

# Dine

David Campbell's Broadway Show

14 August 2010

## Starters

Sweet potato and cumin soup with seared scallop	10.00
Toasted turkish bread with spiced hommus, warm olives and persian fetta	12.40
Twice roasted pork belly with apple and a star anise glaze	14.50

## Main

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

Sirloin of beef accompanied with braised red cabbage and parmesan polenta finished with a port and muscatel jus	36.00
Grilled lamb rump served with apricot and thyme cous cous and grilled asparagus topped with tomato jam	34.00
Portuguese chicken alongside with coriander scented rice, sautéed kai lan and paw paw salsa	30.00
Seared salmon fillet with pear and potato rosti, steamed baby vegetables and beetroot compote	32.00
Wild mushroom risotto, cooked al dente with fresh basil and grape tomatoes topped with parmesan crisp	29.00
Seafood bouillabaisse with prawns, mussels, snapper and squid simmered in a rich aniseed and tomato broth topped with saffron rouille	33.50
Warm spiced lentil salad together with haloumi, roquette leaves, pumpkin and fresh mint	27.00

## Side Dishes

Sautéed asian greens	8.00
Grilled lemon peppered chicken tenderloins	8.00
Salad of roquette, parmesan and red wine figs	8.00

Perth Concert Hall Pre-Show Dining

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\*Menu subject to change without notice