

PANTHERS

LEGENDS

LUNCHEON



MENU

ENTRÉE

SOUS VIDE CHICKEN BREAST (GF)

Mint yogurt, kalamata olives,
pickled cucumber, baby peppers,
feta and lemon olive oil

MARINATED HERB PRAWNS (GF, DF) (I)

Avocado purée, tomato salsa,
micro herbs and
parsley oil

MAIN

SLOW ROASTED WHOLE SIRLOIN (GF, DF)

Potato gratin, roasted carrots,
sous vide baby onions and
peppercorn jus

THYME & GARLIC CHICKEN SUPREME (GF)

Herb potato and leek mash,
seasonal greens and
chicken gravy

DESSERT

SOFT CENTRE CHOCOLATE & CARAMEL CAKE

Raspberry coulis

LEMON & LIME TART

Strawberry compote and
Chantilly cream

MENU IS ALTERNATE SERVE

SEAFOOD ORIGINS (A) Australian | (I) Imported | (M) Mixed Origins

*Some of our dishes may contain allergens. Please advise staff of any allergies or intolerances.