

# PLATED



Incorporating award-winning produce from the Royal Queensland Awards



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA



**DEAN BREWER**  
Executive Sous Chef

*"This year at the Royal International Convention Centre our kitchen team has a vision of bringing your favorite restaurant food to the event space. All our chefs have worked in highly regarded venues across Australia and globally, so this is the perfect opportunity to showcase the diversity of food and our people. We are passionate about sustainability and featuring beautiful, award-winning, locally sourced produce."*



# PRE-FUNCTION CANAPÉS

up to 45 minutes


\$19 per person

Your choice of three canapés from the canapé menu

## COLD ENTRÉE Preset


### San choy bow

Mount Cotton chicken · iceberg lettuce · palm heart · crispy shallots  
lime & chilli dressing  
DF GF NF

 Sous vide Redlands chicken breast  
pearl couscous · ras el hanout · rainforest finger lime yoghurt  
NF


### Confit Huon salmon

pearl barley tabouleh · preserved lemon yoghurt dressing  
NF

 Gold Medal Branded Beef of RQA  
JBS Thousand Guineas beef carpaccio  
smoked pickled mushrooms · pecorino · truffle aioli  
NF GF


### Roasted beetroot carpaccio

Meredith goats' cheese · baby sorrel · sherry vinaigrette · broken hazelnuts  
GF V


 Baked Lockyer Valley leek tart  
truffle · Heidi Farm raclette · crème fraiche · watercress & frisée  
V

### Char-grilled lamb tenderloin


jarjeer rocca salsa · hummus · spiced eggplant kasundi  
DF GF

 Gold Coast tiger prawns  
shaved sugarloaf · salted ricotta · harissa · toasted hemp seeds  
NF GF

## HOT ENTRÉE Preset not available

\$29.5  Szechuan spiced Brisbane Valley quail \$30.5  
pickled cucumber ribbon salad · crispy rice  
NF GF DF


\$29.5 Steamed chicken dumplings \$29.5  
soy braised mushrooms · green onion scallions · sesame and coriander  
DF

\$30.5  Twice cooked Queensland free-range pork belly \$30.5  
yeasted cauliflower puree · beetroot powder · purple shiso · cider jus  
NF GF DF

Buffalo ricotta ravioli \$29.5  
shaved prosciutto · braised cherry tomato vinaigrette · spinach · shaved pecorino

\$30.5 Slow cooked beef brisket \$29.5  
gnocchi · mushroom ragout · sherry dressing · shaved parmesan

\$28 Pressed lamb shoulder with preserved lemon & garlic \$30.5  
skordalia · pumpkin flower frit & parsley

\$29.5  Grilled Brisbane Valley quail \$30.5  
soft polenta · fire roasted onions · pecorino & truffle vinaigrette  
NF GF



\$29.5 Soft poached scallops \$32.5  
buckwheat soba noodle · pickled calamari · wasabi pea shallot crumble  
smoked soy vinaigrette  
NF GF DF








## MAIN COURSE

### Poultry

-  **Roast Mount Cotton chicken** \$41  
thyme & garlic new potatoes · charred red onions · baby peas · pan jus  
NF GF DF
- Charred jerk chicken supreme** \$41  
crushed sweet potato · blackened corn salsa · coriander & lime sour cream  
NF GF
-  **Mount Cotton chicken supreme** \$41  
truffled polenta · grilled King brown mushroom · market greens · salsa verde  
NF GF
- Seared duck breast** \$47  
fondant potato · red cabbage puree · parsnip crisp · star anise jus  
freeze dried mandarin  
NF GF DF

### Pork

-  **Mustard & beer braised Queensland pork cheeks** \$45  
celeriac puree · puffed pearl barley · pickled onion & parsley salad  
NF
-  **Slow cooked Queensland pork belly** \$44  
miso & soy glaze · green papaya and bean shoot salad · sticky rice · crispy shallots  
NF GF DF
-  **Roast Queensland free-range pork loin cutlet** \$44  
grilled parmesan polenta · caponata Siciliana · roast tomato jus · basil & parsley frit  
NF GF









*"As a chef at the Royal International Convention Centre we have the opportunity to work with and prepare some of the best produce Queensland and this country has to offer. So, once you visit us here at the Royal International Convention Centre you can choose to have an award-winner on your plate. My favourite has to be the award-winning beef eye fillet with that sticky red onion jam · heirloom carrots · fresh horseradish crumble."*





**DANIEL ORBELL**  
Sous Chef



## Beef

-  Award winning branded beef of RQA JBS Queenslander eye fillet \$56  
pommes Anna - red onion jam · heirloom carrots · horseradish crumble  
NF
-  Award winning branded beef of RQA  
JBS Yardstick 150-day grain fed beef fillet \$62  
potato torte · spinach puree · mustard cream sauce  
NF
-  Award winning branded beef of RQA  
Kilcoy Ebony Black Angus brisket \$52  
scorched sweet corn salsa · soft polenta · chipotle scented gravy  
NF GF
-  Award winning branded beef of RQA  
slow cooked JBS Riverina beef cheek \$48  
saffron risotto · gremolata · buttered peas & feves · roast onion jus  
NF GF
-  Award winning branded beef of RQA  
Kilcoy Ebony Black beef cheek wellington \$56  
truffled mushroom ragout · chicken & port wine paté · market vegetables · red wine jus  
NF
-  Award winning branded beef of RQA  
Charred Ebony Black Angus sirloin \$62  
salted caramel onions · duck fat potatoes · mushroom duxelles  
NF GF DF

## Lamb

-  Award winning branded lamb of RQA Milly Hill lamb rump \$47  
confit garlic roasted potatoes · pea puree · baby carrots · rosemary & mint jus  
NF GF DF
-  Award winning branded lamb of RQA Tasmanian Royal double cutlet \$49  
thyme & parmesan potato croquette · scorched seasonal greens · shiraz jus  
NF
-  Award winning branded lamb of RQA Sovereign lamb short ribs \$45  
za'atar spiced pumpkin hummus · pickled green zucchini · labneh · coriander  
NF GF
-  Award winning branded lamb of RQA Sovereign lamb rump \$47  
salt roasted kipflers · tomato & lemon salsa · smoked aioli  
NF GF DF

## Fish

-  **Roasted North Queensland barramundi fillet** \$46  
potato & spinach pakora · coconut yoghurt & coriander · salted curry leaves  
NF DF GF
-  **Miso glazed Rocky Point Queensland grouper fillet** \$72  
scorched broccolini · nori rice cake · Moreton Bay bug vinaigrette  
NF DF GF
- Baked Huon salmon fillet** \$46  
pan roasted kipfler potatoes · grilled baby gem lettuce · sugar snaps  
sauce gribiche  
GF
-  **Baked North Queensland barramundi fillet** \$46  
scorched golden shallots · roasted potatoes · market greens  
Champagne cream sauce  
NF GF

## Vegetarian & Vegan

- Baked spiced cauliflower** \$39  
sweet potato puree · wild rice · harissa coconut cream · beetroot powder  
NF GF Vegan
- Green pea and lemon risotto** \$39  
beans · edamame · feves · basil  
NF GF Vegan
- Gnocchi** \$39  
mushroom & pearl onion ragout · snow pea tendrils · Grana Padano · fried basil  
NF GF V
- Coconut & coriander vegetable curry** \$39  
pandan scented jasmine rice  
GF V







**HORST CORDS**  
Head Pastry Chef



*"I am very proud of the RNA's experienced, highly motivated team of Pastry Chefs. We hand craft traditional and modern pastries and desserts, always striving to innovate and provide a point of difference using the best ingredients available."*



## PLATED DESSERTS

### Trio of Petite Desserts

Chef's selection · individually plated  
V

\$29

### Tiramisu

layered mascarpone mousse · salted caramel · savoiardi biscuit · cocoa crumble  
V

\$21

### Warm sticky date pudding

burnt caramel gelato · praline crumble · milk chocolate fudge sauce  
V

\$21

### Flourless chocolate brownie

caramel crèmeux · hazelnut streusel · milk chocolate cream  
GF

\$21

### Raspberry mousse

vanilla short crust pastry · coconut · raspberry salad  
NF GF Vegan

\$21

### Yuzu & raspberry cheesecake sphere

passionfruit dust · meringue · caramelised white chocolate  
GF V

\$21

### Whipped cherry & chocolate ganache

morello curd · iced parfait · crue nougat  
GF V

\$21

### Apple & Anzac crumble

Granny Smith gel · muscovado sponge · vanilla bean ice cream · blitz puff  
V

\$21

### Strawberry parfait

chocolate crunch · mandarin salad · chantilly cream · freeze dried strawberries  
GF V

\$21

### RQA Grand Champion Cheese



### Woombye Cheese Queensland Blackall Gold Washed Rind

individually plated · rye bread crisps · house relish · Angas Park muscatels  
V

\$23

### Includes

Brewed premium roasted coffee

Alternate service

Selection of teas

\$4.5 per person per course  
\$11 per person for three courses