

# Dine

## West Australian Symphony Orchestra

23 – 24 July 2010

### Starters

Split pea and smoked ham soup garnished with herbed croutons	10.00
Toasted turkish bread accompanied by two dips and dandaragan oil	12.40
Crab and dill croquettes with citrus aioli	12.80

### Main

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

Roasted glenview angus beef fillet served with fondant potato, tempura oysters and sautéed courgette	33.50
Duck confit risotto, cooked al dente with caramelized shallots and a rich redcurrant jus	29.10
	<i>Vegetarian option available</i>
Baked chicken breast filled with triple brie and garlic confit, presented on herbed parmentier potato with a grain mustard sauce and sugar snap peas	31.80
Seared scallops tossed through pene pasta with poached leeks and a brie cream	29.00
	<i>Vegetarian option available</i>
Concert Hall caesar salad with baby cos, cherry tomatoes, grilled bacon strips and freshly shaved parmesan	22.00
Pan fried king snapper fillet with lemon myrtle infused turned potatoes accompanied by steamed asparagus and a grape tomato compote	33.50

### Side Dishes

Steamed sugar snap peas with lemon butter	8.00
Fattoush salad of lebanese bread, cherry tomatoes, cucumber, mint and radish	8.00

Perth Concert Hall Pre-Show Dining

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\*Menu subject to change without notice