

Dinner

Dinner | Monday to Thursday

Charcuterie

Sopressa Salami

Finocchiona

Hungarian Salami

Prosciutto

Antipasto

Cornichons, Sundried Plum Tomatoes, Anchovies
Pickled Onions, Beetroot Relish, Bush Tomato
Chutney, Apricot & Quandong Chutney, Pickled
Green Jalapeños

Olives - Cerignola, 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

Dinner

Dinner | Monday to Thursday

Cheese Table

Cheddar

Torndirrup Native Herbs

Camembert

Gorgonzola

Manchego

Grissini, Lavosh, Pear Paste, Quince Paste,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

Salad Bar

Watermelon Feta Mint Poppy Seeds

Pesto-Marinated Tomato, Olives, Red Onion

Broccoli, Sour Cream, Sundried Tomatoes

Quinoa Avocado, Candied Walnuts

Roasted Potatoes & Turkey, Ranch Salad

Smoked Salmon, Celery & Fennel Salad,
Orange Dressing

Shiitake Salad

Thai Beef Salad

**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

Dinner

Dinner | Monday to Thursday

Seafood

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

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Prawn & Squid Salad, Sweet Chilli Dressing

Mussels, French Vinaigrette Dressing

Clam & Wakame Salad, Miso Dressing

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

Dinner

Dinner | Monday to Thursday

Asian

Soup of the Day
Singaporean-Style Chili Crabs, Mantou
XO Clam Fried Rice
Vegetarian Stir-Fried Noodles
Stir-Fried Seasonal Vegetables
Kung Pao Chicken
Korean Chilli Pork
Stir-Fried Beef, Oyster Sauce
Honey Lemon Fish
Truffle-Flavoured Edamame
Jasmine Rice

Condiments

Prawn Crackers, Chilli Oil, Soy, Sambal

Indian

Peas & Cumin Pulao
Cauliflower Amritsari
Butter Chicken
Malvani Lamb Curry
Kerala Fish Curry
Paneer Kali Mirch
Dal Palak
Mustard & Curry Leaf Tempered Potatoes
Garlic Naan
Cocktail Samosa

Condiments

Kachumber Raita, Mint Chutney, Pickled Mango,
Tomato Chutney

**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

Dinner

Dinner | Monday to Thursday

Western

Soup of the Day

Caponata

Roast Parsnip, Carrot & Asparagus

Spring Vegetables

Honey & Chilli Corn Ribs

Pumpkin Ravioli, Three Cheese Sauce

Truffle-Mashed Potato

Fried Fish

Duck Fat Potatoes

Barramundi, Green Goddess Sauce

Chicken, Wild Mushrooms, Thyme Jus

Smokey BBQ Pork Ribs

Shepherd's Pie

Falafel

Onion Rings

Roast Section

Cinnamon & Star Anise Pork Belly

Roast Lamb Leg, Mint Jelly

Mustard-Roasted Beef

Vegetarian Flat Bread

Turkish Bread

Yorkshire Pudding

Condiments

Roasted Onion 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

Dinner

Dinner | Monday to Thursday

Dessert Cube

Cakes

Carrot Cake, Cream Cheese Frosting

Tiramisu

Dark Chocolate Mousse Bowl

Green Tea Mandarin Gateaux

Pistachio Raspberry Cake

In Glasses & Individuals

Hazelnut Pots de Crème, Blood Orange

Vanilla Bean Panna Cotta, Peach & Ginger

Earl Grey Mini Choux

Lime Yoghurt Cheesecake, Guava Gel

Strawberry White Chocolate Slice, Kumquat Jelly

Dark Chocolate Shell, Coffee Mascarpone Cream

Hot Desserts

Coconut Malva Pudding, Caramelised Orange

Rhubarb & Pecan Bread, Butter Pudding

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

Dinner

Dinner | Monday to Thursday

On Display

Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Passionfruit Marshmallow

Red Velvet Cupcake

Orange Poppyseed Friand, Matcha Cream

Chocolate Bark

Salted Caramel Chocolate Tart

Madeleine

Assorted Pâte de Fruits

Dark & White Chocolate Rocky Road

Assorted Cut Fruits

Lemon Meringue Tart

Strawberry Custard Tart

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