



EVENT CENTRE AT PANTHERS

MENU COLLECTION SET MENUS

SET MENU 1
2 COURSE \$65
3 COURSE \$75

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 fetta, micro herbs and balsamic gel

V GF

Marinated lemon and herb prawns, avocado, pickled onion, parsley oil and cherry tomato salsa **DF GF**

Australian smoked salmon, pickled Spanish onions, crispy capers, baby lettuce leaves, horseradish and lemon sour cream **GF A**

Honey and thyme roasted heirloom carrots, orange and parsley puree, pickled carrot ribbons, baby salad leaves and toasted pumpkin seeds

Smoked chicken breast, celery, chives, gherkin and apple, honey & mustard dressing **DF**

MAINS

Marble score +2 Angus Sirloin steak with confit garlic and potato herb mash, roasted carrots, seasonal greens and red wine jus **GF**

Humpty Doo barramundi fillet with roasted potatoes, confit tomatoes, seasonal greens and lemon cream sauce **GF A**

Basil and garlic chicken supreme with sweet potato fondant, seasonal greens and thyme jus **GF**

Pork cutlet with pumpkin mash, braised red cabbage and cider jus **DF GF**

Lamb rump with soft herb polenta, roasted pepper, pickled white balsamic onions, chargrilled zucchini and rosemary jus **GF**

Asian duck maryland with garlic and spring onion Jasmine rice, steamed seasonal greens, ginger and oyster sauce **DF**

V VEGETARIAN

VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE

SEAFOOD ORIGINS

A AUSTRALIAN

I IMPORTED

M MIXED ORIGINS





SET MENU 2

2 COURSE \$75

3 COURSE \$85

ENTREES

Cured Tasmanian salmon, pickled cucumber, shallots, dill, sour cream and lemon dressing **A**

Thai duck breast, baby leaves, charred pineapple, honey, lime and fish sauce **DF**

Sautéed herb mushrooms with white bean puree and spinach cream sauce **V VG**

Greek lamb loin with yoghurt, cucumber, mint, baby tomato and olive oil

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

Beetroot salad with roasted beetroot, pickled beetroot, toasted walnuts, red wine vinegar and olive oil **V GF DF**

MAINS

MSA chargrilled beef fillet with potato fondant, sautéed mushrooms, seasonal greens and beef jus **GF**

Asian-style pork belly, Jasmine rice, bok choy, shiitake mushrooms and Korean BBQ jus **DF**

Tasmanian salmon with crushed parmesan chat potatoes, baby tomatoes, seasonal greens, lemon cream sauce and parsley oil **GF A**

Rosemary and thyme lamb with roast lamb loin, lamb shank ragout, sweet potato mash and rosemary jus **GF DF**

Slow-cooked American-style beef brisket with potato and parsley mash, seasonal greens, roasted sweet peppers and smokey BBQ sauce

Chargrilled chicken breast with potato rosti, sautéed spinach, roasted carrots and thyme jus **GF**

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DESSERTS MENU 1

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

Dolce chocolate with chocolate brownie and coffee Anglaise

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

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

Watermelon slice with joconde sponge, cream, watermelon, rose petals pistachio cream and pomegranate syrup

Chocolate treasure with chocolate mousse, whipped cream, profiterole and raspberry coulis

DESSERTS MENU 2

White chocolate cheesecake with seasonal fruits, sauce anglaise and raspberry coulis

Chocolate and caramel tart with vanilla cream sauce

Summer berry with cream mousse, mixed berry jelly, whipped vanilla bean cream and raspberry coulis

Lemon and lime tart with blueberry compote

Warm soft centre chocolate pudding with chocolate sauce

Saffron lemon passion with light sponge cake, lemon, passionfruit, Italian meringue and mango coulis

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VG VEGAN

GF GLUTEN FREE

DF DAIRY FREE