



EVENT CENTRE AT PANTHERS

MENU COLLECTION CONFERENCE LUNCH MENUS

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WORKING LUNCH

A selection of fresh wraps and sandwiches with gourmet fillings **GF** *options available*

Chefs selection of hot snack item

Sliced seasonal fruit platter **VG GF DF**

All lunches are accompanied with soft drinks, water and orange juice

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE



Seasonal fruit platter

CONFERENCE LUNCH OPTIONS

HOT LUNCH BUFFETS

Lunch Option 1

MAINS

Chicken rendang and steamed basmati rice **V DF**

Braised beef, vegetables, chat potato and rich red wine gravy **GF**

Lentil ragout, sweet potato, pumpkin and green beans **V DF GF**

Bread rolls

SIDES

Cucumber, red onions, tomato, coriander and lemon dressing **V VG DF GF**

Indian spiced potato, roasted red onions, and green beans with light curry mayonnaise **V VG DF**

Baby spinach leaves, pickled onions with red wine vinaigrette **V VG DF GF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Coconut and mixed berry panna cotta

Lunch Option 2

MAINS

Mexican spiced chicken thigh, pico de gallo and corn tortillas **DF GF**

Steamed rice, corn, peas and coriander **V VG DF GF**

Pulled pork, capsicums, coriander, red and brown onions

Steamed seasonal greens **V VG DF GF**

SIDES

Roasted corn, red onions, peppers, coriander and black bean salad with lime dressing **V VG DF GF**

Mexican slaw with vinaigrette **V VG DF**

Baby lettuce leaves with creamy dressing **V VG DF GF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Mini cheesecake, mango and passionfruit coulis

Lunch Option 3

MAINS

Seared salmon fillet, confit tomato and green beans **DF GF**

Roasted chats, rosemary salt and olive oil **V VG DF GF**

Portuguese chicken thigh **DF GF**

Sautéed Mediterranean vegetables **V VG DF GF**

Bread rolls

SIDES

Tomato, fetta, pickled red onions, basil, olive oil and sherry vinegar **V GF**

Sweet potato, roasted red onions and gherkins with three mustard mayonnaise **V VG DF**

Baby rocket leaves, shaved parmesan and balsamic vinaigrette **V GF**

DESSERTS

Sliced seasonal fruit platter **V VG DF GF**

Salted caramel mud cake with berry compote

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VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE