



Dinner

Dinner | Monday to Thursday

Charcuterie

Sopressa Salami
Finocchiona
Hungarian Salami
Prosciutto

Antipasto

Cornichons, Pickled Green Jalapeños, Anchovies,
Pickled Onions, Bush Tomato Chutney,
Sundried Plum Tomatoes, Beetroot Relish,
Apricot & Quandong Chutney
Olives - Black, Kalamatas, Sicilian, Ligurian

Artisan Bread Display

Rustic Baguette, Ciabatta, Rye Bread, Laugen,
Pretzel, Sourdough, Wholemeal & Seeded Bread
Rolls, Assorted French Breads

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.

(S) Contains Sustainably Sourced Ingredients

All menus subject to availability and change. 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.

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Cheese Table

Gouda

Cheddar

Camembert

Gorgonzola

Parmigiano Reggiano

Grissini, Lavosh, Pear Paste, Quince Paste, Grapes,
Assorted Nuts & Dried Fruits, Walnut & Sundried
Australian Currant Bread

Salad Bar

Char-grilled Pineapple & Kimchi salad

Shiitake Enoki Salad

Roasted Cauliflower, Green Goddess Dressing

Greek Salad

Grilled Chicken & Quinoa Salad

Potato & Bacon Salad, Mustard Aioli

Beef Papaya Salad

Chickpea & Corn, Tamarind Dressing

Prawn & Squid Salad, Sweet Chili Dressing

Clams, Yuzu Miso Dressing

Green Lip Mussels, French Vinaigrette

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Seafood

Finest South Australian Shucked Oysters **(S)**

Chilled Whole Prawns

Chilled Blue Swimmer Crabs

Chilled Yabbies

Condiments

Hot Pimento Aioli, Cocktail Sauce, Verjuice,
Finger Lime Mignonette Dressing, Nam Jim,
Ponzu, Lemon Wedges

Japanese

Sashimi – Salmon **(S)**, Tuna

Selection of Sushi

Sake Salmon Nigiri

Tuna Nigiri

Ebi Nigiri Tamago

Nigiri Tuna

Hosomaki

Salmon Hosomaki Teriyaki

Chicken Uramaki

Prawn & Avocado Uramaki

Salmon & Daikon Maki

Tempura Prawn & Asparagus Maki Tempura

Vegetable Maki

Mixed Vegetable Maki

Brown Rice & Vegetable Maki

Seaweed Gunkan

Mixed Vegetable Uramaki

Cucumber Hosomaki Avocado

Condiments

Wasabi, Soy, Pickled Pink & White Ginger, Gojuchang,
Pickled Daikon, Pickled Lotus Root, Wakame,
Sesame Soy Dressing

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Asian

Seafood Tom Yum
Thai Pineapple Fried Rice
Steam Rice
Vegetarian Wok Fried Noodles
Sweet & Sour Pork
Bulgogi Beef
Mushroom & Chicken, Oyster Sauce
Stir-Fry Seasonal Vegetables
Prawns Crackers
Edamame
Chilli Lime Fish, Asian Herbs
Singapore Chilli Crab

Condiments

Chilli Oil, Soy, Sambal

Indian

Saffron Chicken Tikka
Pudina Pulao
Butter Chicken
Dal Makhani
Malai Kofta
Bhindi Masala
Goan Fish Curry
Lamb Bhuna
Cocktail Samosa
Naan, Chutney, Sauces
Papads, Fryums

Condiments

Kachumber Raita, Mint Chutney, Mango Pickle,
Tomato Chutney, Mixed Vegetable Pickle,
Masala Pappadums, Chilli & Coconut Sambal

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Western

WA Farmed Carrot & Coriander Soup
Garlic & Thyme Mushroom
Roast Caulilini, Carrot & Asparagus
Truffle Mash
Steam Vegetables
Fried Fish
Herb Spiced Potato Wedges
Cajun Butter Corn Ribs
Beef Cheek Ravioli, Red Wine Sauce
Barramundi, Anchovies & Shaved Fennel,
Salsa Verde
Peri Peri Chicken, Charred Peach
Smokey BBQ Pork Ribs
Lamb Tagine
Falafel
Onion Rings

Roast Section

Cinnamon & Star Anise Pork Belly
Roast Lamb Leg, Mint Jelly
Mustard Roasted Beef Striploin
Vegetarian Flat Bread
Grilled Turkish Bread
Yorkshire Pudding

Condiments

Onion Gravy, Beef Jus, Tasmanian Horseradish,
Apple Sauce, Caramelised Onion, Honey Mustard,
Mint Sauce, Gravy, Spanish Chorizo

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Dessert Cube

Cakes

Decadant Chocolate Cake
Strawberry Cream, Vanilla Mousse, Lemon Gateaux
Tiramisu
Dark Chocolate Mousse Bowl
Pistachio Apricot Cake

In Glasses and Individuals

White Chocolate Blood Peach, Raspberry Gel
Almond Panna Cotta Exotic Fruit
Earl Grey Mini Choux
Passionfruit Cheesecake, Guava Gel
Green Tea & Mandarine Layered Cake
Dark Chocolate Cup Hazelnut, Fig, Caramel Ganache

Hot Desserts

Cinnamon Apple, Oat Crumble Pudding
Mixed Berry, Bread & Butter Pudding

Condiments

Berry Compote, Anglaise, Caramel Sauce, Nutella,
Chocolate Sauce, Mango Coulis, Whipped Cream

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On Display

Ice Creams, Sorbet & Condiments

Coconut Vanilla Marshmallow

Passionfruit Marshmallow

Cassis Marshmallow

Dark Chocolate Mint Cupcake

Chocolate Bark

Salted Caramel Chocolate Tart

Blueberry Financier

Assorted Pâte De Fruits

Dark & White Rocky Road

Assorted Cut Fruits

Assorted Whole Fruits

Medjool Date Cake, Cream Cheese

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