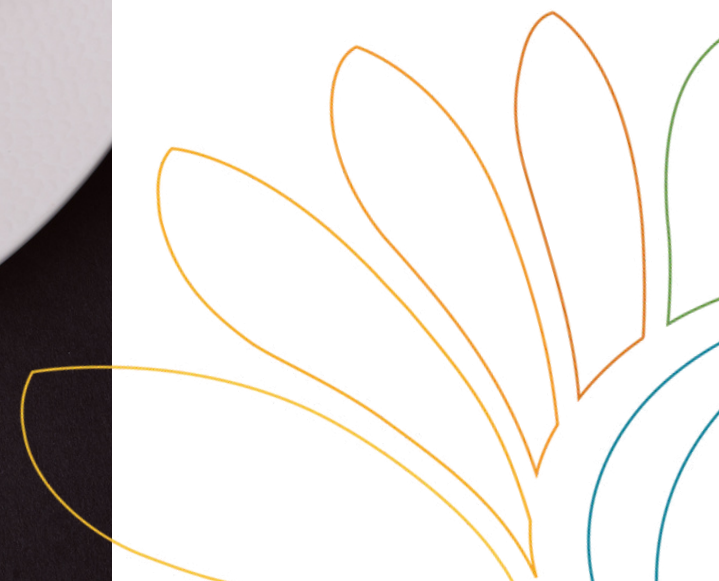




PERTH CONVENTION AND
EXHIBITION CENTRE

Plated Lunch

valid until June 2027





Taste of Western Australia

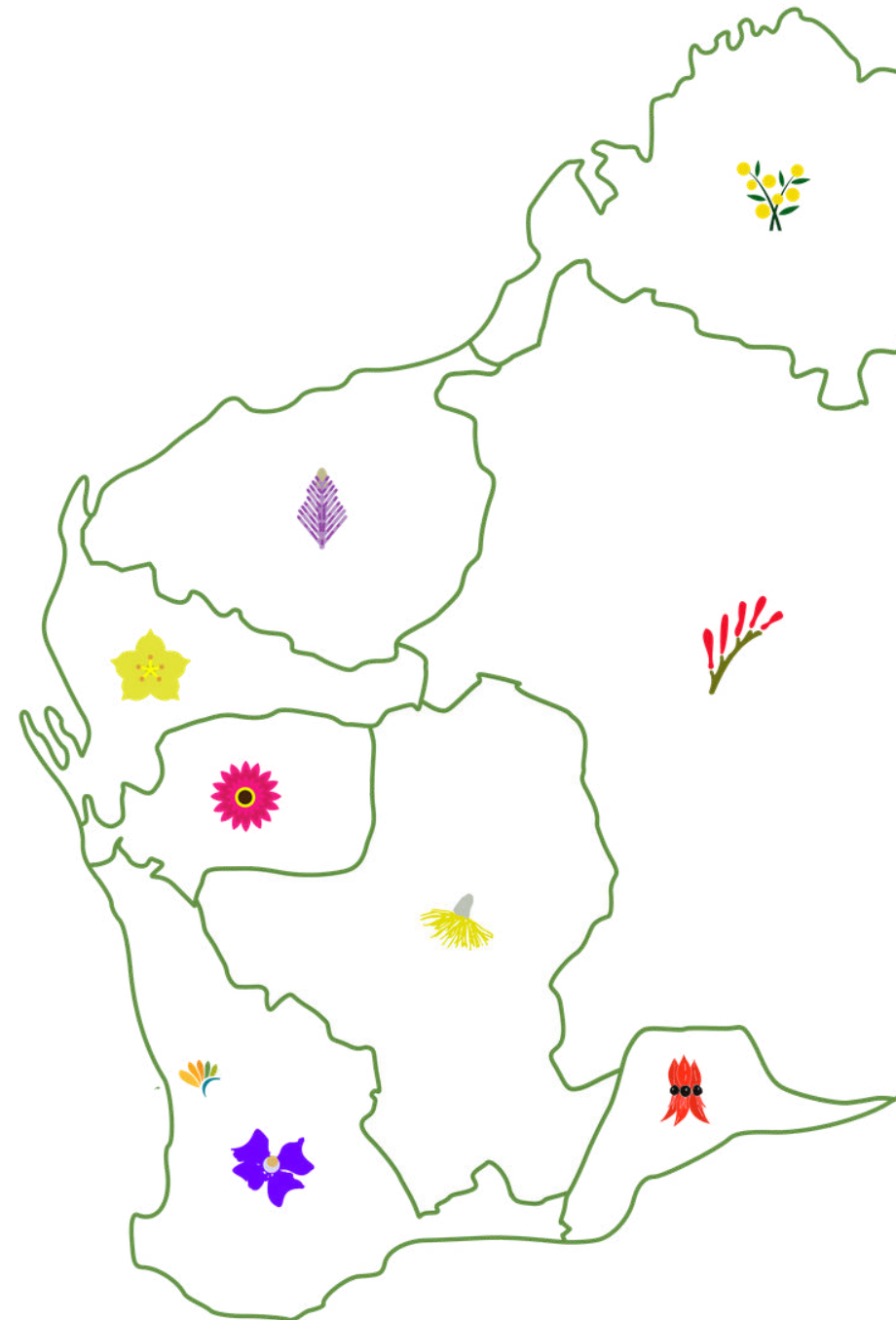
Our menus have been designed as a celebration of West Australian produce.

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	



Plated Lunch Menu

Prices as per Main Course

Main Course price includes one entrée or one dessert, freshly baked assorted dinner rolls, native thyme infused cultured butter, organic fair-trade coffee and premium tea selection (minimum 50 guests)

Add \$21 per person for additional course

Surcharge of \$9 for alternate drop

Entree

white kunzea spiced prawns, green goddess hummus, romesco, herbed chickpeas, kalamata olive dust (*gfr, nfr, dfr, a*) 🌿 🌼 🌾 🌸

spiced free-range chicken breast, ord river whipped chickpeas, torched baby artichokes, slow roasted truss tomatoes, warrigal greens and great southern evoo emulsion, coastal succulent herbs (*gfr, nfr, dfr*) 🌾 🌸

heirloom beetroot carpaccio, river mint infused feta, vine tomato, pickled samphire, mizuna (*gfr, nfr, v*) 🌸

fermented chilli, garlic and soy eggplant, aromatic nahm jim dressing, seasonal coastal herbs salad, furikake (*nfr, vg*) 🌾 🌸



Main

wa shiraz braised beef cheeks with natural jus, pomme aligot, slow roast heirloom tomato, saltbush dukkha (gfr) 🌿 🌸 \$75.00

native basil poached free-range chicken breast, sweet potato pave, carrot puree, seasonal vegetables, romesco sauce (gfr,nfr) 🌿 🌸 \$66.00

oven baked and lemon myrtle spiced humpty doo barramundi, with warm mediterranean potato salad, geraldton wax salsa verde, sea parsley (gfr, nfr, dfr. a) 🌿 🌸 🌸 \$72.00

gnocchi, cauliflower texture, roast pumpkin, fried saltbush leaves, pepitas, nut free native pesto, pumpkin oil (gfr, nfr, dfr, vg) 🌿 🌸 \$64.00

Dessert

native basil strawberry verrine, white chocolate cremeux single origin tart, caramelized popcorn, 58% cocoa chocolate soil, mango and desert lime gel (gfr, nfr, v) 🌿 🌸 🌸

black sesame chiffon, lake deborah salted caramel carnarvon banana mousse, davidson plum gel, sable crumble (nfr, v) 🌿 🌸 🌸

raspberry and mascarpone mousse, strawberry gum tea gel, freeze dried raspberry coral sponge, rosella macerated peach (gfr, nfr, v) 🌿 🌸

bitter dark chocolate marquise, almond joconde, toasted almond rochers, blood orange and pepper berry gel (v) 🌸