



EVENT CENTRE AT PANTHERS

# MENU COLLECTION PLATTERS



*Australian salmon, smoked salmon, salmon pate, cured salmon, crème fraîche, pickled red onions, capers, rice crackers and lavosh bites*

## PLATTER MENU

### COLD OPTIONS

Sliced seasonal fruit **V VG DF GF**

Deli meat platter, prosciutto, salami, balsamic onions, roasted peppers, artichokes, lavosh bites and bread

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

Cheese selection including one hard, one soft and one blue cheese with dried fruits, grapes, quince paste, crackers and lavosh bites

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

Natural oysters with mignonette dressing, tobacco sauce and lemons **DF GF**  
*Serves 3 per person*

Australian salmon, smoked salmon, salmon pate, cured salmon, crème fraîche, pickled red onions, capers, rice crackers and lavosh bites

*Platters serve up to 10 people*

**V** VEGETARIAN

**VG** VEGAN

**GF** GLUTEN FREE

**DF** DAIRY FREE

## PLATTER MENU

### HOT OPTIONS

Peri Peri chicken wings with aioli

Ginger prawn dumplings, soy and ginger sauce **DF GF**

Sliders – Wagyu beef, peri peri chicken, BBQ pulled pork or vegan jackfruit (Please choose one slider dish)

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

Mushroom arancini, basil pesto

Pork gyoza, sweet chilli

Chicken skewers, satay sauce

Vegetable spring rolls, soy and sriracha sauce **V**

Lamb kofta, cumin and coriander yoghurt

Falafel bites, yoghurt and mint **V**

Za'atar chicken drumettes, sumac and lemon yoghurt

Crispy pork belly, sriracha mayonnaise

Crispy chicken karaage bites, honey and soy mayonnaise

Tempura prawns, sweet chill, soy

Mac and cheese croquette served with tomato relish

*Platters serves up to 10 people*

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*Mushroom arancini with basil pesto*