

Dine

West Australian Symphony Orchestra

30 – 31 July 2010

Starters

Parsnip and chestnut soup with watercress pesto and gruyere fleuron	10.00
Tiger prawns in pernod cream with pilaf rice	14.50
Toasted turkish breads with two dips and dandaragan extra virgin olive oil	12.40

Main

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

Western Australian Glenview angus tournedo "rossini" style with parisienne potato and a mushroom ragout tartlet	36.90
Spinach and parmesan filled Mount Barker chicken breast on smoked paprika polenta with a cream sherry reduction, tomato compote and almond broccolini	31.90
Seared tuna steak with a goats cheese fritter, peperonata and duchesse potato	34.90
Concert Hall caesar salad with baby cos, cherry tomatoes, grilled bacon strips and freshly shaved parmesan	22.00
Pan fried prawn and fresh pea risotto, cooked al dente topped with freshly shaved parmesan	29.00 <i>Vegetarian option available</i>
Lemon chicken tenderloin penne pasta with semi sundried tomato and a fresh basil pesto	27.80 <i>Vegetarian option available</i>

Side Dishes

Braised beetroot, yam and endive salad with sweetened vinaigrette	8.00
Steamed broccolini with almond butter	8.00

Perth Concert Hall Pre-Show Dining

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*Menu subject to change without notice