



EVENT CENTRE AT PANTHERS

# MENU COLLECTION CANAPES

## CANAPE MENU

### COLD

King fish ceviche **GF**

Asian prawn rice paper roll **GF**

Roast duck, hoisin, spring onion and coriander pancake **GF**

Goats cheese, chutney and crostini **V**

Slow roasted balsamic beetroot and feta tartlet **V**

Smoked salmon, pickled vegetables, sour cream and dill tartlet **GF**

Vietnamese vegetable rice paper roll, peanut and hoi sin mayonnaise **V**

Baby tomato, basil, olive oil and balsamic onion tart **V DF GF**

Beef tartare and crostini

Salmon gravlax crostini with crème fraiche and micro herbs

Prawn, marinated fennel, lemon oil and micro herbs **DF GF**

Charred chicken, hommus and parsley oil **DF GF**

### HOT

Lamb kofta, cumin and coriander yoghurt

Three cheese arancini, basil pesto **V**

Crispy pork belly, sriracha mayonnaise

Satay chicken, peanut sauce

Salt and pepper squid, lime mayonnaise **GF**

Semi-dried tomato and herb polenta chips, herb and tomato mayonnaise **V GF**

Prawn hargow, ginger and soy **DF**

Mini beef bourguignon pie, tomato relish

Lamb and rosemary pie, relish

Butter chicken pie, coriander yoghurt

Szechuan pepper barramundi goujons, lemon sour cream

Spinach, fetta, ricotta roll with tomato relish **V**

Mini beef roll with smokey BBQ sauce

Charred striploin with onion puree and chimichurri

Ginger prawn dumpling and soy sauce

Pork gyoza with sweet chilli sauce

### DESSERT

Fruit skewers and chocolate dipping sauce

Assorted macaroons **V GF**

Lemon curd tart **GF**



*Salmon gravlax crostini with crème fraiche and micro herbs*



## CANAPE MENU

### SUBSTANTIAL

#### COLD

Sumac lamb, tabouli and pomegranate dressing **DF**

Asian chicken, rice noodles and spicy dressing **DF**

Quinoa, roasted beetroot, kale and toasted sunflower seeds **V VG DF GF**

Vietnamese rice paper rolls including vegetarian, chicken and prawn **DF GF**

Asian chicken and rice noodles

#### HOT

Chicken rendang with steamed rice

Barramundi goujons, chips, mushy peas and tartare sauce

Spinach and ricotta ravioli with tomato and basil sauce **V**

Malaysian chicken with steamed rice and coriander

Deep-fried tofu and steamed rice with ginger, soy and coriander salsa **V VG DF GF**

Salt and pepper squid, lime mayonnaise, chips and rocket salad **GF**

Polenta chips, semi dried tomato salsa, spinach and parmesan salad **V GF**

Lamb kofta, cumin and coriander yoghurt, hummus, warm corn tortilla **GF**

#### DESSERT

Assorted macaroons **V GF**

Chocolate tartlet **V GF**

Lemon curd tartlet **V GF**

Mixed berry frangipane cake

Mango verrine **GF**

Blueberry panna cotta **GF**

Orange and almond cake **GF DF**

**V** VEGETARIAN

**VG** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE

## CANAPE MENU | FOR 20 PEOPLE

### FOOD STATIONS

Taco | Soft corn tacos, pulled pork or shredded chicken, pico de galo, guacamole, Mexican cheese with spicy mayonnaise  
**GF** *chicken only or vegetarian*

Burgers | Beef, chicken, pulled pork, potato buns, burger cheese, shredded lettuce, tomato, caramelized onions with BBQ sauce, American mustard and smokey chipotle mayonnaise  
*Please note, **VG GF** burger is available upon request*

Grazing Platter | Cured meats, marinated vegetables and olives, one dip, fetta and bocconcini, with lavosh bites, grissini sticks and charred Italian bread

Healthy | Hummus, baba ganoush and guacamole dip with carrot, cucumber, celery sticks, rice crackers and lavosh bites **V**

Cheese Selection | One hard, one soft and one blue cheese with dried fruits, grapes, quince paste, crackers, rice crackers and lavosh bites

Australian farmed prawns with cocktail sauce and lemon wedges. **GF** *Serves 4 per person*

Natural Oysters with mignonette dressing, tobasco sauce and lemons. **DF GF** *Serves 3 per person*

Combined Prawns & Oysters - Australian farmed prawns (*serves 4 per person*) and natural oysters (*serves 3 per person*)

Australian salmon - Smoked salmon, salmon pate, cured salmon, crème fraiche, pickled red onions, capers, rice crackers and lavosh bites

**V** VEGETARIAN

**VG** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE



*Grazing platter including cured meats, marinated vegetables and olives, one dip, fetta and bocconcini, with lavosh bites, grissini sticks and charred Italian bread*