



PERTH CONVENTION AND
EXHIBITION CENTRE



WELCOME TO WESTERN AUSTRALIA MENU

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 dishes 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.





WELCOME TO WESTERN AUSTRALIA COCKTAIL RECEPTION (FOR UP TO 2 HOURS) \$72

a culinary experience based on the best in season west australian ingredients

charcuterie and cheese table

locally produced smallgoods and artisan cheeses, olives, quince, pickled vegetables, chutneys, fruit, nuts, crusty bread and crackers

walked around

albany akoya oysters, spiced avocado puree, geraldton wax (dfr,nfr)

kangaroo kebab, wattleseed, warrigal greens, bush tomato chutney (dfr,nfr)

abolhos island scallop, venison chorizo, ice plant (dfr,nfr)

warm manjimup truffle tart, gidgegannup goats curd (v)

food station *(please select 1 from below)*

shark bay prawns, lemon myrtle vinaigrette, pickled cucumber, salmon roe (dfr,nfr)

lilydale free range chicken, wattleseed, gidgegannup goats curd, roasted elixir honey, pumpkin, baby kale (nfr)

mini ice creams

selection of mini ice creams

minimum 80 guests (up to 2 hours)



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

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