



Introducing Dining By Design
from
Brush Fork & Pencil

Tell us your vision and we will design a menu to fulfil your requirements and budget,
offer wine recommendations and provide quotes for
hire equipment and staff.

The following sample menus reflect Venetian tasting experiences
enjoyed in the many bars & restaurants surrounding the legendary
Palazzo Venier dei Leoni - home of the Peggy Guggenheim Collection.

BRUSH FORK + PENCIL
885 WELLINGTON STREET PERTH WA 6000
P: (08) 9324 3488 F: (08) 9324 3484
EMAIL: BFANDP@IINET.NET.AU



CICCHETTI MENUS

Little Bites of Seasonal Flavours from Venice

Murano

The perfect short Cocktail menu

Poppyseed Tartlettes with Fennel, Leek and Gorgonzola (V)(H)

Slow Braised Osso Bucco with Parsley Crumb and Putanesca (H)

Smoke Salmon Lasagne with Capers and Mascarpone (C)

Ringwould Goats Curd Bruschetta with Asparagus and Truffle (V)(C)

Tortellini of Duck with Celeriac “Carbonara” (H)

Menu Only \$17.55 per person



CICCHETTI MENUS

Little Bites of Seasonal Flavours from Venice

Torchello

More substantial canapes

Lemon Ricotta on Corn Pancakes with Asparagus (V) (C)

Fillet Steak "Rossini", Garlic Crouton (C)

Tuna, Roast Pepper and White Anchovy Brochette with Salsa Verde (C)

Roast Pumpkin & Basil Pesto Pizzettes (H)

Chicken Saltimbocca with Sage and Pancetta (H)

Veal and Prosciutto Rolls with Morel Cream (H)

Porcini Mushroom, Lemon and Parsley Risotto Balls (H)

Roast Tomato Martini with Green Olives Stuffed with Goats Cheese (V) (C)

Menu Only \$25.85 per person



THE LIDO DINNER

West Australian Seafood - Venetian Style

SIT DOWN

On the table

Assorted Bread with French Butter

Entrée

Seared Shark Bay Scallops, Pea Canneloni, Oxtail Bolognese

Main

Seared Fillet of Cone Bay Barramundi Linguine with Crab, Clams, Chilli & Lemon

Dessert

Vanilla Pannacotta with Almond Biscotti, Marsala Poached Pears and Chocolate Ganache

Tea, Coffee & Bits

Menu Cost: \$ 78.00 per person