

Dine

Berliner Philharmoniker

14 November 2010

Starters

Kale and potato soup with german rye crouton	12.00
Toasted turkish bread with two dips and warm olives	12.40
Twice cooked pork belly with wilted greens and crisp egg noodle	12.50

Main

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

German jager schnitzel of waygu beef served with caraway mashed potato and steamed asparagus	37.50
Crisp skin salmon fillet with potato skordalia, crisp onion and herb salad and roasted baby carrots	32.90
Chicken ballotine filled with sauerkraut thyme chicken mousse served with croquette potato and sugar snap peas finished with a riesling chasseur sauce	32.50
Tiger prawn and fresh green pea risotto, cooked al dente, topped with fresh shaved parmesan	29.50
	<i>Vegetarian option available</i>
Veal fillet penne pasta tossed with grape tomato and roasted shallots bound in a light mustard cream garnished with fresh parmesan	29.50
	<i>Vegetarian option available</i>
Concert Hall caesar salad with baby cos, cherry tomatoes and grilled bacon strips, topped with freshly shaved parmesan	22.00

Side Dishes

Croquette potato served with tomato chutney	8.00
Steamed asparagus with parmesan and cracked black pepper	8.00
Roasted beetroot and feta salad with rocket and apple vinaigrette	8.00

Perth Concert Hall Pre-Show Dining

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*Menu subject to change without notice