

Dine

West Australian Symphony Orchestra

2 – 3 July 2010

Starters

Classic french onion soup with gruyere baguette croutons	10.00
toasted ficelle with two dips and dandaragan oil	12.40
Coquilles saint-jacques; sea scallops with double cream, champagne and chives served with potato au gratin	15.00

Main

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

Pan fried waygu scotch fillet served with pont neuf potato , petits pois a la francaise and béarnaise sauce	38.00
Baked fillet of king snapper on fondant potato with lobster bisque and sauté courgette	34.90
Chicken ballotine filled with chanterelle and chicken mousse served with “coq au vin” sauce and chateau potato	32.50
Fresh sweetcorn and shallot risotto with confit of duck leg drizzled with redcurrant jus	29.80
	<i>Vegetarian option available</i>
Penne pasta with tiger prawns, roasted fennel and chopped chives in a white burgundy cream topped with shaved parmesan	28.90
	<i>Vegetarian option available</i>
Salad nicoise; cos lettuce, olives, tomato, egg and tuna tossed with a red wine vinaigrette	22.00

Side Dishes

Petits pois a la francaise	8.00
Salad panache with roasted pears, blue cheese, endive and cranberry vinaigrette	8.00

Perth Concert Hall Pre-Show Dining

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*Menu subject to change without notice