Gladstones

HIGH CHEESE MENU

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

Assortment of Crackers & Lavosh

Comté DOP (France)
Crèmeux d'Argental (France)
Gorgonzola Dolce (Italy)
Muscatel Grapes

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

Basque Cheesecake
Passionfruit Crème Brûlée

Please note a weekend surcharge of 10% on Saturdays and 15% on Sundays applies. A 20% surcharge applies on all Public Holidays. 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

Friday to Sunday, 4pm - 5pm

119 per person
Four-tier stand of sweet & savoury cheese delights to share.
A tasting flight featuring four types of wines.

79 per person
Four-tier stand of sweet & savoury cheese delights to share.
A glass of Vasse Felix Idée Fixe Blanc de Blanc sparkling.

To book visit crownperth.com.au

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enjoy RESPONSIBLY