

PREMIUM EXPERIENCE MENU

\$149 per person

Wine Pairing \$60 per person

Journey the flavours of modern Italy
with a curation of signature dishes,
each designed to share.

Natural freshly shucked **oyster**

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

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

Pumpkin **ravioli**, four cheese sauce,
amaretti

Agnolotti, ricotta, truffle,
beef cheek ragu

Woodfired **octopus**,
mediterranean sauce

Wagyu cube roll tagliata, rocket,
parmesan, balsamic beef jus

Rosemary garlic **potatoes**

Cantucci, sweet wine

Sicilian **cannoli**, ricotta &
chocolate filling, pistachio
custard, chocolate crumble,
vanilla ice cream

or

Vanilla **pannacotta**, berry compote

MODO·MIO
CUCINA ITALIANA



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.