



PERTH CONVENTION AND
EXHIBITION CENTRE

Plated Dinner

2025





Taste of Western Australia

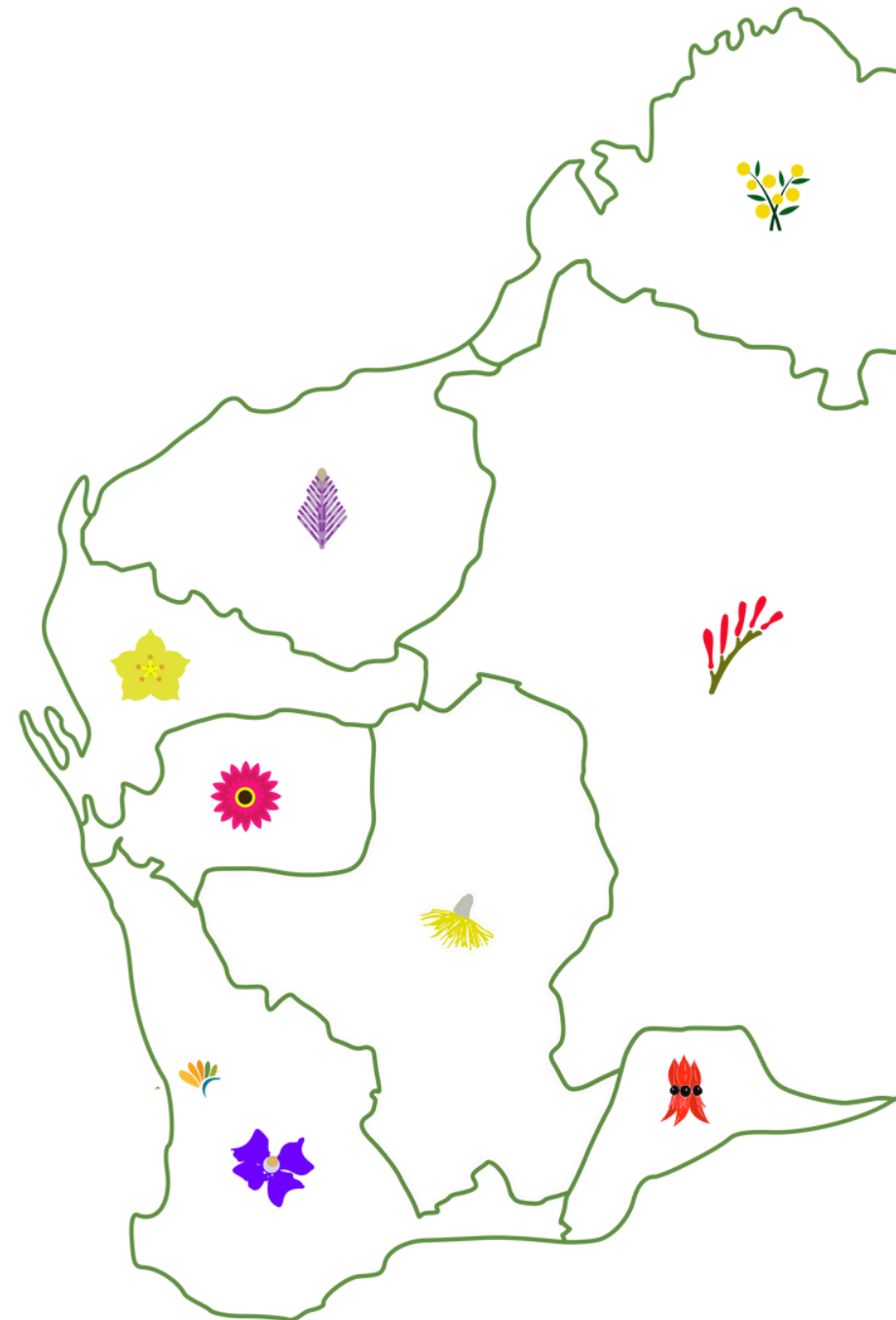
Our menus have been designed as a celebration of West Australian produce.

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)

*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 Dinner Menu

Prices as per Main Course

Main Course price includes one entrée and one dessert, freshly baked assorted dinner rolls, native thyme cultured butter, organic fair-trade coffee and premium tea selection, and chocolates.

(minimum 80 guests)

Alternative course surcharge at **\$9** per guest per course

Entree

spiced lilydale 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) 🌿 🌻 🌸

local grass-fed bresaola carpaccio, marinated local field mushrooms, manjimup truffle balsamic dressing, shaved truffle, aged parmesan, wild rocket (gfr, nfr) 🌿 🌸

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

lemon myrtle spiced fremantle octopus, seasonal heirloom tomatoes, pickled asparagus, chargrilled cucumber, river mint oil, coastal herbs (gfr, nfr) 🌿 🌸

hot smoked tasmanian ocean trout, yarra valley salmon caviar, lemon myrtle whipped cream cheese, pickled cucumber, wattle seed roasted baby beetroot, crystal ice plant (gfr, nfr) 🌿 🌻 🌸

wa fiore di latte, seasonal heirloom tomato, native salsa verde, capers, smoked olive oil, fragrant herbs (gfr, nfr, v) 🌿 🌸



Main

native thyme spiced free-range duck leg confit, duck fat chat potatoes, mint and pea emulsion, pickled kohlrabi, spiced jus (gfr, dfr) 🌿 🌸 **\$102.00**

wa dandaragan grass fed organic beef fillet steak, pressed potato gratin, local sauteed mushrooms and porcini compote, pcec honey shallots, seasonal baby vegetables, southern truffled jus (gfr, nfr) 🌿 🌸 **\$104.00**

oven baked and lemon myrtle spiced humpty doo barramundi with warm mediterranean potato salad, geraldton wax salsa verde, sea parsley (gfr, dfr, nfr) 🌟 🌸 🌿 **\$96.00**

native basil poached lilydale free-range chicken breast, baked kumara fondant, agave and rosemary glazed heirloom carrots (gfr, dfr, nfr) 🌿 🌸 **\$94.00**

chargrilled wa berkshire free-range pork scotch fillet, red wine apple puree, kipfler potato, garlic butter sauteed savoy cabbage, creamy wholegrain mustard sauce, pork crackling (gfr, nfr) 🌿 🌸 **\$96.00**

mushroom and truffle arancini, local roasted mushroom medley, baby kale, rosemary tomato confit, great southern truffle vegan mayonnaise, fried basil leaves (gfr, nfr, vg) 🌿 🌸 **\$94.00**



Dessert

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

black sesame chiffon, lake deborah salted caramel banana mousse, davidson plum gel, sable crumble (*nfr, v*) 🌟 🍷

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

pink lady, calvados mousse, cinnamon myrtle caramelized apple, macadamia chocolate crumble (*v*) 🌸

morello cherry curd tart, lake deborah salted caramel crumble, whipped ganache, balsamic strawberry gel (*nfr, v*) 🍷

chef's selection, assorted mini desserts sharing plate

