

Dine

Konstantin Shamray

25 May 2010

Starters

Sea salt and rosemary flatbread with spiced chickpea dip, warm olives and persian feta	12.00
Cream of cauliflower and brie soup topped with herbed crouton	12.00
Steamed pork dumplings with mirin dipping sauce	12.00

Main

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

Eye fillet of harvey beef over a sweet potato gratin accompanied with candied garlic and a portwine jus	37.50
Crisp skinned tasmanian salmon with a potato olive and harissa tortilla topped with tomato and basil salsa	32.30
Seafood bouillabaisse with prawns, mussels, snapper and squid in a rich aniseed and tomato broth finished with saffron rouille	33.50
Chicken ballontine filled with pancetta, spinach and pinenuts with a steamed asparagus, parmesan polenta cake and red currant jus	30.10
Rolled shoulder of lamb with a garlic confitt and anchovy rub with boulangere potatoes and a rosemary infused jus	32.50
Grilled asparagus and persian feta risotto, cooked al dente, topped with tomato confit	29.50

Side Dishes

Spinach, roasted grape tomato and spring onion salad	7.00
Panache of green vegetables in basil scented butter	8.00
Boulangere potatoes	7.00

Perth Concert Hall Pre-Show Dining

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*Menu subject to change without notice