



PERTH CONVENTION AND
EXHIBITION CENTRE

Harvest Grazing

valid until June 2027





Taste of Western Australia

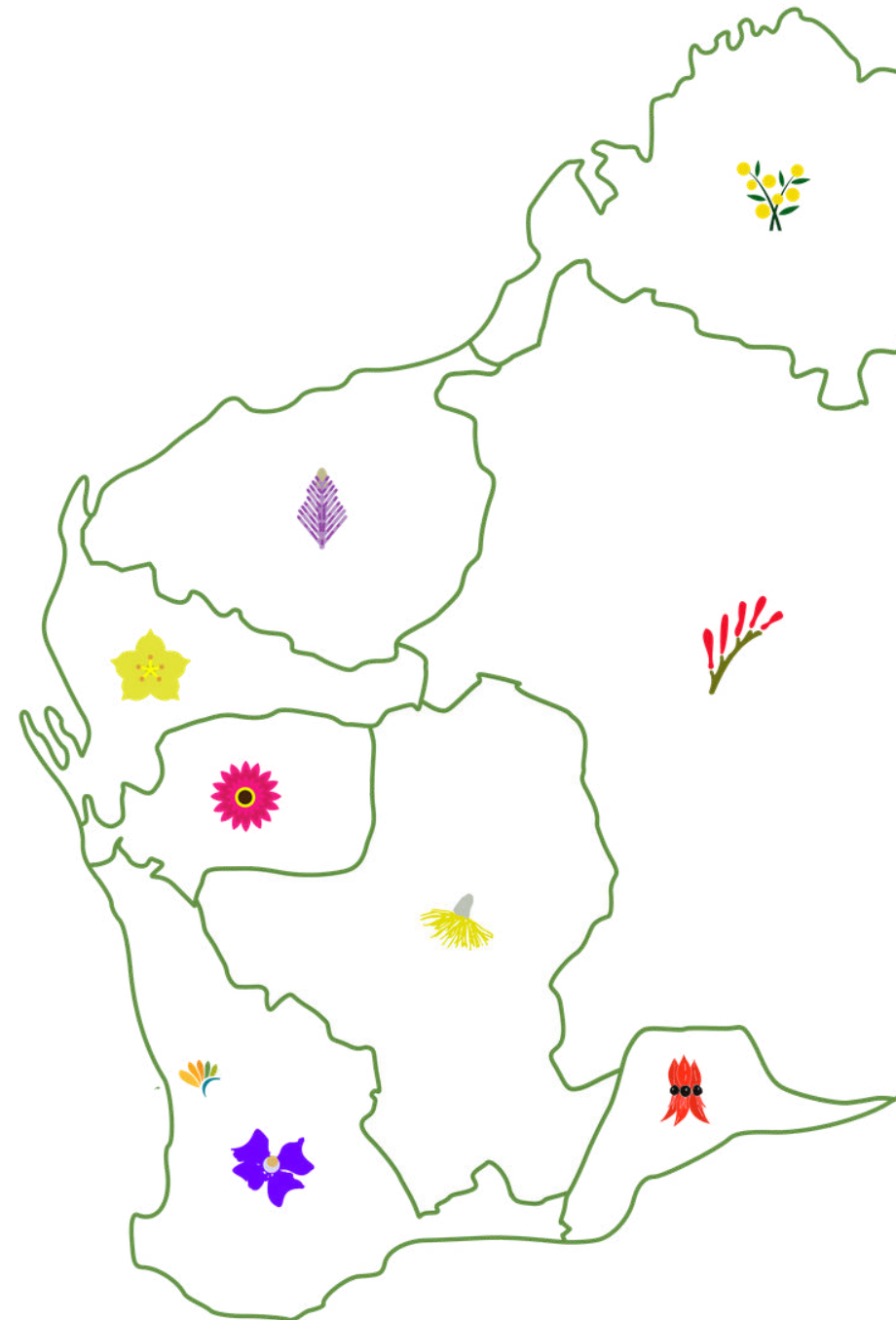
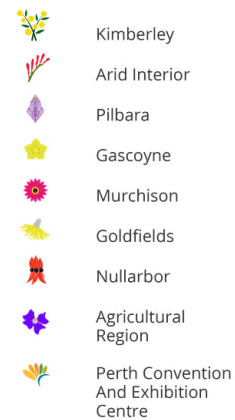
Our menus have been designed as a celebration of West Australian produce.

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 WA has to offer. The map opposite demonstrates the different regions in Western Australia our produce comes from.

Our experienced culinary team create dishes that honour the rich and vibrant produce from this beautiful part of our country, we're spoilt for choice when it comes to quality and unique ingredients to incorporate into our menus.

Creating Moments of Culinary Excellence

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)
- (a) australian (seafood)
- (i) imported (seafood)
- (m) mix of both (australian and imported seafood)

*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.

Allergens

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.

Almond	Mollusc
Barley	Oat
Bee products	Pecan
Brazil Nut	Pine Nut
Cashew	Pistachio
Crustacean	Rye
Egg	Sesame
Fish	Soy
Hazelnut	Sulphite
Lupin	Walnut
Macadamia	Wheat
Milk	



Harvest Grazing



each course will be served to each table on a lazy susan (tables of 10 guests)
inclusive of organic fair-trade coffee and premium tea selection
(minimum 80 guests)

\$90



Pre-Set Entree

charcuterie platter, selection of locally produced small goods, artisan salami, cornichons, dips, wa grown olives, marinated artichokes, truss tomatoes, lemon myrtle mustard, great southern olive oil, sourdough (*nfr*)

Main

truffled pasta, local mushroom ragout, truffle sauce, fresh rocket (*gfr, nfr, dfr, vg*)
slow cooked pulled dardanup lamb shoulder, roast cherry tomatoes, saltbush, native salsa verde (*gfr, nfr, dfr*)

baked salmon, warm rosemary and preserved lemon quinoa salad, lemon myrtle vinaigrette, beach herbs (*gfr, nfr, dfr, i*)

roast chat potatoes, baby zucchini, baby eggplant, baby carrots, cold pressed lemon olive oil, lemon thyme (*gfr, nfr, dfr, vg*)

Dessert

locally hand-crafted cheese platter, locally produced cheeses, manjimup truffle honey, quince, wa grown olives, fresh grapes, seasonal crudites sticks, apricot and quandong chutney, lemon myrtle olive oil, grissini, crackers, nuts, dried fruit (*v*)

chef's selection, assorted mini desserts sharing plate (*v*)