---

Cornichons, Pickled Green Jalapeños, Anchovies,  
Pickled Onions, Bush Tomato Chutney,  
Sundried Plum Tomatoes, Beetroot Relish,  
Apricot & Quandong Chutney  
Olives - Black, Kalamatas, Sicilian, Ligurian

## Artisan Bread Display

---

Rustic Baguette, Ciabatta, Rye Bread, Laugen,  
Pretzel, Sourdough, Wholemeal & Seeded Bread  
Rolls, Assorted French Breads

**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.**

**(S)** Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

EPICUREAN





# Lunch

Lunch | Monday to Friday

## Cheese Table

---

Gouda  
Cheddar  
Camembert  
Gorgonzola  
Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,  
Assorted Nuts & Dried Fruits, Walnut & Sundried  
Australian Currant Bread

## Salad Bar

---

Char-grilled Pineapple & Kimchi salad  
Shiitake Enoki Salad  
Roasted Cauliflower, Green Goddess Dressing  
Greek Salad  
Grilled Chicken & Quinoa Salad  
Potato & Bacon Salad, Mustard Aioli  
Assorted Greens  
Chickpea & Corn, Tamarind Dressing  
Green Lip Mussels, French Vinaigrette  
Prawn & Squid Salad, Sweet Chili Dressing

**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.**

**(S)** Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

EPICUREAN



# Lunch

Lunch | Monday to Friday

## Seafood

---

Finest South Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Tasmanian Smoked Salmon

### Condiments

Hot Pimento Aioli, Cocktail Sauce, Verjuice,  
Finger Lime Mignonette Dressing, Nam Jim,  
Ponzu, Lemon Wedges

## Japanese

---

**Sashimi** – Salmon **(S)**, Tuna

### Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki Teriyaki

Chicken Uramaki

Prawn & Avocado Urakami

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki Tempura

Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki Avocado

### Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,  
Pickled Daikon, Pickled Lotus Root, Wakame,  
Sesame Soy Dressing

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.

**(S)** Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

# EPICUREAN

# Lunch

Lunch | Monday to Friday

## Asian

---

Seafood Tom Yum  
Thai Pineapple Fried Rice  
Steam Rice  
Vegetarian Wok Fried Noodles  
Sweet & Sour Pork  
Bulgogi Beef  
Mushroom & Chicken, Oyster Sauce  
Stir-Fry Seasonal Vegetables  
Prawns Crackers  
Edamame  
Chilli Lime Fish, Asian Herbs

### Condiments

Chilli Oil, Soy, Sambal

## Indian

---

Saffron Chicken Tikka  
Pudina Pulao  
Butter Chicken  
Goan Fish Curry  
Dal Makhani  
Malai Kofta  
Bhindi Masala  
Naan, Chutney, Sauces  
Cocktail Samosa  
Papads, Fryums

### Condiments

Kachumber Raita, Mint Chutney, Mango Pickle,  
Tomato Chutney, Mixed Vegetable Pickle,  
Masala Pappadums, Chilli & Coconut Sambal

**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.**

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

# EPICUREAN

# Lunch

Lunch | Monday to Friday

## Western

---

WA Farmed Carrot & Coriander Soup  
Garlic & Thyme Mushroom  
Roast Caulilini, Carrot & Asparagus  
Truffle Mash  
Steam Vegetables  
Fried Fish  
Herb Spiced Potato Wedges  
Cajun Butter Corn Ribs  
Beef Cheek Ravioli, Red Wine Sauce  
Barramundi, Anchovies & Shaved Fennel,  
Salsa Verde  
Peri Peri Chicken, Charred Peach  
Lamb Tagine  
Falafel

## On the Carvery

---

Spanish Chorizo  
Mustard Roasted Beef Striploin  
Vegetarian Flat Bread  
Yorkshire Pudding  
Grilled Turkish Bread

### Condiments

Onion Gravy, Beef Jus, Tasmanian Horseradish,  
Apple Sauce, Caramelised Onion, Honey Mustard,  
Mint Sauce, Gravy

**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.**

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

# EPICUREAN



# Lunch

Lunch | Monday to Friday

## Dessert Cube

---

**Cakes**

Decadant Chocolate Cake  
Strawberry Cream, Vanilla mousse,  
Lemon Gateaux  
Tiramisu  
Dark Chocolate Mousse Bowl

**In Glasses and Individuals**

White Chocolate Blood Peach, Raspberry Gel  
Almond Panna Cotta Exotic Fruit  
Earl Grey Mini Choux  
Passionfruit Cheesecake, Guava Gel  
Green Tea & Mandarine Layered Cake  
Dark Chocolate Cup Hazelnut, Fig, Caramel Ganach

**Hot Desserts**

Cinnamon Apple, Oat Crumble Pudding  
Mixed Berry, Bread & Butter Pudding

**Condiments**

Berry Compote, Anglaise, Caramel Sauce, Nutella,  
Chocolate Sauce, Mango Coulis, Whipped Cream

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.

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

EPICUREAN





# Lunch

Lunch | Monday to Friday

## On Display

---

- Ice Creams, Sorbet & Condiments
- Coconut Vanilla Marshmallow
- Passionfruit Marshmallow
- Cassis Marshmallow
- Dark Chocolate Mint Cupcake
- Chocolate Bark
- Salted Caramel Chocolate Tart
- Blueberry Financier
- Assorted Pâte De Fruits
- Dark & White Rocky Road
- Assorted Cut Fruits
- Assorted Whole Fruits

**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.**

**(S)** Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

EPICUREAN

