

DESSERTS

Lemon tart 24

basil cream, pine nut brittle,
strawberry sorbet

 2023 Vasse Felix 'Cane Cut' Semillon 14

Tiramisu 21

Coffee, mascarpone cheese,
cocoa powder

Vanilla panna cotta 21

Berry compote

 2017 Baglio Oro 'Yema' Late Harvest Grillo 17

Chocolate & hazelnut dome 24

Vanilla ice-cream

Nougat semifreddo 24

Pistachio, almond,
amarena cherry

Modenese strawberry 21

Aged balsamic, mint, pistachio,
blood orange sorbet

AFTER DINNER COCKTAILS

Espressotini 28

Ketel One Vodka, Kahlua, Galliano
Yellow, Vanilla, Double Espresso

Tiramisu Martini 25

Kahlua, Bailey's, Ketel One Vodka,
Coffee, Cream



MODO·MIO
CUCINA ITALIANA

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.

LIQUEUR & DIGESTIVES 30ml

- Grappa di Amarone 20
- Limoncello Maschio 16
- Amaro Montenegro 13
- Amaro Camatti Sangallo 14
- Amaro Della Sacra 14
- Amaro del Consiglio 14
- Mirto Di Gallura 15

DESSERT WINE 60ml

- 2021 Coffele Recioto di Soave 22
Classico
- 2017 Baglio Oro 'Yema' 18
Late Harvest Grillo
- NV Marcarini, Barolo Chinato 25
- 2024 Vasse Felix 'Cane Cut' 15
Semillon
- NV Penfolds 'Great 40
Grandfather Grand Old
Liqueur' Tawny
- NV Emilio Lustau Pedro 14
Ximenez Sherry
- NV Penfolds 'Grandfather Fine 18
Old Liqueur' Tawny

LIQUEUR COFFEE

- Selection of Sambuca 16
- Amaretto, Brandy, Bailey's,
Whiskey, Galliano