

FOOD

LIGHT MEALS

Wood fired roasted garlic herb bread	13
Sweet spicy chicken wings, buffalo mayonnaise, sesame seeds	19
Chicken Caesar Salad – lettuce, bacon, sourdough croutons, parmesan, soft boiled egg	29
Bruschetta – roma tomato, basil, red onion, garlic, goats cheese	14
BBQ Chicken Quesadilla – corn, cheese, chipotle sour cream, pineapple salsa, salad	24

SANDWICHES & BURGERS

Wagyu Beef Burger – bacon, cheddar, gherkin, onion relish, mayonnaise, lettuce, tomato, chips	33
Steak Sandwich – medium striploin, chimichurri, onion, cheddar, seeded mustard mayonnaise, rocket, chips	32
Halloumi Burger – mushrooms, halloumi, chipotle mayonnaise, rocket, tomato, chips	27
Buffalo Chicken Burger – crispy chicken thigh, bacon, cheddar, lettuce, tomato chutney, chips	29

FROM THE OCEAN

Seafood Platter to Share – grilled snapper, chilli mussels, garlic prawns, salt & pepper squid, beer battered snapper fillet, chips, salad	89
Grilled Barramundi – kipfler potatoes, broccolini, lemon cream sauce	40
Grilled Salmon – kipfler potatoes, bok choy tom yum broth	39
Fish & Chips – beer battered snapper fillet, tartare, chips, salad	34
Chilli Mussels – garlic, chilli, onion, white wine, tomato, Italian bread	32
Crumbed Calamari Rings – tartare, chips, salad	28
Garlic Prawns – lemon rice, buttered broccolini	39

PIZZA

Meat Lovers – steak, pepperoni, bacon, honey glazed ham, mozzarella, BBQ sauce drizzle	29
Hawaiian – honey glazed ham, pineapple, mozzarella	24
Margherita – tomato, basil, mozzarella	20
Pepperoni – pepperoni, mozzarella	24
Peri Peri Chicken – capsicum, onion, coriander, mozzarella, spicy mayonnaise drizzle	26

Available on low gluten pizza base for additional \$6.

SPECIALTY STEAK

350g Carrara Wagyu striploin MB4, potato gratin, rainbow carrots, broccolini, shallot red wine jus	89
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‘PITCH BLACK’ ANGUS STEAKS

Sourced from Dardanup in WA’s South West.

All below steaks are served with chips, salad & your choice of gravy, creamy mushroom sauce, green peppercorn sauce or herb butter (sauces contain gluten).

450g T Bone	62
350g Scotch fillet	68
350g New York strip	49
200g Eye fillet	49
250g Rump	38

Add garlic prawns for \$14 to a main meal.

Add extra sauce for \$2.

Please note: for medium-well or well done cooked steak, please allow half an hour.

SIDE DISHES

Onion rings	15	Small chips	9
Mashed potato	10	Steamed vegetables	12
Garden salad	9	Small sweet potato chips	11

JUNCTION CHEF’S SELECTIONS

Grilled Peri Peri Half Chicken – coleslaw, chips	33
Junction’s Chicken Parmigiana – Napolitana sauce, mozzarella, chips, salad	31
Lamb Rack – Moroccan seasoned, potato gratin, broccolini, shallot red wine jus	46
BBQ Pork Ribs – southern style bourbon marinade, chips, coleslaw	48
Chicken Fettuccine Carbonara – bacon, mushroom	34
Prawn	42
Vegetarian	28
Risotto – mixed mushroom, feta, roasted pumpkin	26
Prawn	40
Chicken	32
Beef Cheek Ragout Pappardelle – mushrooms, carrot	33

FLAME GRILLED SKEWERS

Chicken Souvlaki – sweet potato chips, salad, tzatziki	41
WA Lamb Cutlets – rosemary garlic, salad, chips, gravy	44

DESSERTS

Crème Brûlée	16
Junction classic banana split	16
Passionfruit Cheesecake – passionfruit purée, vanilla bean ice cream	17

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.

BEVERAGE

COCKTAILS

Mimosa – Da Luca Prosecco, Orange Juice	14
Aperol Spritz – Da Luca Prosecco, Aperol, Soda	21
Tequila Sunrise – Tequila, Orange, Grenadine	21
Strawberry Caipiroska – Vodka, Strawberry Liqueur, Strawberry Purée, Lime Juice, Lemonade	21

WINE LIST

Sparkling

	Gls	Btl
Wildflower Cuvée Brut (WA)	11	60
Da Luca Prosecco (ITA)	11	60
Yarra Burn Prosecco Rosé (VIC)	12	65
Domaine Chandon NV Brut (VIC)	15	85
Hardys ‘The Riddle’ Brut (VIC)	9.5	44
Piper-Heidsieck Cuvée Brut (FRANCE)	140	

White

	150ml	
Babich Black Label Sauvignon Blanc (NZ)	12	55
Cloudy Bay Sauvignon Blanc (NZ)	17	80
Hardys ‘The Riddle’ Sauvignon Blanc (VIC)	9.5	44
Alkoomi Grazing Collection Semillon Sauvignon Blanc (WA)	11	50
Yalumba ‘Y’ Series Pinot Grigio (SA)	11	50
Robert Oatley Chardonnay (WA)	13	60
Yering Station Village Chardonnay (VIC)	15	70
Houghton Sweet Classic (WA)	10.5	48

Rosé

Vasse Felix Classic Dry Rosé (WA)	11	50
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Red

T’Gallant Cape Schanck Pinot Noir (VIC)	11	50
Chain of Fire Merlot (NSW)	11	50
Robert Oatley Signature Cabernet Sauvignon (WA)	13	60
Leeuwin Estate ‘Prelude’ Cabernet Sauvignon (WA)	15	70
Amelia Park ‘Trellis’ Cabernet Merlot (WA)	12	55
Hardys ‘The Riddle’ Cabernet Merlot (VIC)	9.5	44
St Hallett ‘Faith’ Barossa Valley Shiraz (SA)	13	60
Henschke ‘Five Shillings’ Shiraz (SA)	16	75
Penfolds Bin 28 Shiraz (SA)	23	110