



PERTH CONVENTION AND
EXHIBITION CENTRE



HARVEST GRAZING

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.





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.





HARVEST GRAZING

\$85

each course will be served to each table on a lazy susan (tables of 8 or 10 guests)
inclusive of organic fair-trade coffee and premium tea selection

pre-set entrée

selection of homemade dips, charred turkish bread (v,nfr)
selection of sushi and vietnamese rice paper rolls, soy and wasabi dipping sauce (gfr,nfr)

main

potato & ricotta gnocchi, portobello mushrooms, spinach cream, parmesan (v,nfr)
slow cooked lamb shoulder, preserved lemon, aleppo chili and mint (gfr,dfr,nfr)
humpty doo barramundi, seasonal greens, lemon myrtle & caper beurre blanc (nfr)
roasted root vegetables with rosemary and sea salt (gfr,vg,dfr,nfr)
crisp cos, classic aioli, croutons, pickled bell peppers, red onion (nfr,grf,vg,dfr)

dessert

cheese board, 3 styles of cheese, quince, dried fruit, nuts and lavosh (v)
selection of chef's petit cakes (1.5 per person) (v)

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 (v)