



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 \$95 **V VG DF GF**

Deli meat platter: 3 types charcuterie, 3 types marinated vegetables, 1 dip, fetta, lavosh bites & Italian bread \$125

Hummus, baba ganoush and guacamole dip with carrot, cucumber, capsicum, celery sticks and lavosh bites \$85

Cheese selection including one hard, one soft and one blue cheese with dried apricots, grapes, quince paste, crackers and lavosh bites \$195

Australian farmed prawns with cocktail sauce, lemon wedges \$185 **GF A**
Serves 4 per person

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

Salmon 3 ways: smoked salmon, salmon pate, cured salmon, crème fraîche, pickled red onions, dill, capers, rice crackers and lavosh bites \$185 **M**

Platters serve up to 10 people

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

SEAFOOD ORIGINS

A AUSTRALIAN

I IMPORTED

M MIXED ORIGINS

PLATTER MENU

HOT OPTIONS

House-marinated chicken wings and drumettes with peri peri mayonnaise \$90 **GF**

Ginger prawn dumplings, soy sauce \$90 **I**

Angus beef and cheese sliders \$140

Salt and pepper squid, chilli flakes, coriander, chilli mayonnaise \$90 **GF I**

Mushroom arancini, basil aioli \$90 **V**

Pumpkin arancini, basil pesto \$95 **GF**

Lamb skewers, tzatziki \$145

Chicken skewers, satay sauce \$140

Vegetable spring rolls, soy sauce \$60 **V**

Kade's falafel bites, yoghurt and mint \$125 **GF**

Crispy pork belly, sriracha mayonnaise \$125

Mac and cheese croquette served with tomato relish \$90 **V**

Pick one type of pie:

Beef bourguignon \$95

Chicken and mushroom \$90

Butter chicken \$90

Lamb and rosemary \$100

Platters serves up to 10 people

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

SEAFOOD ORIGINS

A AUSTRALIAN

I IMPORTED

M MIXED ORIGINS



Mushroom arancini with basil pesto