



PERTH CONVENTION AND
EXHIBITION CENTRE

High Tea

2025





Taste of Western Australia

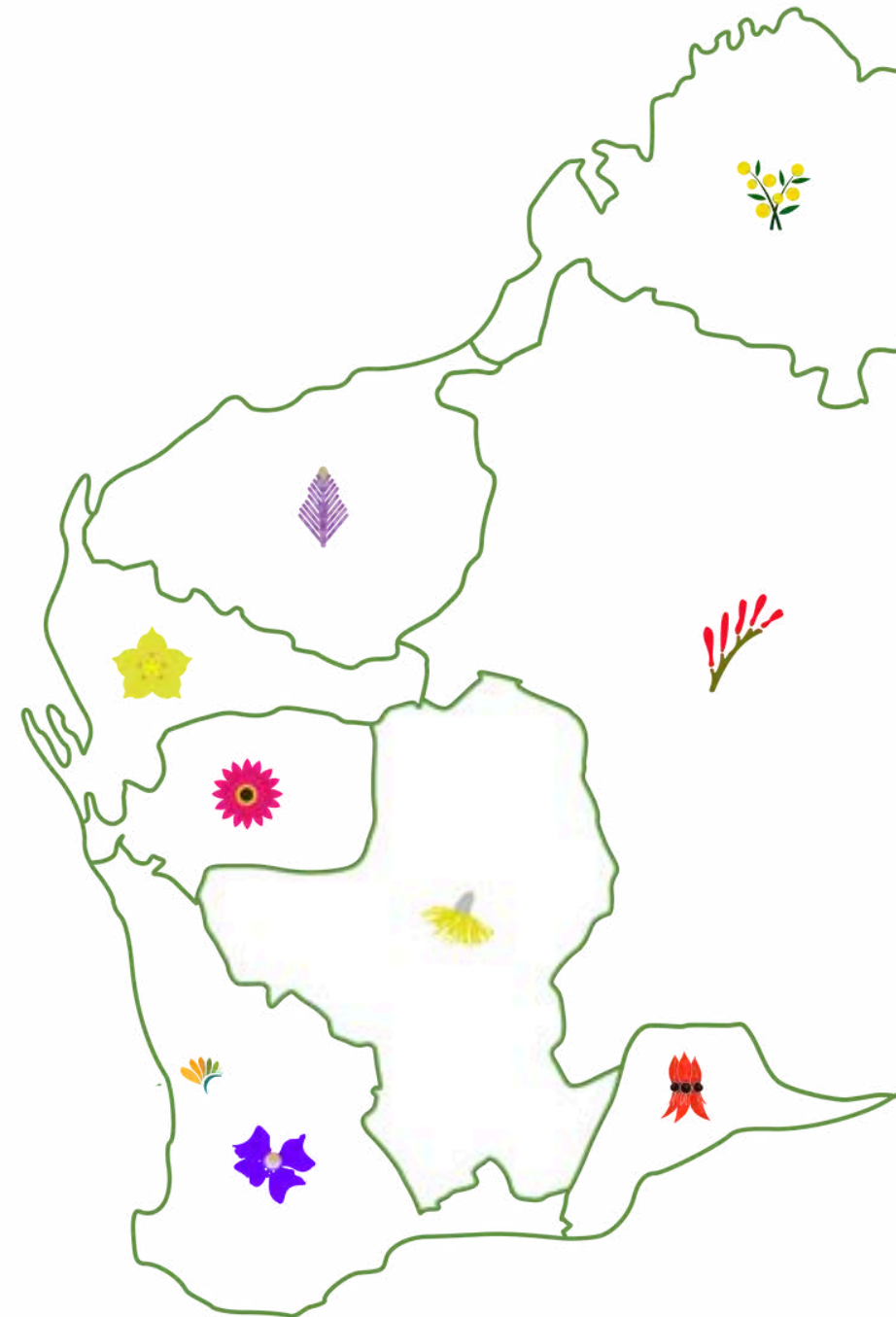
Our menus have been designed as a celebration of West Australian produce.

Our culinary team are committed to supporting our local community by sourcing the finest regional ingredients to create a unique experience for your event. We have taken the opportunity to present the best WA has to offer. The map opposite demonstrates the different regions in Western Australia our produce comes from.

Our experienced culinary team create dishes that honour the rich and vibrant produce from this beautiful part of our country, we're spoilt for choice when it comes to quality and unique ingredients to incorporate into our menus.

Creating Moments of Culinary Excellence

Food has an important role in creating exceptional experiences at your event and is often one of the most memorable components your guests will talk about, long after they've gone home. We have a range of menus that will inspire you with extraordinary food at the heart of them all.



-  Kimberley
-  Arid Interior
-  Pilbara
-  Gascoyne
-  Murchison
-  Goldfields
-  Nullarbor
-  Agricultural Region
-  Perth Convention And Exhibition Centre



Menu Key

- (v) vegetarian (may contain egg, dairy products and/or honey)
- (vg) vegan (contains no animal products)
- (gfr) gluten friendly (no added gluten products, however trace elements may be present)
- (nfr) nut friendly (no added nut products, however trace elements may be present)
- (dfr) dairy friendly (no added dairy products, however trace elements may be present)

*although this dish is prepared without gluten, dairy, tree-nuts, egg, fish, lupin, peanut, sesame, shellfish, soy or sulphites, we cannot 100% guarantee that trace elements will not remain as ingredients containing other allergens, are used in our kitchens. PCEC operate with a defined food safety and allergen management plan at all times. If you have any further allergen concerns, please speak to your Event Manager.

Special Requests

If any of your guests have dietary requirements, please advise us as soon as possible prior to your event.

Please Note

While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

Minimum numbers may apply.

All prices in the menu include GST.

Prices are per person unless specified otherwise. Refer to package overview for inclusions.

Allergens

The following known allergens may be present in our kitchens or are used as ingredients in some foods which have been prepared by our suppliers.

Almond	Mollusc
Barley	Oat
Bee products	Pecan
Brazil Nut	Pine Nut
Cashew	Pistachio
Crustacean	Rye
Egg	Sesame
Fish	Soy
Hazelnut	Sulphite
Lupin	Walnut
Macadamia	Wheat
Milk	



High Tea

\$57



Selection of Finger Sandwiches

quantities will be equivalent of 1 round per person

paddock to plate wa bacon sandwich, lemon myrtle smashed avocado, seasonal tomatoes (*nfr, dfr*)
heirloom tomato and margaret river mozzarella sandwich, warrigal greens pesto, lettuce (*nfr, v*)
beef pastrami and swiss cheese sandwich, sauerkraut, pickles, sea parsley and caper mayo (*nfr*)
lemon myrtle spiced chicken and roast eggplant sandwich, lettuce, feta, chilli jam (*nfr*)

selection of sweet and savoury Items

quantities will be 1 scone and 5 items per person

homemade wattleseed buttermilk scone, cranberry, strawberry conserve and pcec honey mascarpone (*nfr, v*)

please select 5 items from below sweet and savoury menu

sweet items

portuguese custard tart, candied orange marmalade (*nfr, v*)
wattleseed pavlova, mango mousse, marinated diced mango and lime (*gfr, nfr, v*)
lake deborah salted caramel bitter chocolate ganache tart (*nfr, v*)
russian honey cake, mandarin crunch (*v*)
freeze dried raspberry apple crumble tart (*gfr, nfr, v*)
choux bun, pistachio praline whip ganache (*v*)

savoury Items

paddock to plate wa dry cured ham and margaret river smoked cheddar mini croissant (*nfr*)
linley valley pork and saltbush sausage roll, bush tomato chutney (*nfr*)
native thyme, pumpkin and feta arancini, chilli and tomato relish (*nfr, v*)
peppered beef pie, tomato relish (*nfr*)
quiche lorraine (*nfr*)

organic fair-trade coffee and premium tea selection