

# Dine

## West Australian Symphony Orchestra

9 – 10 July 2010

### Starters

Leek and potato soup topped with basil pesto	10.00
Toasted turkish bread with two dips and warm olives	12.40
Seared scallops wrapped in parma ham with a pear chutney	14.50

### Main

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

Sirloin blue valley angus beef over olive oil mashed potato with broccolini and a creamy stilton sauce	36.50
Steamed salmon with a ginger and soy glaze on a citrus salad and herbed cous cous	34.50
Tandoori mt barker chicken breast supreme served with spiced lentils and sugar snap peas topped with a yoghurt raita sauce	33.50
Italian sausage, roasted garlic and kalamata olive tossed through linguini with extra virgin olive oil dressing	28.00
	<i>Vegetarian option available</i>
Confit duck risotto, cooked al dente with thyme, oyster mushroom and pecorino cheese	32.80
	<i>Vegetarian option available</i>
Fattoush salad – toasted lebanese bread tossed with mint, cherry tomatoes, cucumber and radish with a sumac dressing	22.00

### Side Dishes

Olive oil mashed potato	8.00
Almond buttered broccolini	8.00

Perth Concert Hall Pre-Show Dining

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\*Menu subject to change without notice