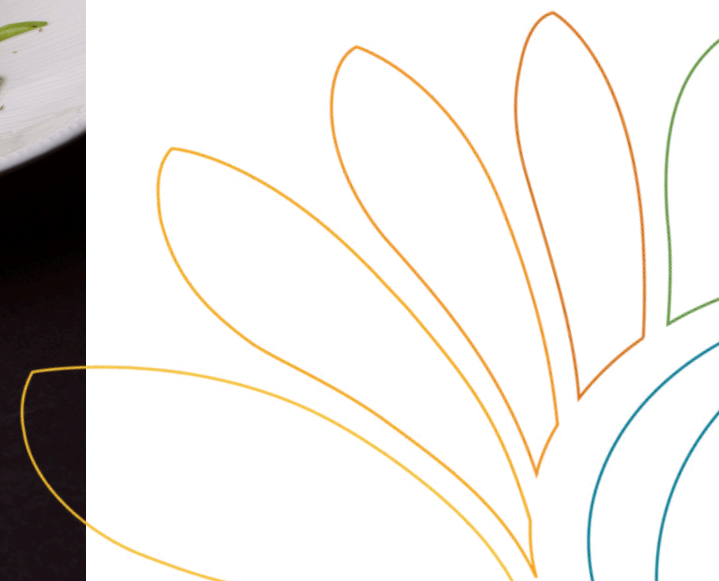


Seasonal Menus

valid until June 2026





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.



-  Kimberley
-  Arid Interior
-  Pilbara
-  Gascoyne
-  Murchison
-  Goldfields
-  Nullarbor
-  Agricultural Region
-  Perth Convention And Exhibition Centre



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.

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 Seasonal Menu

Our 3 course plated seasonal menu can be served for lunch or dinner, served with freshly baked assorted bread rolls, native thyme infused cultured butter, organic fair-trade coffee and premium tea selection, chocolates

Spring (September - November)

\$105.00

Entree

albany rock oysters, mandarin gel, lemon myrtle whipped avocado, sea parsley oil, coastal herbs (*gfr, nfr, dfr*) 🌿 🌸

Main Course

old man saltbush spiced dardanup spring lamb cutlets, carrots, mash potato, broccoli, charred leek, baby spinach emulsion, saltbush dukkha, edible flowers and herbs (*gfr, dfr*) 🌿 🌸

Dessert

orange and mascarpone mousse, strawberry gel, freeze dried raspberry coral sponge, hibiscus macerated peach infused in truffle (*gfr, nfr, v*) 🌿 🌸 🌸



Summer (December - February)

\$98.00

Entree

wa southern rock lobster tartare, dill and chives horseradish mayonnaise, scampi caviar, pickled cucumber, heirloom tomatoes, roast capsicum coulis, beach herbs (*gfr, nfr, dfr*) 🌟 🌿 🌸

Main Course

roast huon salmon fillet with lemon pepper, butternut squash puree, charred baby zucchini, roast parsnip, lemon myrtle butter sauce, local sprouts (*gfr, nfr*) 🌿 🌸

Dessert

mulberry curd tart, lake deborah salted caramel crumble, torched meringue, whip ganache, balsamic strawberry gel (*nfr, v*) 🌿 🌸



Autumn (March - May)

\$104.00

Entree

torched rotnest island swordfish tataki, fig, pomegranate, passion fruit and ginger dressing, samphire (*gfr, nfr, dfr*) 🌿 🌸

Main Course

wa dandaragan organic grassfed beef scotch fillet, charred sweetcorn puree, chargrilled jerusalem artichokes, roasted swedes, creamy lemon myrtle mustard sauce, local herbs (*gfr, nfr*) 🌿 🌸

Dessert

bitter dark chocolate, passion marquise, pistachio jaconde, rice crispy rochers, blood orange and pepper berries (*gfr, v*) 🌸



Winter (June - August)

\$104.00

Entree

cured abrolhos island scallops, compressed honeydew, finger limes, pink grapefruit and naval orange salsa, sea parsley oil, edible flowers and herbs (*gfr, nfr, dfr*) 🌿 🌸

Main Course

chargrilled fremantle octopus, smoked beetroot puree, assorted seasonal baby carrots, peas, sea urchin butter, pea shoots (*gfr, nfr*) 🌿 🌸

Dessert

wattled chocolate chiffon, lake deborah salted caramel carnarvon banana mousse, persimmon gel, sable crumble (*nfr, v*) 🌟 🌿 🍷

