



EVENT CENTRE AT PANTHERS

MENU COLLECTION SET MENUS

SET MENU 1

ALTERNATE SERVE

ENTREES

Poached Thai chicken, Asian salad, crispy garlic, chilli, shallot and palm sugar caramel **DF GF**

Compressed watermelon, blistered cherry tomatoes, wild rocket, Persian feta, micro herbs and balsamic gel **V GF**

Marinated lemon prawns, celery, apple and celeriac remoulade, sour cream and lemon dressing **GF**

Australian smoked salmon, pickled cucumber, red onions, baby beetroot, crispy capers, horseradish and lemon sour cream **GF**

Honey and thyme roasted heirloom carrots, orange and parsley puree, pickled carrot ribbons, lamb's lettuce and toasted pepita seeds

Smoked chicken breast Avocado puree, toasted walnuts, cranberries, honey and mustard dressing

MAINS

Sirloin steak, gratin potato, caramelized Spanish onion puree, baby onions and balsamic jus **GF**

Tasmanian salmon Thai style, black sesame jasmine rice, steamed green beans and yellow curry sauce **DF GF**

Chicken supreme with saffron and parsley mash, charred zucchini, roasted pepper, chicken and thyme jus **GF**

Pork cutlet, roasted pumpkin mash, apple and vanilla bean puree, poached raisins and cider jus **DF GF**

Lamb rump, sweet potato and semi-dried tomato mash, broccolini and rosemary jus **DF GF**

Twice-cooked duck maryland, potato fondant, braised vegetables, puy lentil and cherry jus **DF GF**

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE



Chicken Supreme with herb polenta, zucchini, roasted pepper, smokey eggplant puree and chicken jus



Humpty Doo barramundi fillet with chickpea, rosemary and lemon puree, green beans, confit cherry tomato, and lemon dressing

SET MENU 2

ENTREES

Cured and lightly smoked Hiramasa kingfish tian with pickled cucumber, shallots, dill and crème fraiche and citrus dressing

Dukkah lamb loin with carrot hummus, quinoa salad, pomegranate molasses and olive oil **DF GF**

Sautéed mushrooms with chargrilled zucchini, balsamic reduction, thyme and goats cheese **V**

Five spice duck breast with rice noodle salad, hoi sin mayonnaise, tofu **DF**

Asian prawns with green papaya, chilli, garlic and coriander salad **DF GF**

Beetroot salad with roasted baby beetroot, beetroot puree, pickled beetroot, goats cheese and rocket **V GF**

MAINS

Beef fillet with potato fondant, parsnip puree, seasonal greens, blackened baby onion and red wine jus **GF**

Asian-style pork belly and sticky coconut rice, bok choy, king oyster mushroom and five-spice glaze **DF**

Roast lamb loin with pulled lamb shank ragout, thyme and garlic roasted sweet potato, and rosemary jus **DF GF**

Slow cooked beef cheeks with potato and leek mash, Dutch carrots, baby tomatoes and red wine jus **GF**

Humpty Doo barramundi fillet with chickpea, rosemary and lemon puree, green beans, confit cherry tomato, and lemon dressing **DF GF**

Chicken Supreme - Filled chicken breast, ricotta, semi dried tomato and spinach, roast sweet potato, seasonal greens and truffle jus **GF**

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE



Chocolate marquise with raspberry compote and vanilla bean cream

DESSERTS MENU 1

Mango mousse, light sponge, mango jelly, raspberry coulis

Tiramisu, layers of sponge fingers, mascarpone cream, cocoa powder and coffee anglaise

Warm sticky date pudding, toffee sauce and vanilla bean ice cream

Strawberry and passionfruit soft pavlova, raspberry and passionfruit coulis **GF**

Chocolate marquise, raspberry compote and vanilla bean cream

Orange and almond cake, cointreau and coconut sauce, pistachio soil, orange and mint salsa **DF GF**

DESSERTS MENU 2

Pear Roulade - pear and vanilla bean puree, crisp pear chard and chantilly cream

Warm soft centre chocolate pudding, chocolate sauce and vanilla bean ice cream

Lemon and lime tart, blueberry compote

Chocolate hazelnut tart, berry compote and vanilla bean cream

Mille feuille, pastachio mousse, sauce anglaise and raspberry dust

Berry frangipani tart, whipped vanilla cream and raspberry coulis

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