



(A) Australian Origin (I) Imported Origin (M) Mixed Origin

*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

Crown Melbourne Limited (ABN 46 006 973 262).

Terroir of Manjimup

*Truffle Hill was established in 1997 with a singular vision: to cultivate and share the highest quality Black Périgord (*Tuber Melanosporum*) truffles in Australia.*

Choosing the famed terroir of Manjimup for its cool climate, ancient soils and pristine environment, Truffle Hill's founders planted the first truffle-inoculated hazelnut and oak trees on rolling hills surrounded by majestic forest giants. With that bold act, Truffle Hill became a pioneer of black truffle farming on the Australian mainland.



TRUFFLE SEASON 2026

24 Months Aged Prosciutto Di Parma 32

Wild Arugula, Extra Virgin Olive Oil,
Parmigiano Reggiano, Black Truffle Essence,
Cheese Crostini, Poached Egg

Piper-Heidsieck 'Cuvee Brut' NV 30 per gls

Truffle Royale Toasties 28

Comté Cheese, Smoked Heritage Ham,
Freshly Shaved Truffle, Caramelised Leek

Shadowfax Chardonnay 2024 20 per gls

Wild Forest Mushroom Salad 30

Three Cheese, Rocket, Truffle Aioli

Stonier Pinot Noir 2024 22 per gls

Additional Black Truffle 15 per 2 g



TRUFFLE HONEY 135 G 16

Crafted in Western Australia, this luxurious truffle honey blends 100% pure bush honey with the unmistakable aroma of the world's finest Black Périgord truffles sourced from Truffle Hill. Fresh truffles are expertly infused to create a perfectly balanced honey that is rich, earthy and irresistibly indulgent. Equally at home in savoury and sweet creations, this versatile delicacy elevates any dish with a touch of gourmet elegance.

TRUFFLE OIL 100 ML 18.5

Experience the essence of luxury with this exceptional Western Australian extra virgin olive oil, delicately infused with pieces of Black Périgord truffle and natural truffle flavour. Sourced from the renowned Donnybrook region, this premium EVOO is produced by a third-generation Italian farming family, combining tradition, craftsmanship and terroir. The oil is a carefully curated custom blend, chosen specifically to complement and enhance the subtle, complex character of truffle without overpowering it. Just a few drops release an intoxicating aroma and deliver deep, earthy umami richness, transforming even the simplest dish into a gourmet experience.

TRUFFLE SEA SALT FLAKES 60 G 15

Elevate your kitchen essentials with this luxurious truffle-infused sea salt. The result is a richly aromatic, deeply savoury seasoning that delivers layers of earthy umami with every pinch. Exceptionally versatile, this gourmet salt enhances both classic and creative dishes with ease.

TRUFFLE AIOLI 95 G 14

Indulge in the rich, earthy elegance of this truffle-infused aioli, crafted with the finest Black Périgord truffles. Smooth, aromatic and deeply flavourful, this aioli delivers the perfect balance of creamy texture and indulgent umami. A wonderfully versatile introduction to the luxurious taste of truffle, it elevates everyday dishes into something truly memorable.

TRUFFLE PASTE 100 G 15

Unleash the true depth of truffle with this exceptional Black Périgord Truffle Paste, a luxurious, flavour-packed condiment. Made using freshly harvested Black Périgord truffles.