

Dine

West Australian Symphony Orchestra

16 - 17 July 2010

Starters

Rosemary and sea salt toasted turkish bread with warm olives, persian feta and baba ganoush	12.40
Tasmanian smoked salmon on a pomery mustard tartlet with crème fraiche and endive salad	14.50
French onion soup garnished with gruyere croutons	10.00

Main

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

Glenview WA angus sirloin steak served with pont neuf potatoes topped with red wine butter	35.80
Pan fried king snapper fillet with duchess potato and sautéed courgette finished with an orange beurre blanc	34.00
Mt barker free range chicken breast ballotine with sage and prosciutto served with a puy lentil and root vegetable braise topped with apricot and poppy seed marmalade	32.80
Concert Hall Caesar salad with baby cos, cherry tomatoes, grilled bacon strips, freshly shaved parmesan and garlic croutons	22.00
Pan fried parmesan polenta cake topped with a trio of sautéed mushrooms, roasted garlic and grilled haloumi finished with a basil pesto	26.50
Minted lamb fillet risotto, cooked al dente with fresh peas and tomato topped with balsamic roasted baby beetroot	32.50
	Vegetarian option available

Side Dishes

Mélange of steamed green vegetables with sumac butter	8.00
Salad of roasted cumin pumpkin, roquette and pecorino cheese	8.00

Perth Concert Hall Pre-Show Dining

<mailto:cafeattheconcerthall@creatingevents.com.au> ph 08 9231 9946

*Menu subject to change without notice