



Dine a little differently with a unique plant based experience at
Ten Acre Block.

Working directly with local farmers and growers to source the best
produce, the menu is created from sustainable, trusted
West Australian grown ingredients.

Pan Pacific Perth is proud to be the first hotel in Perth to be
accredited by Buy West Eat Best.

CHEF'S SELECTION FROM THE VEGGIE PATCH

Let us create a progressive four course dining experience just for you
from our à la carte menu.

55 per person (food only)

@tenacreblock #tenacreblock #shareyourmoments



DINE A LITTLE DIFFERENTLY

BREAD

Mary Street Bakery sourdough bread, served with tofu cream, chia, native herbal oil 8

TO START

Chinese radish cake, puffed barley, black garlic 9

Root chips, Jerusalem artichoke mousse, citric rosemary salt 9

Roasted onion, golden beetroot tartare, sea parsley 9

NEXT

Vegetable tartlet, spirulina & beetroot emulsion, brined baby vegetables 18

Slow cooked heirloom carrots, blackberry gastrique, toasted almonds, wild rice granola 18

Jackfruit, avocado & palm heart salad 18

A LITTLE MORE

King oyster mushrooms, broad bean byessar, chipotle, garlic textures 29

Saffron and pistachio cappelletti, brodo and lemon aspen 29

Spaghetti squash, mole poblano, pumpkin seeds 29

TO FINISH

Revani semolina cake, sweet fermented mango cream, blood orange, lemon myrtle 14

ENHANCE YOUR DINING EXPERIENCE WITH SELECTED PAIRED WINES FOR \$30