

# Dine

## Australian Chamber Orchestra

14 July 2010

### Starters

Cream of wild mushroom and dill soup with crème fraiche and golden fried shallots	12.50
Toasted turkish breads with two dips and extra virgin dandaragan olive oil	12.50
Scallop wantons on wakame seaweed and radish salad with ginger soy	12.50

### Main

*All main courses are served with one complimentary gourmet french dinner roll - Additional \$1.20 each*

Pan fried glenview angus fillet topped with cafe de paris butter accompanied by chateau potato, almond broccolini and cabernet pan juices	34.50
Confit of rabbit risotto, cooked al dente with oyster mushroom and chive topped with freshly grated parmesan	27.80
Vegetarian option available	
Baked fresh tasmanian salmon on a herbed potato rosti served with steamed asparagus and saffron hollandaise	32.50
Breast of chicken filled with spinach and pecorino cheese served on a potato and corn tortilla with almond broccolini and shallot jus	30.80
Homemade potato gnocchi with smoked bacon and poached leek in a white wine cream topped with fresh pecorino	26.00
Vegetarian option available	
Dorper lamb rump korma with cardamom scented basmati rice and nann bread	28.50

### Side Dishes

Almond broccolini	8.00
Rocket, red wine pear and blue cheese salad with vinaigrette	8.00

Perth Concert Hall Pre-Show Dining

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\*Menu subject to change without notice