



EVENT CENTRE AT PANTHERS

CHRISTMAS

Day

MENU

TO THE TABLE

Australian Black Tiger prawns (gf, df, A), South Australian oysters (gf, df, A)
lemon, cocktail sauce

SEAFOOD STATION

Australian Black Tiger prawns (gf, df, A)
South Australian oysters (gf, df, A)
Marinated green-lipped mussels (gf, I)
Blue swimmer crab (gf, A)
Australian Smoked salmon (gf, df, A)
Garlic Crostini, horseradish & dill cream cheese
lemon, cocktail sauce & mignonette dressing

CARVING STATION

Chefs carving freshly baked glazed ham
Honey, brown sugar, mustard, peach & orange glazed ham, ham jus (gf, df)

HOT BUFFET

Roast turkey, sage & onion stuffing, Turkey jus (df)
Roast Sirloin of Beef, rosemary gravy & Bearnaise sauce (gf)
Oven roasted Humpty Doo Barramundi fillet (A), pickled fennel, lemon
cream sauce & parsley oil, soft herbs (gf)
Thyme roasted Butternut pumpkin, olive oil (gf, v, vg, df)
Steamed summer greens, olive oil & sea salt (v, vg, df, gf)
Duck fat Roast potatoes, rosemary & confit garlic (gf, df)



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COLD BUFFET

Beetroot & Pumpkin Salad

Rocket, Goats cheese, white wine vinegar & mustard vinaigrette (gf)

Summer Garden Salad (gf, df, v, vg)

Cherry tomatoes, cucumber, snow pea sprouts, radish, salad greens, lemon vinaigrette

Caesar Salad (gf)

Cos lettuce, bacon bits, shaved Parmesan, boiled egg, croutons (gf), creamy Caesar dressing

Seafood Salad (gf, df, M)

Octopus, squid, prawns, scallops, salmon & crab meat, lemon & herb creamy dressing

ANTIPASTO BAR

Hommus, Baba Ghanoush & semi dried tomato dips, marinated vegetables, prosciutto, salami, olives & fetta (gf)

Assorted breads, olive oil, balsamic vinegar

DESSERT TABLE

Yule Log display

Warm Christmas pudding, brandy marinated dried fruits, custard

Fruit mince tarts

Seasonal fruit Pavlova

Chef's selection of mini desserts

Macarons

Seasonal fruit platter

Gelato bar

GF Gluten-free | DF Dairy-Free | V Vegan | VG Vegetarian

Seafood Origins
(A) Australian | (I) Imported (M) Mixed Origins