

IN ROOM DINING

5AM TO 11AM

BREAKFAST A LA CARTE MENU

SELECTION OF COFFEE & TEA

Coffee – espresso, flat white, cappuccino, long black	9.00
Extra shot	1.00
Dilmah Tea – English breakfast, earl grey, green, jasmine green, chamomile, peppermint	9.00
Hot Chocolate	9.00

TO START

Selection of Freshly Squeezed Juice – orange, watermelon, carrot or apple	15.00
Selection of Chilled Juice – apple, pineapple, orange, cranberry, mango or tomato	12.50
Selection of Healthy Juice:	17.00
Kick Start – carrot, beetroot, orange, strawberries	
Detox – watermelon, strawberries	
Seasonal Fruit Salad with Yoghurt (v) (GF)	24.00
Seasonal Fruit Salad (v) (GF)	18.00
Coconut Chia Pudding – Homemade granola, mixed berry compote, seasonal fruits, caramelised banana, coconut chips (VG)	18.00
Bircher Muesli – strawberries, blueberries, walnut, almond (v)	18.00
Porridge – banana, almonds, honey (v)	16.00
Cereal: served with full cream, almond, skimmed or soy milk	13.00
– Carman's Oat Clusters	
– Honey Roasted Nuts	
– Coco Pops	
– Corn Flakes	

Seafood Origin Source - Australia **(A)** Imported **(I)** Mixed **(M)**

(GFO) Gluten-Free Option Available **(GF)** Gluten-Free **(DF)** Dairy-Free **(V)** Vegetarian **(VG)** Vegan



A 10 delivery service fee will apply to your order.

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.

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FROM THE BAKERY

Croissant, muffin, fruit Danish (3 pieces) (V)	17.00
Selection of toast wholemeal, white sourdough, multi-grain, fruit bread, gluten-free bread (3 pieces) (V)	13.00
All items are served with a selection of preserves and butter.	

BREAKFAST SPECIALITIES

Big Breakfast – scrambled, poached or fried on your choice of toast bacon, sausage, roasted mushrooms, grilled tomato (GFO)	38.00
Egg Omelette – your choice of toast, ham, cheese, tomato, onion, mushroom (GFO)	29.00
Pulled Beef & Egg Florentine – braised brisket, sauteed spinach, mustard hollandaise	34.00
Smashed Avocado Toast – la delizia ricotta, Toolunka Creek olives, confit tomato, balsamic glaze, chilli oil (V) (GFO)	30.00
Add smoked salmon (I)	39.00
Add poached eggs	37.00
Beetroot Humus & Tofu Puff – Turkish bread, dukkha, pumpkin seeds, charred baby carrots, broccolini (VG) (GFO)	30.00
Eggs Benedict – poached eggs on English muffin, grilled tomato, ham, hollandaise sauce (GFO)	33.00
Bacon & Egg Breakfast Bun – rocket, mayonnaise, smokey BBQ sauce (GFO)	27.00
Pancakes – maple syrup, cream, whipped butter (V)	24.00
Add ice cream	28.00
Additional items	
– Chicken chipolatas (3 pieces) 10.00	– Baked beans (VG) (GF) 8.50
– Smoked salmon (I) 12.00	– Bacon (2 pieces) (GF) 10.00
– Roasted mushrooms (VG) (GFO) 9.00	– Avocado (VG) 9.00
– Hash brown (VG) (GF) 10.00	

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A LA CARTE MENU - 11AM TO 11PM

APPETISERS AND SALADS

Baby Squid Tentacles – smoked paprika, lemon, sumac mayonnaise (DF) (I)	33.00
Teriyaki Chicken Karaage – wasabi mayonnaise	33.00
Assorted dumplings – chicken siu mai, prawn dumpling, Shanghai pork dumpling, BBQ bun (I)	33.00
Kale & Quinoa Salad – Kale, quinoa, dried cranberry, sunflower seed, cucumber, pomegranate, chickpeas, edamame, grilled sweet corn, bagel chips, raspberry vinaigrette (VG) (GF)	30.00
Thai Beef Salad – cos lettuce, fried onion, chilli, lime juice, coriander, red onion (GF) (DF)	38.00
Classic Caesar Salad – cos lettuce, parmesan, crispy bacon, poached egg, croutons, white anchovies, caesar dressing	30.00
Add grilled chicken	38.00
Tomato Medley & La Delizia Burrata – basil pesto, rocket, balsamic glaze (V)	34.00
Seared Tuna & Avocado – furikake ahi tuna, avocado, mixed greens, cherry tomato, red onion, yuzu miso dressing, sweet chilli mayonnaise (DF) (I)	36.00

SOUP

Wild mushroom soup (V)	24.00
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SANDWICHES AND BURGERS

Wagyu Burger – Wagyu beef patty, bacon, truffle mayonnaise, cheddar cheese, caramelised onion, lettuce, red onion, tomato, pickle, fries (GFO)	39.00
Add extra beef patty	45.00
Crown Towers Chicken Burger – grilled chicken breast, lettuce, mayonnaise, red onion, guacamole, mango chutney Swiss cheese, fries (GFO)	36.00
Club Sandwich – chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce, Japanese mayonnaise, fries (GFO)	37.00
Steak Sandwich – WA Dardanup Scotch fillet, panini, mayonnaise, tomato chutney, caramelised onion, Swiss cheese, rocket, fries (GFO)	38.00
Crown Towers Vegetarian Burger – grilled field mushrooms, lettuce, tomato, Swiss cheese, pickle, red onion, sweet chilli mayonnaise, cabbage slaw, fries (GFO) (V)	30.00
Pulled Pork Sandwich – ciabatta, apple chutney, pickled cabbage, Swiss cheese, crackling, sweet pickles, grain mustard, fries	38.00

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PIZZA

Margherita – Italian tomato sauce, fior di latte, fresh basil (V)	35.00
Funghi truffalata – Italian tomato sauce, truffle oil, fior di latte, field mushrooms, porcini, oyster mushrooms, parmigiano reggiano (V)	39.00
Prosciutto & Pecorino – Italian tomato sauce, fior di latte, italian prosciutto, pecorino	39.00

MAINS

Wonton Egg Noodle Soup – prawn wontons, choy Sum, chicken broth (I)	32.00
Char Kway Teow – wok-fried rice noodles, prawns, fish cake, egg, bean sprouts, chinese sausage, chilli (I)	37.00
Nasi Goreng – shrimp fried rice, sambal belacan, chicken satay, fried egg, pickles, prawn crackers, bok choy (I)	38.00
Stir-Fried Vegetables with Tofu – steamed rice (VG) (DF)	36.00
Butter Chicken – tandoori chicken, tomato fenugreek sauce, steamed rice, pappadum	38.00
Garlic Fried Rice – egg, tofu, shiitake mushroom, green peas, fried shallots (V) (GF) (DF)	32.00
Add Shrimp (I)	38.00
Add Chicken	
Spaghetti Bolognese (GFO)	38.00
Wild Mushroom & Spinach Linguini – parmesan cream, spinach, confit garlic (V)	38.00
Moroccan Spiced Cauliflower – charred broccolini, pearl couscous, native bush tomato chutney, tear drop peppers, sesame seeds (VG)	35.00
Grilled Chicken Breast – buttered broccolini, vine-ripened cherry tomatoes, mashed potato (GFO)	42.00
Harissa-Spiced Amelia Park Lamb Cutlets – labneh, mashed potato (GFO)	52.00
Dardanup Tenderloin 220G – buttered broccolini, vine-ripened cherry tomatoes, mashed potato (GFO)	65.00
Steak & Fries – Dardanup Scotch fillet 350g, fries, vine-ripened cherry tomatoes (GFO)	56.00
Grilled Shark Bay Prawns – saffron risotto, pecorino (GFO) (A)	45.00
Fish 'N' Chips – Beer-battered snapper, orange gremolata, tartare sauce (I)	42.00
Steamed or Grilled Humpty Doo Barramundi Fillet – charred broccolini, lemon (GFO) (A)	48.00
Grilled Tasmanian Salmon Fillet – charred broccolini, lemon (GFO) (A)	49.00

SAUCES

Béarnaise (V) (GF) Herb butter (V) (GF) Hollandaise (V) (GF) Red wine sauce Black pepper sauce

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SIDE DISHES

Fries (VG) (GF)	16.00
Buttered Broccolini, Lemon (V) (GF)	18.00
Creamed Mashed Potato (V) (GF)	16.00
Mixed Leaf Salad, Avocado, Tomato (VG) (GF)	19.00
Macaroni & Cheese Gratin (V)	19.00

DESSERTS

Warm Sticky Date Pudding – butterscotch sauce, vanilla bean ice cream	25.00
Vanilla Crème Brûlée – shortbread	24.00
Vanilla Cheesecake – mandarin gel, mixed berry compote, macadamia crumble, whipped cream	23.00
Tiramisu – hazelnut cream, amaretti biscuits	23.00
Seasonal Fruit Plate – assorted sliced melons, berries, passionfruit	28.00
Selection of world cheese, lavosh, muscatel	34.00
Premium Ice Cream Cup (110ml)	9.00
– Choc-A-Lot	
– Salted Caramel	
– Vanilla Bean	

YOUNG DINERS CORNER

Mini Beef Burgers with Chips (GFO)	24.00
Fish Goujons – potato gems, tartare sauce (I)	22.00
Spaghetti Bolognese (GFO)	20.00
Chicken Tenders & Chips	20.00
Steak & Fries – Scotch fillet (GF) (DF)	30.00
Grilled Chicken Breast – mashed potato, buttered broccolini (GF)	24.00
Pan-Seared Salmon – mashed potato, green peas (GF) (A)	28.00

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OVERNIGHT MENU - 11PM TO 5AM

Baby Squid Tentacles – smoked paprika, lemon, sumac mayonnaise (I) (DF)	32.00
Teriyaki Chicken Karaage – wasabi mayonnaise	32.00
Classic Caesar Salad – cos lettuce, parmesan, crispy bacon, poached egg, croutons, white anchovies, caesar dressing	30.00
Add grilled chicken	38.00
Wagyu Burger – Wagyu beef patty, bacon, truffle mayonnaise, cheddar cheese, caramelised onion, lettuce, red onion, tomato, pickle, fries (GFO)	39.00
Club Sandwich – chicken breast, fried egg, crispy bacon, Swiss cheese, tomato, lettuce Japanese mayonnaise, fries (GFO)	37.00
Spaghetti Bolognese (GFO)	38.00
Wild Mushroom & Spinach Linguini (V)	38.00
Steak & Fries – Dardanup Scotch fillet 350g, fries, vine-ripened cherry tomatoes (GFO)	56.00
Tasmanian Salmon Fillet – charred broccolini, lemon (GFO) (A)	49.00
Nasi Goreng – shrimp fried rice, sambal belacan, chicken satay, fried egg, pickles, prawn crackers, bok choy (I)	38.00
Butter Chicken – tandoori chicken, tomato fenugreek sauce, rice, pappadum	38.00
Margherita Pizza – Italian tomato sauce, la delizia fior di latte, fresh basil (V)	35.00
Prosciutto & Pecorino Pizza – Italian tomato sauce, la delizia fior di latte, Italian prosciutto, pecorino	39.00
Fries	16.00

DESSERTS

Warm Sticky Date Pudding – butterscotch sauce, vanilla bean ice cream	25.00
Vanilla Cheesecake – mandarin gel, mixed berry compote, macadamia crumble, whipped cream	23.00
Seasonal Fruit Plate – assorted sliced melons, berries, passionfruit	28.00
Premium ice cream cup (110ml)	9.00
– Choc-A-Lot	
– Salted Caramel	
– Vanilla Bean	

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WINE LIST

	Gl	Btl
Sparkling		
Domaine Chandon, Yarra Valley, VIC	18.00	90.00
Sparkling Rosé		
Taltarni Cuvee, Multi-Regional, AUS	19.00	98.00
T'Gallant Pink Moscato, Mornington Peninsula, VIC		85.00
Champagne		
NV Veuve Clicquot Yellow Label		245.00
NV Piper-Heidsieck Rosé Sauvage		255.00
NV Billecart Demi Sec		260.00
NV Ruinart Blanc De Blanc		280.00
2013 Dom Pérignon		645.00
2015 Louis Roederer Cristal		1280.00
2009 Dom Pérignon Rosé		1134.00
Riesling		
Grosset Springvale, Clare Valley, SA		114.00
Pressing Matters R69 Half Dry, Coal River, TAS	18.00	85.00
Sauvignon Blanc		
Mud House, Marlborough, NZ	17.00	75.00
Semillon Sauvignon Blanc		
Larry Cherubino Pedestal, Margaret River, WA	19.00	80.00
Cullen Mangan, Margaret River, WA		85.00
Chardonnay		
Credaro 'Five Tales', Margaret River, WA	17.00	80.00
Seville Estate, Yarra Valley, SA		93.00
Domaine Laroche 'St Martin', Chablis, FRA		124.00
Leeuwin Estate Art Series, Margaret River, WA		289.00

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WINE LIST

	Gl	Btl
Pinot Grigio Corte Giara, Veneto, ITA	18.00	80.00
Rosé By.Ott Côtes de Provence Rosé, Provence, FRA		88.00
Pinot Noir Stonier, Mornington Peninsula, VIC Craggy Range Te Muna, Central Otago, NZ	18.00	85.00 119.00
Cabernet Sauvignon Penfolds Max's, Multi-Regional, SA Leeuwin Estate 'Art Series', Margaret River, WA	16.00	75.00 145.00
Cabernet Merlot Singlefile, Frankland River, WA	16.00	75.00
Shiraz Wirra Wirra Woodhenge, McLaren Vale, SA Hancock and Hancock Shiraz Grenache, McLaren Vale, SA Henschke Keynote 'Euphonium' Shiraz Cabernet, Barossa Valley, SA Penfolds RWT, Barossa Valley, SA Leeuwin Estate 'Art Series', Margaret River, WA	19.00	90.00 62.00 129.00 370.00 83.00

IN ROOM DINING

FROM THE BAR

Australian Beer	
Cascade Premium Light	12.00
Crown Lager	13.00
Little Creatures Pale Ale	14.00
Imported Beer	
Heineken	14.00
Asahi Super Dry	14.00
Corona	14.00
Energy Drink	
Red Bull	10.50
Red Bull Sugar Free	10.50
Mineral Water	
Acqua Panna (1ltr)	14.00
Sparkling Mineral Water	
San Pellegrino (1ltr)	14.00
Juices	
Chilled Fruit Juices	13.00
Tomato, Cranberry, Mango, Orange, Pineapple or Apple	
Soft Drinks	
Pepsi, Pepsi Max, Schweppes Lemonade, Schweppes Tonic Water, Schweppes Dry Ginger Ale, Schweppes Soda Water	8.00

IN ROOM DINING

FROM THE BAR

Gin	30ml
Tanqueray	18.00
Bombay Sapphire	18.50
Hendricks	19.00
Vodka	
Ciroc	16.50
Grey Goose	19.00
Absolut	16.00
Scotch Whiskey	
Blends	
Johnnie Walker Black Label	17.00
Johnnie Walker Blue Label	43.00
Chivas Regal 12 Years Old	20.00
Single Malt	
Glenfiddich 12 Years Old	19.00
The Macallan 18 Years Old	93.00
Canadian Whiskey	
Canadian Club	15.00
Irish Whiskey	
Jameson	15.00
Tennessee Whiskey	
Jack Daniel's	16.00
Bourbon	
Jim Beam Black Label	16.00
Southern Comfort	15.00

IN ROOM DINING

FROM THE BAR

Rum	30ml
Bacardi Carta Blanca	16.00
Captain Morgan	15.00
Tequila	
El Jimador Resposado	16.00
Patron Silver Tequila	21.00
Cognac	
Hennessy VSOP	22.00
Hennessy XO	41.00
Apertifs and Liqueurs	
Kahlua	
Baileys	17.00
Cointreau	17.00
Frangelico	17.00
Malibu	17.00
Midori	17.00
Grand Marnier	17.00

IN ROOM DINING

FROM THE BAR

Cocktails

Long Island Iced Tea 27.00

Cointreau, Tanqueray Gin, Ciroc Vodka, Bacardi Rum, El Jimador Tequila, Cola, Lemonade, Lemon Juice

Midori Illusion 26.00

Midori, Ciroc Vodka, Cointreau, Lemon, Lime, Pineapple Juice

Toblerone 27.00

Baileys, Frangelico, Kahlua, Cream, Chocolate Syrup, Honey

Pina Colada 26.00

Bacardi Rum, Malibu, Coconut Cream, Pineapple Juice

Espresso Martini 27.00

Kaluha, Ciroc Vodka, Espresso Coffee

Mango Minx 26.00

Malibu, Southern Comfort, Mango Liqueur, Strawberry Liqueur, Apple Juice, Lemon Juice

Strawberry Daiquiri 27.00

Strawberry Liqueur, Bacardi Rum, Lemon Juice, Strawberries

Margarita 27.00

El Jimador Tequila, Cointreau, Lemon Juice