

ANTIPASTI

TO START

- Natural freshly shucked **oysters**
6pcs / 32 | 12pcs / 64
- Warm Tuscan mixed **olives**
Wallace, Kalamata, Cerignola,
Sevillano / 10
- Antipasto**, bresaola, culatello,
salami, prosciutto di Parma cubes,
a selection of cheeses, parmesan
Krumiri, crackers / 38
- White **sourdough** boule, butter,
olive oil, balsamic vinegar / 10

ASSAGGI

SMALL BITES

- Wagyu carpaccio**, stracchino cheese, porcini
salt, baby rocket salad / 29
Le Fraghe Bardolino Veneto, Italy 19
- Fried **eggplant** involtini, ricotta,
spinach, smoked scamorza (v) / 21
Maude Pinot Noir Central Otago, NZ 16
- Prawn **risotto**, prosecco, lemon
marinated zucchini, stracciatella cheese,
black lime dust / 30
- Burrata**, prosciutto di Parma,
cherry tomatoes / 27
- Cacio di bosco **pallotte**, truffle cheese bites,
Napolitana sauce (v) / 24
- Gnocchi** quattro formaggi - gorgonzola,
parmesan, pecorino, asiago (v) / 25
- Cured Tasmanian king **salmon**, baby fennel,
dill, chilli, black sesame tuille / 29
- Scallops**, cauliflower purée, blood orange
dust, black olive soil, black sesame tuille / 27
- Agrolotti**, ricotta, truffle, beef cheek ragu / 24
- Ravioli**, porcini mushrooms, duck / 27
*Le Ragnaie Brunello di Montalcino Tuscany, Italy
75ml 40 / 150ml 75*
- Fried **calamari**, balsamic aioli / 25

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

- Southwest lamb cutlets**, pistachio & bread crumb,
tuscan herbs, provolone, pickled cabbage
4pcs / 44 | 8pcs / 80
*Le Ragnaie Brunello di Montalcino Tuscany, Italy
75ml 40 / 150ml 75*
- Seared **duck breast**, lampascioni onions, spinach,
almond tuille, marsala, vincotto sauce / 45
- Filetto Al Balsamico**
200g Black Angus **beef fillet**, parmesan potato cake,
wild mushrooms, sautéed spinach, balsamic beef jus / 64
*Pio Cesare Barolo Piedmont, Italy
75ml 32 / 150ml 60*
- Chicken** diavola, roasted capsicum,
chicken jus, broccolini, bergamot gel / 40
- Pork ribs** plate, figs, aceto balsamico di Modena glaze
500g / 48
- Bistecca Fiorentina**
Margaret River **beef T-Bone**, 100 days grainfed 1kg / 125
Henschke 'Keyneton Euphonium' Shiraz Cabernet Barossa Valley, SA 26
- Paccheri pasta, **lamb** salmi, rosemary, pecorino / 42

PESCE

FISH

- Woodfired **octopus**, potatoes, olives, lemon, friggiteli
400g / 55
Cantine Prà Soave Classico 'Otto' Garganega Veneto, Italy 20
- Northwest woodfired king **prawns**, lemon, garlic, pangrattato
3pcs / 39 | 6pcs / 72
- Pan-fried premium **fish fillet** of the day,
braised leeks, sautéed asparagus, salsa verde
180g / 52
- Squid ink **spaghetti**, blue swimmer crab,
chilli, garlic, bottarga / 46
- Toothfish**, mediterranean sauce,
black garlic gel, bottarga, purple basil / 66

UNCORKED

A wine discovery journey

2021 Puiatti Ribolla Gialla 18 / 80
*Discover the fruit from the Venenzia Giulia
region of northeast Italy as it takes you through an
apple orchard on an Autumn's Day*

CONTORNI

SIDE DISHES

- Premium Italian
mushrooms, WA cultured
butter, thyme (v) / 25
- Broccolini**, chilli,
garlic (v) / 18
- Rosemary garlic **potatoes**
(v) / 16
- Honey glazed **carrots**,
provola fondue,
pine nuts, sage (v) / 17
- Rocket** salad, pear,
parmesan, balsamic
vinegar (v) / 16

(v) Vegetarian | **M** Signature Dish | *W* Wine Pairing by Glass

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.

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.

MODO·MIO
CUCINA ITALIANA