



ONE DESTINATION.
ENDLESS POSSIBILITIES

EVENT CENTRE AT PANTHERS



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Canape Menu

CANAPÉ MENU

CANAPÉ SELECTION

HOT

- Lamb Kofta, Cumin & Coriander Yoghurt
- Pumpkin Arancini, Basil Pesto (V)(GF)
- Crispy Pork Belly, Sriracha Mayonnaise
- Satay Chicken, Peanut Sauce
- Salt & Pepper Squid, Aioli (GF)(I)
- Prawn Hargow, Ginger & Soy (DF)(I)
- Mini Beef Bourguignon Pie, Tomato Relish
- Lamb & Rosemary Pie, Relish
- Szechuan Pepper Barramundi Goujons, Lemon Sour Cream (A)
- Spinach & Ricotta Roll, Tomato Relish (V)
- Mini Beef Sausage Roll, Smokey BBQ Sauce
- Charred Striploin, Onion Puree, Chimichurri
- Butter Chicken Pie, Coriander Yoghurt
- Ginger Prawn Dumpling, Soy Sauce (DF)(I)
- Thai Fish Cake, Sweet Chilli Sauce (I)

DIETARIES: V - Vegetarian VG - Vegan GF - Gluten-Friendly DF - Dairy-Free
SEAFOOD ORIGINS: A - Australian I - Imported M - Mixed



CANAPÉ MENU

CANAPÉ SELECTION

COLD

- King Fish Ceviche (GF)(DF)(A)
- Asian Prawn Rice Paper Roll (GF)(DF)(I)
- Roast Duck, Hoisin, Spring Onion & Coriander Pancake (DF)
- Goats Cheese, Chutney, Crostini
- Smoked Salmon, Pickled Vegetables, Sour Cream & Dill Tartlet (GF)
- Vietnamese Vegetable Rice Paper Roll, Peanut & Hoisin Mayonnaise (V)
- Baby Tomato, Basil, Olive Oil & Balsamic Onion Tart (V)(DF)
- Salmon Gravlox Crostini, Crème Fraiche, Micro Herbs (GF)
- Prawn, Marinated Fennel, Lemon Oil, Micro Herbs (GF)(DF)(I)
- Charred Chicken, Hommus, Parsley Oil (GF)(DF)
- Slow Roasted Balsamic Beetroot, Beetroot Puree & Feta Tartlet (V)

DESSERTS

- Fruit Skewers, Chocolate Dipping Sauce
- Assorted Macaroons (V)(GF)
- Lemon Curd Tart (GF)

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CANAPÉ MENU

SUBSTANTIAL CANAPÉS

HOT

- Salt & Pepper Squid, Aioli, Chips & Green Salad (GF)(I)
- Polenta Chips, Semi Dried Tomato Salsa, Rocket & Parmesan Salad (V)(GF)
- Lamb Kofta, Cumin & Coriander Yoghurt, Hummus, Warm Flat Bread
- Chicken Rendang, Greens, Steamed Rice
- Barramundi Goujons, Chips, Peas & Tartare Sauce
- Spinach & Ricotta Ravioli, Tomato & Basil Sauce (V)
- Malaysian Chicken, Greens, Steamed Rice
- Deep Fried Tofu, Steamed Rice, Tomato, Onion, Ginger, Soy & Coriander Salsa (V)(VG)(GF)(DF)

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CANAPÉ MENU

SUBSTANTIAL CANAPÉS

COLD

- Sumac Lamb, Tabouli & Pomegranate (DF)
- Asian Chicken, Rice Noodles, Spicy Dressing (DF)
- Quinoa, Roasted Beetroot, Kale, & Toasted Sunflower Seeds (V)(VG)(GF)(DF)

DESSERTS

- Assorted Macaroons (V)(GF)
- Chocolate Tartlet
- Lemon Curd Tartlet (GF)
- Mixed Berry Frangipane Cake
- Mango Verrine (GF)
- Blueberry Panna Cotta (GF)
- Orange & Almond Cake (GF)(DF)

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CANAPÉ MENU FOOD STATIONS

Conditions

Minimum 50 guests required.

Maximum 2 hours.

Must be accompanied by a minimum 2-hour canapé menu

TACOS

Soft Corn Tacos, Pulled Pork or Shredded Chicken, Pico De Galo, Guacamole, Sour Cream, Mexican Cheese

BURGERS

Angus Beef, Char-grilled Peri Chicken, Potato Buns, Burger Cheese, Shredded Lettuce, Sliced Tomato, Sautéed Onions, BBQ Sauce, American Mustard, Burger Mayonnaise

GRAZING PLATTER

Cured Meats - 3 types, Marinated Vegetables - 3 Types, Marinated Olives, 1 Dip, Feta Cheese, Charred Italian Bread, Lavosh & Grissini Sticks

CHEESE SELECTION

One Hard Cheese, One Soft, One Blue Cheese, Dried Apricots, Grapes, Quince Paste, Crackers & Lavosh

AUSTRALIAN SEAFOOD

Farmed Prawns - 3 Per Person, Cocktail Sauce, Lemon Wedges (GF)(A)

Natural Oysters - 3 Per Person, Mignonette Dressing, Tobacco Sauce & Lemons (GF)(DF)(A)

Smoked Salmon Rose, Cured Salmon with Sour Cream, Pickled Red Onions, Capers, Lavosh (A)

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