



PERTH CONVENTION AND
EXHIBITION CENTRE

MEZZE LUNCH

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.



FOOD IS MEANT TO BE SHARED

“There is something profoundly satisfying about sharing a meal.

Eating together, breaking bread together, is one of the oldest and most fundamentally unifying of human experiences.”

- Author: Barbara Coloroso





GREEK MEZZE PLATTERS

2 courses (entrée and main)	\$55
3 courses (entrée, main and dessert)	\$73
each course will be served to each table on a lazy susan (tables of 10 guests)	

entrée - cold mezze

grilled pitta bread with oregano and olive oil (nfr,dfr,vg)

served with an assortment of dips:

tzatziki – traditional greek yoghurt, garlic, cucumber, dill, olive oil (v,nfr,gfr)

melitzanosalata – smoky eggplant, garlic, parsley, red onion, lemon juice, olive oil (vg,nfr,dfr,gfr)

taramosalata – fish roe dip

prasini fava – fava beans puree with semi dried tomatoes and onion (vg,nfr,dfr,gfr)

dolmadakia, stuffed vine leaves with rice, shallot, dill and mint yoghurt sauce (v,gfr)

choriatiki salata, greek salad with tomatoes, cucumber, green bell pepper, onion, caper berries, feta cheese, oregano and extra virgin olive oil (v,gfr,nfr)

main - hot mezze

served with roast potatoes, mediterranean vegetables and village salad (v,gfr,nfr)

kotopoulo souvlaki, chargrilled pieces of chicken on skewer with olive oil, lemon juice, yoghurt and greek herbs (gfr,nfr)

lamb kleftiko, braised lamb shoulder with garlic, seasonal vegetables and local herbs (gfr,nfr,dfr)

beef stifado, slow cooked beef stew with pearl onions, tomatoes, red wine and cinnamon (gfr,nfr,dfr)

kalamarakia, fried baby calamari

dessert - sweet treats

yaourti me meli & fruta, greek yoghurt with diced fruits and honey (v,gfr,nfr)

karidopita, walnut cake with carob syrup (v)



MIDDLE EASTERN MEZZE PLATTERS

2 courses (entrée and main) \$55
3 courses (entrée, main and dessert) \$73
each course will be served to each table on a lazy susan (tables of 10 guests)

entrée - cold mezze

flat bread and olive oil (nfr,dfr,vg)

served with an assortment of dips:

hummus - cooked and mashed chickpeas, blended with tahini, olive oil, lemon juice, lemon salt, garlic (vg,gfr,nfr,dfr)

moutabal - char-grilled eggplant dip, mixed with tahini, garlic (vg,gfr,nfr,dfr)

vine leaves, rolled vine leaves stuffed with vegetables, rice, onion, parsley, olive oil, pomegranate sauce (v,gfr)

labneh, eastern strained yoghurt with mint and olive oil (v,gfr,nfr)

tabbouleh, the famous lebanese salad with finely chopped parsley quinoa, onions, tomato, tossed with lemon oil dressing (vg,gfr,nfr,dfr)

main - hot mezze

served with rice pilaf with vermicelli, roasted vegetables with tahini, garlic sauce and fattoush salad (v,dfr)

chicken shish taouk, traditional oriental herbs spiced chicken kebab (gfr,nfr)

lamb kofta, balkan style minced lamb kebab (gfr,nfr,dfr)

beef shawarma, thin slices of beef slowly roasted on spit

fish kebab, pieces of local fish marinated in harissa and grilled on skewers (gfr,nfr,dfr)

dessert - sweet treats

labneh with diced fruits and honey (v,gfr,nfr)

baklava, filo pastry dessert with nuts and honey