

FOOD TO SHARE

Kitchen Open
Sunday to Thursday 11.30am to 8pm
Friday & Saturday 11.30am to 9pm

Bites

Charcuterie 40
Jamon Serrano, Sopressa Salami, Chorizo,
Duck à l'Orange Pâté, Seeded Mustard,
Homemade Pickles, Sourdough

Angus Beef Sliders 29
Melted Cheese, Dijon Mustard,
Sweet Pickles, Brioche

Five Spiced Squid 25
Chorizo La Boqueria, Chipotle Mayonnaise

Sesame Prawn Gyoza 25
Garlic Chilli Oil, Black Vinegar Soy

Peking Style Chicken Pops 24
Pickled Radish, Chilli, Garlic Crumb,
Peking Glaze

Grilled Pita Bread 24
Chickpea Hummus, Roasted Vegetables,
Hazelnut Dukkah

Truffle Fries 16
Grana Padano

Large Plates

House Smoked Brisket Sandwich 36
Lettuce, Swiss Cheese, Piccalilli,
Smokey BBQ Sauce, Cornichon

Pumpkin Ravioli 35
Burnt Butter, Sage, Spiced Macadamia,
Aged Pecorino

Burrata Panzanella Salad 32
Charred Croutons, Heirloom Tomatoes,
Confit Garlic Dressing

Desserts

Cheese Board 36
Dellendale Brie, Comte, WA Kytren Goat
Cheese, King Island Cheddar, Apricot
Quandong Chutney, Muscatel, Wild Fig,
Sesame Lavosh

Dark Chocolate Petit Gâteau 26
Morello Cherry, Mandarin Gel, Spiced Crumb,
Hazelnut Praline Ice Cream



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 below. 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.