

ANTIPASTI

TO START

Natural freshly shucked **oysters**
6pcs / 32 | 12pcs / 64

Warm Tuscan mixed **olives**
Wallace, Kalamata, Cerignola,
Sevillano / 10

Cured meats, bresola, culatello,
prosciutto di parma, ventriciana,
red onion pickle, sourdough / 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

Burrata, cherry tomatoes,
house-made toasted focaccia / 27

Yellowfin tuna tartare, roasted eggplant,
chilli oil, limoncello / 29

Fried calamari, balsamic aioli / 25

Fried eggplant involtini, ricotta,
spinach, smoked scamorza / 21
Maude Pinot Noir Central Otago, NZ 16

Lobster mosaic, bergamot gel, basil pesto,
crispy guanciale / 39

Scallops, cauliflower purée, black olive soil,
blood orange dust, black sesame tuile / 27

Wood-fired octopus alla Luciana, kalamata
olives, capers / 30

Squid ink risotto, straciataella,
lemon-marinated zucchini / 30
Puiatti Pinot Grigio Friuli, Italy 20

Gnocchi quattro formaggi, gorgonzola,
parmesan, pecorino, asiago / 25

Ravioli, porcini mushrooms, duck / 27

Agnolotti, ricotta, truffle, beef cheek ragu / 24

Slow-cooked pork belly, balsamic glaze,
fennel & apple mustard / 24

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

South-west lamb cutlets, pistachio & bread crumb,
tuscan herbs, provolone, pickled cabbage
4pcs / 44 | 8pcs / 80

Seared duck breast, lampascioni onions, spinach,
almond tuille, marsala, vincotto sauce / 45

Filetto Al Balsamico

200g Black Angus beef fillet, parmesan potato cake,
king oyster mushroom, 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

Bistecca Fiorentina

Margaret River beef T-Bone, 100 days grainfed
1kg / 149

2019 Collosorbo Brunello di Montalcino Tuscany, Italy
75ml 27 / 150ml 50

PESCE

FISH

North-west wood-fired 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

Semolina spaghetti, WA blue swimmer crab,
spicy prawn oil / 46

Toothfish, mediterranean sauce,
black garlic gel, bottarga, purple basil / 66

UNCORKED

A wine discovery journey

2024 MARQ Vermentino
Margarete River, Western Australia / 70

Vermentino, a native Italian grape from Sardinia, finds a vibrant new
expression in our Western Australian soils. Aromatic and citrus bright,
it shows pear and mineral notes with a subtle sherbet lift,
capturing the freshness of our coastal terroir.

CONTORNI

SIDE DISHES

Broccolini, chilli,
garlic / 18

Rosemary garlic potatoes / 16

Rocket salad, pear, parmesan,
balsamic vinegar / 16



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