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 / 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, housemade toasted focaccia / 27

Cacio di bosco **pallotte**, truffle cheese bites, Napolitana sauce / 24

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

Cured Tasmanian king **salmon**, baby fennel, dill, chilli, salsa verde, black sesame tuille / 29

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

Agnolotti, ricotta, truffle, beef cheek ragu / 24

Fried **calamari,** balsamic aioli / 25

Ⓜ **Ravioli**, porcini mushrooms, duck / 27
Le Ragnaie Brunello di Montalcino Tuscany, Italy
75ml 40 / 150ml 75

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, friggitelli
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

2020 A-Mano Bianco Fiano-Greco Puglia, Italy
20/95

This A-Mano Fiano-Greco blend is a crisp white wine, handmade in Puglia by the A-Mano winery. The name A-Mano, meaning "by hand" in Italian, reflects the winery's commitment to artisanal winemaking. This vibrant white delights with **citrus and floral notes**, while **refreshing acidity** is balanced by subtle hints of **white peach and apricot**, offering a clean and lively finish.

CONTORNI
SIDE DISHES

Premium Italian **mushrooms**, thyme, WA cultured butter / 25

Broccolini, chilli, garlic / 18

Rosemary garlic **potatoes** / 16

Honey glazed **carrots**, provola fondue, pine nuts, sage / 17

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