



EVENT CENTRE AT PANTHERS

**ONE DESTINATION.
ENDLESS POSSIBILITIES**

EVENT CENTRE AT PANTHERS

Set Menu

SET MENUS

MENU I.

2 Course or 3 Course Options Available

ENTREES

POACHED THAI CHICKEN

Asian Salad, Crispy Garlic, Chilli, Shallot, Palm Sugar Caramel (GF)(DF)

COMPRESSED WATERMELON

Blistered Cherry Tomatoes, Wild Rocket, Persian Feta, Micro Herbs & Balsamic Gel (GF)(V)

SMOKED CHICKEN BREAST

Celery, Chive, Gherkin & Apple, Honey & Mustard Dressing (DF)

AUSTRALIAN SMOKED SALMON

Pickled Spanish Onions, Crispy Capers, Baby Lettuce Leaves, Horseradish & Lemon, Sour Cream (GF)(A)

MARINATED LEMON & HERB PRAWNS

Avocado, Pickled Onion & Cherry Tomato Salsa, Parsley Oil (GF)(DF)

HONEY & THYME ROASTED HEIRLOOM CARROTS

Carrot, Orange & Parsley Puree, Pickled Carrot Ribbons, Baby Salad Leaves, Toasted Pumpkin Seeds

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



SET MENUS

MENU I.

2 Course or 3 Course Options Available

MAINS

HUMPTY DOO BARRAMUNDI FILLET

Roasted Potatoes, Confit Tomatoes, Seasonal Greens, Lemon Cream Sauce (GF)(A)

BASIL & GARLIC CHICKEN SUPREME

Sweet Potato Fondant, Seasonal Greens, Thyme Jus (GF)

LAMB RUMP

Soft Herb Polenta, Roasted Pepper, Pickled White Balsamic Onions & Char-grilled Zucchini, Rosemary Jus (GF)

MARBLE SCORE +2 ANGUS SIRLOIN STEAK

Confit Garlic & Potato Herb Mash, Roasted Carrots, Seasonal Greens, Red Wine Jus (GF)

PORK CUTLET

Pumpkin Mash, Braised Red Cabbage, Cider Jus (GF)(DF)

ASIAN DUCK MARYLAND

Garlic & Spring Onion Jasmine Rice, Seasonal Greens, Ginger & Oyster Sauce (DF)

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MENU I.

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DESSERTS

STRAWBERRY & PASSIONFRUIT SOFT PAVLOVA

Raspberry Coulis, Passionfruit Coulis (GF)

DOLCE CHOCOLATE

Chocolate Brownie, Coffee Anglaise

ORANGE & ALMOND CAKE

Cointreau & Coconut Sauce, Pistachio Soil, Orange
& Mint Salsa (GF)(DF)

WARM STICKY DATE PUDDING

Toffee Sauce, Vanilla Bean Ice Cream

WATERMELON SLICE

Joconde Sponge, Cream & Watermelon, Rose
Petals, Pistachio Cream, Pomegranate Syrup

CHOCOLATE TREASURE

Chocolate Mousse, Whipped Cream, Profiterole,
Raspberry Coulis

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SET MENUS

MENU 2.

2 Course or 3 Course Options Available

ENTREES

CURED TASMANIAN SALMON

Pickled Cucumber & Shallots, Dill, Sour Cream,
Lemon Dressing (A)

THAI DUCK BREAST

Baby Leaves, Charred Pineapple, Honey, Lime &
Fish Sauce (DF)

SAUTÉED HERB MUSHROOMS

White Bean Puree, Spinach Cream Sauce (V)(VG)

GREEK LAMB LOIN

Yoghurt, Cucumber & Mint, Baby Tomato, Olive Oil

ASIAN PRAWNS

Green Papaya Salad, Chilli, Garlic & Coriander Salad
(GF)(DF)(I)

BEETROOT SALAD

Roasted Beetroot & Pickled Beetroot, Toasted
Walnuts, Red Wine Vinegar & Olive Oil (V)(GF)(DF)

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MAINS

MSA CHAR-GRILLED BEEF FILLET

Potato Fondant, Sautéed Mushrooms, Seasonal Greens, Beef Jus (GF)

ASIAN STYLE PORK BELLY

Jasmine Rice, Bok Choy, Shitake Mushrooms, Korean BBQ Jus (DF)

TASMANIAN SALMON

Crushed Parmesan Chat Potatoes, Baby Tomatoes, Seasonal Greens, Lemon Cream Sauce, Parsley Oil (GF)

ROSEMARY & THYME LAMB

Roast Lamb Loin, Lamb Shank Ragout, Sweet Potato Mash, Rosemary Jus (GF)(DF)

SLOW COOKED AMERICAN STYLE BEEF BRISKET

Potato & Parsley Mash, Seasonal Greens, Roasted Sweet Peppers, Smokey BBQ Sauce

CHAR-GRILLED CHICKEN BREAST

Potato Rosti, Sautéed Spinach, Roasted Carrots Thyme Jus (GF)

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MENU 2.

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DESSERTS

WHITE CHOCOLATE CHEESECAKE

Seasonal Fruits, Sauce Anglaise, Raspberry Coulis

CHOCOLATE & CARAMEL TART

With a Vanilla Cream Sauce

SUMMER BERRY

Cream Mousse, Mixed Berry Jelly, Whipped Vanilla Bean Cream, Raspberry Coulis

LEMON & LIME TART

With a Blueberry Compote

WARM SOFT CENTRE CHOCOLATE PUDDING

With a Chocolate Sauce

CHIFFON LEMON PASSION

Light Sponge Cake, Lemon, Passionfruit, Italian Meringue, Mango Coulis

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