

A top-down view of a restaurant table. The central focus is a white oval plate containing a roast lamb rack with several ribs, served with a dark red jus. The lamb is accompanied by roasted red peppers, zucchini, and grilled eggplant. To the left of the plate is a glass of white wine. To the right is a silver fork and knife. In the bottom right corner, there is a circular logo for 'Event Centre @ Panthers' with a paw print. The text 'MENU COLLECTION SET MENUS' is overlaid in a white box across the center of the image.

# MENU COLLECTION SET MENUS

*Roast lamb rack, roast red peppers, zucchini, grilled eggplant, hummus and jus*



## SET MENU 1

### ALTERNATE SERVE

#### ENTREES

Smoked salmon, horseradish cream, pickled cucumber ribbons, lilliput capers and shaved red onion **GF**

Chermoula prawns, couscous, watercress and yoghurt dressing

Chickpea, quinoa, edamame bean and mint salad with carrot ribbons, rocket, lime and smoked paprika dressing **V VG GF**

Goats cheese and caramelised red onion tart, beetroot, roasted hazelnuts, aged balsamic and leaves **V**

Tandoori marinated lamb loin, spiced cauliflower, tomato chutney and yoghurt dressing

#### MAINS

Slow roast pork belly, glazed vegetables, balsamic roast potato and apple cider jus **GF**

Tasmanian Atlantic salmon with citrus chat potato, greens, olive and Persian feta salsa **GF**

Roast chicken breast supreme, creamy mushroom risotto, roast baby carrots, greens, thyme and truffle jus **GF**

Lamb rump, parsnip mash, honey mustard carrots, greens and red wine sauce **GF**

Beef sirloin steak, fondant potato, grilled asparagus, shallots and pepper sauce, and horseradish cream **GF**

Confit of chicken leg, thyme fondant potato, curly kale and smoked bacon served with thyme jus **GF**

**V = VEGETARIAN**

**VG = VEGAN**

**GF = GLUTEN FREE**



*Roast chicken breast, smoked bacon, kale, glazed shallots and chestnut mushrooms, boulangère potato and tarragon jus*



## SET MENU 2

### ENTREES

Za-a'tar spiced lamb loin with smoked eggplant puree, oven dried cherry tomato, feta, sweet mini peppers and herb salad **GF**

Harissa roasted beef fillet, grilled eggplant, goats curd, lemon roast red onion and dukkha with pomegranate reduction **GF**

Vodka cured salmon with Persian feta, baby beetroot, shaved fennel, toasted hazelnuts and hot mustard leaf **GF**

Honey roast Dutch carrot, pumpkin and radish salad, watercress, almond aioli, crisp lentils and pepita seeds **V GF**

Salad of Queensland tiger prawns, fennel, cucumber, lemon roast red onion and orange dressing **GF**

### MAINS

Roast Humpty Doo barramundi fillet, asparagus, peas, creamed potato and basil oil **GF**

Roast lamb rack, roast red peppers, zucchini, grilled eggplant, hummus and jus **GF**

Roast chicken breast, smoked bacon, kale, glazed shallots and chestnut mushrooms, boulangère potato and tarragon jus **GF**

Beef fillet, grilled asparagus, forest mushrooms, creamy mash and pepper jus **GF**

Slow cooked beef cheek, parsnip puree, glazed carrots, eschallots, jus and salsa verde **GF**

Chermoula marinated salmon fillet with cumin and coriander, roast kipfler potato, eggplant, red onion and chilli, with yoghurt dressing **GF**

Mushroom ravioli, braised wild mushrooms, asparagus, shallots and parmesan **V**

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*Harissa roasted beef fillet with grilled eggplant, goat curd, lemon roast red onion and dukkha with pomegranate reduction.*



*Caramel chocolate tart, caramel sauce, cocoa nibs and sea salt*

## DESSERTS MENU 1

Chocolate hazelnut crunch,  
Frangelico creme anglaise **V**

Coconut raspberry dome **V**

White and Dark chocolate  
mousse, baileys creme anglaise **V**

Classic lemon tart with pistachio  
and raspberry **V**

Chocolate dome with hazelnut  
praline **V**

Ricotta tart with cannoli caramel  
and almond **V**

Fresh fruit Pavlova with passion  
fruit and coulis **V**

## DESSERTS MENU 2

Caramel chocolate tart, caramel  
sauce, cocoa nibs and sea salt **V**

Coconut raspberry dome, dried  
raspberry and toasted coconut **V**

Chocolate strawberry tart with  
berry compote **V**

Passionfruit pillow, oat and honey  
crumble, mango and passionfruit  
compote **V**

Ricotta tart with cannoli, caramel  
and almond **V**

Vanilla panna cotta with almond  
tuile, rhubarb puree **V**

Chocolate Marquise, raspberry  
coulis **V**

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