



HIGH CHEESE MENU

Grand Marnier Flambé Barossa Valley Camembert (SA)
with Caramelized Apple, Maple-Glazed Bacon & Pecan,
served with Toasted Bread

Assortment of Crackers & Lavosh

Tarago River Shadows of Blue (VIC)
Dellendale Appenzelle (WA)
Brebirousse d'Argental (France)
Served with Quince Paste, Pickles and Fresh Grapes

Prosciutto & Cream Cheese Tartlet
Coppa and Olive
Crumbed Jalapeño Cheese with Tomato Chutney
Caprese Skewer

Basque Cheesecake
Passionfruit Crème Brûlée



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.

HIGH CHEESE

Thursday - Sunday, 3pm - 5pm

\$112 per person

- Sweet & savoury cheese delights to share.
- A tasting flight with 4 different types of Champagne.

\$70 per person

- Sweet & savoury cheese delights to share.
- A glass of Moët & Chandon Impérial.

\$50 per person

- Sweet & savoury cheese delights to share.

To book visit crownperth.com.au



Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10 applies on Saturday, 15% on Sunday and 20% on Public Holidays. Display image for illustration purposes only. Bookings must be made by 12pm on the day prior. We are unable to offer any menu changes or substitutions. Flambé cheese contains alcohol. Available to 18+ only. Not to be used in conjunction with any Crown offer or discount.

