EIGHTY-EIGHT
NOODLE BAR

MENU

enjoy RESPONSIBLY

EIGHTY-EIGHT
NOODLE BAR

Appetisers

Tasting Plate 23.95
Crispy tempura prawns, salt & pepper squid, vegetable spring roll, served with sweet chilli dipping sauce (I)

Golden Tempura Prawns 17.95
Lightly battered prawns, crispy finish, served with sweet chilli dipping sauce (I)

Deep Fried Salt & Pepper Squid 16.50
Lightly battered salt & pepper squid, served with sweet chilli dipping sauce (I)

Crumbed Whiting (4pcs) **13.50**
Light & flaky whiting fillets in a crisp golden panko crumb, served with a creamy chilli mayonnaise (I)

Chicken Satay Skewers (3pcs) **14.95**
Chicken skewers marinated in traditional spices, served with a smooth, creamy peanut sauce

Crispy Vegetable Spring Rolls (4pcs) **14.50**
Filled with a savoury blend of vegetables, served with sweet chilli dipping sauce

Wok-Fried Seasonal Greens 10.50
Fresh seasonal greens, served with your choice of garlic sauce or oyster sauce

Dim Sum Basket (4pcs) **15.95 /** (8pcs) **28.50**
BBQ pork bun, ginger seafood dumpling, handmade chicken shumai & prawn har kao (M)

SPICY DISHES SIGNATURE DISHES

SEAFOOD ORIGIN SOURCE - AUSTRALIA (A) IMPORTED (I) MIXED (M)

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.

Noodles

Char Kway Teow 29.95
Traditional flat rice noodles stir-fried with BBQ pork, prawns, & spring onion in a rich, savoury sauce (I)

Lo Mein 29.95
Egg noodles with pork & prawn wontons, prawns, kailan & cabbage in a savoury Asian-style sauce served with broth (I)

Pad Thai 29.95
Traditional rice noodles stir-fried with chicken & prawns, tangy tamarind sauce & classic Thai seasonings (I)

Japanese Udon Noodles 28.50
Stir-fried with tender beef & fresh cabbage in a savoury mirin soy sauce

Singaporean Rice Noodles 29.95
Rice vermicelli stir-fried with prawns, fish cake, & crisp bean sprouts, seasoned with traditional Singapore-style spices (I)

Mee Goreng Egg Noodles 29.95
Wok-fried egg noodles with chicken & prawns, tossed in a rich sweet soy sauce & traditional spices (I)

Egg Sauce Seafood Hor Fun 28.50
Wok-fried flat rice noodles with prawns, fish cake, fish balls, fresh vegetables & fresh chilli pickle, served in a smooth savoury egg sauce (I)

From the Wok

Wok-Fried Seafood 32.50
A vibrant seafood medley of squid, mussels, & prawns in a tangy & aromatic tom yum sauce with tomatoes, served with jasmine rice (I)

Satay Beef 29.95
Beef stir-fried with onion & capsicum in a rich, creamy satay sauce, served with jasmine rice

Kung Pao Chicken 28.50
Tender chicken stir-fried with capsicum & roasted cashews in a bold, savoury Kung Pao sauce, served with jasmine rice

Wok-Fried Prawns 32.95
Juicy prawns wok-fried in a bold & aromatic black pepper sauce, served with jasmine rice (I)

Honey Soy Chicken 28.50
Tender battered chicken stir-fried with capsicum & onion, tossed in a sweet & savoury honey soy glaze, served with jasmine rice

Yangzhou Fried Rice 28.95
Wok-fried rice tossed with prawns, Char Sui pork, egg, & mixed vegetables, seasoned with traditional Asian flavours (I)

Asian Specialties

Sweet & Sour Pork 27.50
Crispy pork, juicy pineapple & fresh capsicum, coated in a sweet & sour sauce, served with jasmine rice

Thai Red Duck Curry 32.95
Roasted duck in a Thai red curry sauce with pineapple, cherry tomatoes & lemongrass, served with jasmine rice

Lamb Massaman 29.95
Thai curry with lamb, potatoes & warm spices in a creamy coconut sauce, served with jasmine rice

Teriyaki Chicken 28.50
Golden chicken thigh glazed with classic Japanese teriyaki sauce, served with jasmine rice

Creamy Butter Chicken 29.50
Chicken thigh in a rich, creamy tomato & butter sauce, served with saffron rice & warm grilled naan bread

Seafood Laksa 28.95
Rich coconut curry soup filled with prawns, fish cake, fish ball, tofu, Asian greens & egg noodles (I)

Kari Ayam 28.95
Malaysian-style chicken & potato curry in a rich coconut sauce, served with coconut rice

Desserts

Sago Pudding 15.95
Tropical dessert of soft sago pearls with coconut cream & mango

Panna Cotta 14.95
White chocolate with coconut & lime

Passionfruit Cream 15.50
Creamy custard with lychee gel & vanilla crumb

For a list of allergens present in dishes, please scan the QR code.

Dine-In Only. Takeaway Unavailable.

Cocktails

Aperol Spritz	23
Cavedon 'Adelia' Prosecco, Aperol, Soda	
Tequila Sunrise	23
Tequila, Orange Juice, Grenadine	
Espresso Martini	24
Smirnoff Vodka, Kahlua, Butterscotch Schnapps, Coffee	
Mimosa	14.50
Cavedon 'Adelia' Prosecco, Orange Juice	

Wine

	Glass	Bottle
Sparkling		
Yarra Burn Prosecco Rosē VIC	13.50	77
Wildflower Brut Cuvēe WA	12.50	71
Cavedon 'Adelia' Prosecco VIC	12.50	70
Hardys 'The Riddle' Brut VIC	10.50	59
Piper-Heidsieck Cuvēe Brut Champagne FRA		145
White		
Cloudy Bay Sauvignon Blanc NZ	19.50	93
Yering Station 'Village' Chardonnay VIC	16.50	78
Robert Oatley Chardonnay WA	13.50	63
Houghton Sweet Classic WA	11.50	53
821 South Sauvignon Blanc NZ	12.50	58
Hardys 'The Riddle' Sauvignon Blanc VIC	10.50	48
Alkoomi Grazing Collection Sēmillon Sauvignon Blanc WA	12.50	58
Moscato		
Beach Hut NSW	11.50	53
Rosē		
Vasse Felix Classic Dry WA	12.50	58
Red		
Penfolds Bin 28 Shiraz SA	26	125
Henschke Henry's Seven Shiraz SA	19.50	93
Leeuwin Estate 'Prelude' Cabernet Sauvignon WA	15.50	73
T'Gallant Cape Schanck Pinot Noir VIC	12.50	58
Robert Oatley Cabernet Sauvignon WA	14.50	68
Amelia Park 'Trellis' Cabernet Merlot WA	13.50	63
Hardys 'The Riddle' Cabernet Merlot VIC	10.50	48
Maxwell Silver Hammer Shiraz SA	13.50	63

Spirits

	30ml
Grey Goose Vodka	15.95
Jack Daniel's Whiskey	14.50
Bacardi Rum	13.50
Bulleit Bourbon	13.50
Bundaberg Rum	13.50
Captain Morgan Spiced Rum	13.95
Gordon's Gin	13.50
Gordon's Pink Gin	13.50
Jim Beam Bourbon	13.95
Johnnie Walker Black Scotch Whisky	14.50
Johnnie Walker Red Scotch Whisky	13.50
Smirnoff Vodka	13.50
Wild Turkey Bourbon	13.95

Pre-Mixed

	Bottle
Smirnoff Ice Double Black	16.50
Jack Daniel's & Cola	16.50
Canadian Club & Dry	15.50
Jim Beam & Cola	15.50

Beer

Guinness Draught Can 4.2%	14.50
Heineken 5.0%	13.50
Heineken Zero 0.0%	10.50
Brookvale Union Ginger Beer 4.0%	13.50
Carlton Dry 4.5%	11.50
Corona 4.5%	13.50
Crown Lager 4.9%	12.50
Great Northern Super Crisp Lager 3.5%	10.95
Great Northern Zero 0.0%	10.50
Hahn Super Dry 4.6%	10.50
James Squire 150 Lashes Pale Ale 4.2%	11.95
Kirin Ichiban 5.0%	13.50
Little Creatures Pale Ale 5.2%	11.50
Pure Blonde 4.2%	10.95

Cider

James Squire Orchard Crush Apple 4.2%	11.50
Somersby Pear 4.5%	11.50

Mocktails

Peach Lemonade	14.50
Peach Purēe, Lemonade, Lime Juice	
Fruit Punch	14.50
Pineapple Juice, Orange Juice, Lemonade, Grenadine	
Strawberry Daiquiri	14.50
Strawberry Syrup, Lime Juice, Soda Water	

Non-Alcoholic

	Post Mix	Bottle/Can	Pint
Pepsi	5.95	6.50	8.95
Pepsi Max	5.95	6.50	8.95
Schweppes Lemonade	5.95	6.50	8.95
Solo	5.95	6.50	8.95
Lemon, Lime & Bitters	6.50		9.50
Red Bull Can		8.50	
Lipton Lemon Iced Tea		5.95	
Lipton Mango Iced Tea		5.95	
Mineral Water			
San Pellegrino Sparkling 500ml		6.50	
Cool Ridge Still 350ml		4.95	

Juice	Glass	Pint
Orange	6.50	10.50
Pineapple	6.50	10.50
Cranberry	6.50	10.50

Tea	Cup
Chinese Jasmine (per person)	4
Oolong (per person)	4