



PERTH CONVENTION AND
EXHIBITION CENTRE



PREMIUM PLATED DINNER

2023/2024



OUR PHILOSOPHY

By keeping up-to-date with the latest in local culinary trends, Perth Convention and Exhibition Centre set the benchmark for responsible catering using quality produce grown and made locally.

Our experienced culinary team, headed by Executive Chef Mark Meier, create great-tasting, modern, innovative menus that will take your guests on a gastronomic tour of our region. With such a diverse range of exciting produce hailing from Western Australia, we're spoilt for choice when it comes to quality and unique ingredients to incorporate.

Food has an important role in creating exceptional experiences at your event and is often one of the most memorable components your guests will talk about, long after they've gone home. We have a range of menus that will inspire you with extraordinary food at the heart of them all.





TASTE OF WESTERN AUSTRALIA

Our menus have been designed as a celebration of West Australian produce.

Our culinary team are committed to supporting our local community by sourcing the finest regional ingredients to create a unique experience for your event.

We have taken the opportunity to present the best that WA has to offer.

Our Taste of WA Swan logo will help you navigate our menus to the dishes that honour the rich and vibrant produce from this beautiful part of our country.





MENU KEY

- (v) vegetarian (may contain egg, dairy products and/or honey)
- (vg) vegan (contains no animal products)
- (gfr) gluten friendly (no added gluten products, however trace elements may be present)
- (nfr) nut friendly (no added nut products, however trace elements may be present)
- (dfr) dairy friendly (no added dairy products, however trace elements may be present)

* although this dish is prepared without gluten, dairy, tree-nuts, egg, fish, lupin, peanut, sesame, shellfish, soy or sulphites, we cannot 100% guarantee that trace elements will not remain as ingredients containing other allergens, are used in our kitchens. PCEC operate with a defined food safety and allergen management plan at all times. If you have any further allergen concerns, please speak to your Event Manager.

SPECIAL REQUESTS

If any of your guests have dietary requirements, please advise us as soon as possible prior to your event.

PLEASE NOTE

While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum numbers may apply.

All prices in the menu include GST.

Prices are per person unless specified otherwise. Refer to package overview for inclusions.





PREMIUM PLATED DINNER

\$91


entrée, main, dessert (minimum 80 guests)

alternative course surcharge at \$12 per guest per course

artisan bread rolls, butter,




organic fair-trade coffee and premium tea selection, chocolates (v,gfr)

entrée (pre-set) – select one


-  **harissa spiced lilydale chicken breast**, cold pressed apple gel, carrot jam, pickled beetroot, crispy chicken skin, bouillon and sour dough tuille, sakura cress (nfr)
- australian prawn cocktail**, tapioca crisp, avocado, chargrilled pineapple salsa, salmon roe, bitter leaves, cocktail sauce, spiced pickled cucumber, puffed corn (gfr,nfr,dfr)
- gin and tonic cured huon salmon**, citrus crème fraiche, fennel & orange salad, chili, lime, ginger emulsion, salmon caviar, karkalla, finger limes (gfr,nfr)
- organic heirloom beetroot and confit shallots tartare**, whipped goat`s cheese, kalamata olives dust, sauce vierge, local greens, toasted pine nuts, chia seeds cracker (v,gfr)
- yuzu cured NT barramundi**, mango, papaya, pineapple and chilli salsa, ponzu marinated daikon, toasted coconut, miso oil, sea parsley (gfr,nfr,dfr)
-  **seared beef tataki**, smoked chilli salsa, horseradish, yuzu and compressed apple salad, crispy lotus root, sakura cress (gfr,nfr,dfr)



main – select one



-  **rosemary and preserved lemon marinated chargrilled chicken**, farmer`s organic three beans, ancient grains, spiced macadamia nuts, fermented chilli and coca cola sauce, garlic sprouts (dfr)
crispy skin NT barramundi fillet, roasted pumpkin and miso puree, garlic and lemon braised cavolo nero, pickled dulce seaweed, red nahm jim salsa, warrigal greens (gfr,nfr,dfr)
-  **premium beef fillet medallion**, duck fat potatoes, heritage carrots and broccolini, truffled beans, madeira jus, local greens (gfr,nfr) *(dfr option available upon request)*
-  **crispy pork belly with crackling**, spiced heirloom dutch carrots, paris mash, smoked pork speck jus, chickpea sprouts (gfr,nfr) *(dfr option available upon request)*
chargrilled butternut pumpkin, maple glaze, nigella seeds, goat`s curd, toasted pepitas, pumpkin oil, local greens (vg,gfr,nfr)
-  **duo of lamb**, native thyme marinated lamb rack and pulled moroccan style lamb shoulder, chickpea and seasonal vegetable tagine, aromatic pearl couscous with pickled lemons, spiced jus, organic garlic sprouts

premium mains – add \$10pp

- pan fried murray river cod and australian prawn**, lemon risotto, langoustine cream, slow cooked ripe vine tomatoes, baby spinach, aged parmesan, karkalla (gfr,nfr)
-  **pitch black angus beef fillet**, alfredo purple potato gnocchi, forest mushroom ragout, creamy porcini jus, crispy parmesan tuille, chervil leaves (nfr)



dessert – select one

-  **strawberry and vanilla mascarpone**, raspberry, chamomile, cracked asian black pepper (gfr,nfr,v)
-  **caramelised carnavon banana**, toffee, crumble crunch, bitter chocolate (nfr,v)
- white chocolate and coconut mousse**, blackberries and pineapple gel (gfr,nfr,v)
- layered 'elixir' marri honey cake**, marinated peaches, orange marmalade (v)
- bitter chocolate ganache**, apricot, caramel, toasted salted sunflower seeds (nfr)
- granny smith, calvados mousse**, spice caramelised apple, pumpkin seed and chocolate crumble (nfr,gfr,v)
- gourmet individual cheese plate**, artisan australian cheeses, crisp breads, fresh and preserved fruits (nfr,v) premium surcharge of **\$4** per guest

upgrades

upgrade dessert to a 'sugar rush' dessert table for **\$8** per guest

sugar rush – an epic dessert experience, homemade rocky road, chocolate fountain with marshmallows, fruit and brownie squares, tarts, petit cakes, chocolate truffles, sweets, lollypops

or

upgrade dessert to an 'artisan cheese table' for **\$4** per guest

chef handpicked premium cheeses, quince, muscatels, grapes in season, strawberries, dried fruit, nuts, sea salt grissini, lavosh and crackers



WELCOME TO WESTERN AUSTRALIA PLATED DINNER

\$125

four course west australian inspired dinner menu, all ingredients are sourced locally and crafted by our talented kitchen team to deliver a unique taste of western australia.

entrée, main, dessert, cheese

inclusive of bread rolls, native wild thyme butter

organic fair-trade coffee and premium tea selection, chocolates (v,gfr)

seared fremantle swordfish, pickled akoya, finger lime gel, kangaroo and riberry chorizo, karkalla leaves (gfr,nfr)

margaret river wagyu sirloin, manjimup black truffle, wild rosella's (gfr,nfr)

served to the table:

in season heirloom vegetables with lemon myrtle evoo (gfr, dfr, vg, nfr)

saltbush potatoes (gfr,nfr,dfr,vg)

red blush spiced pear, wattleseed and white chocolate mousse, macadamia nut soil (v)

gidgegannup goats curd, quandong paste, salted celery gel, sandalwood nut and pepita dhukkah, fruit bread (gfr)

minimum 80 guests