

ANTIPASTI

TO START

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

Seasonal warm
mixed **olives** / 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, ITA 19

Lobster mosaic, bergamot gel, basil pesto,
crispy guanciaie (A) / 39

Squid ink **risotto**, straciatella,
lemon-marinated zucchini (I) / 30
Bollini Pinot Grigio, ITA 18

Fried **calamari**, lemon, chive,
ricotta crema (A) / 26

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

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

Yellowfin **tuna tartare**, roasted eggplant,
chilli oil, limoncello (A) / 29

Wood-fired **octopus alla Luciana**, kalamata
olives, capers (A) / 30

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

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

Hokkaido scallops, carrot mousseline,
bergamot gel, Nduja, hazelnuts (I) / 27

Ravioli, porcini mushrooms, duck / 27

Agnolotti, ricotta, truffle, beef cheek ragu / 24

PORTATA PRINCIPALE

MAINS

CARNE

MEAT

Bistecca Fiorentina
Margaret River **beef T-Bone**, 100 days grainfed
1kg / 149
*2019 Collosorbo Brunello di Montalcino Tuscany, ITA
75ml 27 | 150ml 50*

Chicken diavola, roasted capsicum,
chicken jus, broccolini, bergamot gel / 40

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

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

Filetto Al Balsamico
200g Black Angus **beef fillet**, parmesan potato cake,
king oyster mushroom, sautéed spinach, balsamic beef jus / 64
*Pio Cesare Barolo Piedmont, ITA
75ml 35 | 150ml 70*

Mix Seafood Plate for Two (M) / 220

WA **marron**, chilli, garlic, sage, Italian parsley, oregano
North-west king **prawn**, limoncello dressing
Char-grilled **octopus** alla Luciana
Scallops, carrot mousseline, bergamot gel, nduja, hazelnuts
Toothfish fillet in Papillote, fennel, caper, black olive, oregano
Fried **calamari**, lemon, chive, ricotta crema

PESCE

FISH

North-west **king prawn**, chilli, garlic, sage, Italian parsley, oregano (A)
3pcs / 39 | 6pcs / 72

Toothfish fillet in Papillote,
fennel, caper, black olive, oregano (A) / 66
2023 Pala I Fiori Vermentino Sardinia, ITA 18

Pan-fried premium **fish fillet** of the day,
spiced butternut velouté, clams, potato paglia (A)
180g / 52

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

CONTORNI

SIDE DISHES

Broccolini, chilli,
garlic / 18

Rosemary garlic **potatoes** / 16

Rocket salad, pear, parmesan,
balsamic vinegar / 16



Signature Dish | **Wine Pairing by Glass** | **Seafood Origin Source** - (A) Australia (I) Imported (M) Mixed

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all 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