

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, salsa verde, black sesame tuille / 29
- Scallops**, cauliflower purée, blood orange
dust, black olive soil, black sesame tuile / 27
- Agnelotti**, 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



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