



EVENT CENTRE AT PANTHERS

Christmas Day

WEDNESDAY 25 DECEMBER, 12PM - 3PM

Experience a magical Christmas Day lunch hosted in the beautifully set Event Centre at Panthers with a menu that will tempt every palate.

A delectable menu of market fresh seafood, traditional roasts
and decadent desserts

3 hour beverage package with choice of beer, wine, soft drink and juice

Live entertainment and a special visit from Santa Claus

Members \$180 | Visitors \$190

0-4 years Free | 5-12 years \$95

Come and join us Wednesday 25th December at the Event Centre at Panthers.

Seats are limited, so be sure to book early before they sell
out by calling 4720 5511 or email eventcentre@panthers.com.au.

T&C's apply. Full payment must be made at the time of booking and is non-refundable,
or transferable. Offer is subject to limited availability

Christmas Day Menu

TO THE TABLE

Antipasto platter, honey glazed leg ham and salami, olives & fetta (gf)

Breads (gf on request)

SEAFOOD STATION

Australian Black Tiger prawns (gf, df)

Australian natural oysters (gf, df)

Tasmanian whole poached salmon (gf)

Tasmanian smoked salmon (df, gf)

Lemon, cocktail sauce & mignonette dressing

HOT BUFFET

Roast turkey, sage & onion stuffing, turkey jus (df)

Italian style slow roasted pork belly porchetta, Italian herbs, breadcrumbs, garlic (df)

Honey, brown sugar, mustard & orange glazed ham, ham jus (df, gf)

Pan-fried salmon fillet, asparagus, roasted peppers, warm red wine vinaigrette (df, gf)

Thyme roasted carrots, butternut pumpkin, olive oil (df, gf, v, vg)

Steamed summer vegetables, olive oil & sea salt (df, gf, v, vg)

Roast potatoes, rosemary & confit garlic (df, gf, v, vg)

SALADS

Rocket, semi-dried tomato, Parmesan cheese, honey balsamic dressing (gf)

Summer leaves, cherry tomato, cucumber, red onions, lemon & herb dressing (gf, df, v, vg)

Chef's seafood salad, octopus, squid, prawns, scallops & crab meat, Thousand Island dressing (df, gf)

DESSERT SELECTION

Yule log

Christmas fruit cake

Warm Christmas pudding, brandy marinated dried fruits, custard

Seasonal fruit Pavlova

Chef's selection of mini desserts

Seasonal fruit platter

Gelato bar