

MENU



Incorporating award-winning produce from the Royal Queensland Awards

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BREAKFAST



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ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

CONTINENTAL OR STAND-UP BREAKFAST

\$31.5 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Seasonal sliced fruits

NF GF Vegan

Chef's selection vegetable frittata

NF GF V

Danish pastries

V

Warm berry & almond cake

GF V

Yoghurt pot

passionfruit

GF V

Additional items

Brioche roll

maple bacon · fried egg

\$11

Almond & raspberry croissant

V

\$9

Banana & chocolate muffin

V

\$6.5

Croissant

ham · aged cheddar

\$9

Baked pastry

spinach · ricotta

V

\$6.5

HOT BREAKFAST SERVED FROM STATIONS

Maximum 500 people

\$44 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Seasonal sliced fruits

NF GF Vegan

Chef's selection vegetable frittata

NF GF V

Danish pastries

V

Warm berry & almond cake

GF V

Yoghurt pot

passionfruit

GF V

Free range scrambled eggs

NF GF

Grilled vine ripened tomatoes

NF GF Vegan

Beef chipolata

NF GF DF

Smoked bacon rashers

NF GF DF

Sautéed button mushrooms

NF GF Vegan

Potato rosti

NF GF Vegan

PLATED BREAKFAST Minimum 50 people

\$44 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Preset Items - choose one option

Seasonal sliced fruits

NF GF Vegan

Chef's selection vegetable frittata

NF GF V

Danish pastries

V

Warm berry & almond cake

GF V

Yoghurt pot

passionfruit

GF V

Please choose one option

Free range scrambled eggs

crème fraiche · Huon smoked salmon · toasted brioche · slow roasted tomato relish

Farmer's big breakfast

Smokey bacon · roasted vine ripened tomatoes · scrambled eggs
toasted English muffin · beef sausage · sautéed mushrooms · potato rosti

NF

Vegetable frittata

grilled haloumi · baby rocket · potato rosti · toasted gluten free bun · salsa verde

NF GF V

Eggs benedict maximum 500 people

toasted English muffin · shaved ham · poached eggs · hollandaise · roma tomato
potato rosti · sautéed mushrooms

NF

Town & country breakfast

Warm sourdough toast · truffle infused scrambled egg · avocado · feta
baked roma tomato · caramelised red onion

NF V

Executive chef's breakfast

Pickled avocado · goats cheese · candied pecans · cured beetroot
fire roasted red onion · toasted gluten free bun

GF V



BREAKS



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ARRIVAL PACKAGE 30 minute duration

\$6.5 per person

Brewed premium roasted coffee

Selection of teas

BUILD YOUR OWN BREAK

\$17 per person

Brewed premium roasted coffee

Selection of teas

Choose two items from the sweet or savoury selection

Additional sweet selection @ \$6.5 per person

Additional savoury selection @ \$7.5 per person

Sweet Selections

Chunky homestyle giant cookies

V

Danish pastries

V

Sultana blondie cookie bar

NF GF Vegan

Rocky road slab

V

Orange • almond • raspberry bundt

GF V

Mini lamington

NF V

Classic scone

strawberry compote • vanilla cream

NF V

Flourless chocolate brownie

ganache • salted caramel

GF V

Pastry chef's muffin selection

V

Mini magnum ice cream

GF V

Sliced seasonal fruit

NF GF Vegan

Savoury Selections

Muffin

bacon • roast pumpkin • spinach • cheese

NF

Baked quiche puff

chives • semi dried tomato • feta

NF V

Mini puff pastry pie

bacon • egg • parsley

NF

Angus beef 'pie n peas'

Croissant

ham • aged cheddar

Baked filo pastry

spinach • ricotta

V

Brioche slider

shredded chicken • lemon pepper mayo

Chef's selection vegetable frittata

NF GF V

Chef's selection baked pastry

NF GF Vegan



THEMED MORNING & AFTERNOON BREAKS

Includes

Brewed premium roasted coffee

Selection of teas

Chef's signature

\$22 per person

Finger sandwiches

chef's selection

NF

Classic scone

strawberry compote · vanilla cream

NF V

Baked quiche puff

chives · semi dried tomato · feta

NF V

Healthy break

\$17 per person

Baked pastry

spinach · feta

V

Yoghurt pot

passionfruit

GF V

Whole seasonal fruit

NF GF Vegan

Australian rules

\$17 per person

Angus beef 'pie n peas'

Mini lamington

NF V

Rocky road slab

V

The Croissanterie

\$19 per person

Croissant

ham · aged cheddar

Almond & raspberry croissant

V

Whole seasonal fruit

NF GF Vegan

Plant based gluten free

\$17 per person

Chef's selection baked pastry

NF GF Vegan

Cherry chocolate square

GF Vegan

Sliced seasonal fruit

NF GF Vegan

Freshly baked Danish pastry

\$17 per person

Cinnamon pinwheel

V

Maple and pecan Danish

V

Raspberry Danish

V

Vanilla custard Danish

V

Apple Danish

V

LUNCH



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ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

Minimum 45 minute service duration

STAND UP LIGHT LUNCH MENU 1

\$34 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

shaved ham · aged cheddar · smoky green tomato relish

Turkish bread

egg · shredded iceberg · watercress

DF V

Hot



Mount Cotton chicken teriyaki

wasabi slaw

NF DF GF

Steamed rice

mirin · nori

NF DF GF

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water

add \$5.5 per person

Dessert

add \$8.5 per person



Stanthorpe apple & blueberry crumble

vanilla custard

V

Mini Magnum ice cream

GF V

STAND UP LIGHT LUNCH MENU 2

\$34 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

roast chicken · baby spinach · pickled red onion · salsa verde

Turkish bread

beetroot hummus · grilled eggplant & peppers · crumbled feta · rocket

V

Hot

Cajun spiced chicken supreme

blackened corn & red pepper salsa · chipotle mayo

NF DF GF

Baked sweet & chat potato wedges

sour cream

NF GF V

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water

add \$5.5 per person

Dessert

add \$8.5 per person

Pavlova

passionfruit · whipped strawberry cream

NF GF V

Chef's selection of award-winning cheese

crackers · dried fruits

V

STAND UP WORKING LUNCH MENU 1

\$49 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks/mineral water add \$5.5 per person

Baby cos leaves

shaved parmesan · sour cream dressing · roasted garlic croutons
V

Honey glazed pumpkin

black quinoa · candied pepitas · preserved lemon vinaigrette
GF Vegan

Grilled pork steak

lemon · oregano · mixed bean cassoulet
NF DF GF

Cajun spiced chicken supreme

blackened corn & red pepper salsa · chipotle mayo
NF DF GF

Salt roasted new season potatoes with rosemary & spring onions

NF GF Vegan

Tiramisu

shaved dark chocolate
V

Seasonal fruit tart

V

STAND UP WORKING LUNCH MENU 2

\$53 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks/mineral water add \$5.5 per person

Mizuna & baby spinach salad

cucumber · daikon · toasted sesame & ponzu dressing
GF Vegan

Soba noodle salad

edamame · wakame · pickled ginger · green onions
NF V



Gold Medal Branded Beef of RQA Grilled JBS Thousand Guineas flank steak

tōgarashi spice
NF GF DF



Mount Cotton chicken teriyaki

wasabi slaw
NF DF GF

Seasonal market vegetables

ginger soy dressing · crispy shallots
NF GF Vegan

Steamed rice

mirin - nori
NF GF Vegan

Chef's selection of award-winning cheese

crackers · dried fruits
V

Pavlova

passionfruit · whipped strawberry cream
NF GF V

"The Royal Queensland Awards are the foundation our menus are built upon, and they are a celebration of the nation's finest produce and producers. Having these fresh, quality local ingredients is our chefs first step to providing our guests with amazing food."

SEAN CUMMINGS
Executive Chef



STAND UP WORKING LUNCH MENU 3 PLANT BASED

\$49 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water add \$5.5 per person

Coconut rice salad

crispy shallots · sesame · Asian herbs · chilli
NF GF Vegan

Radicchio and bitter greens

pear · roasted walnut salad · almond milk dressing
GF Vegan

Roast vegetable tagine

chickpeas · dates · apricot · toasted almonds · coriander
GF Vegan

Fried tofu

broccolini · glass noodles · chilli · coriander & toasted cashews
GF Vegan

Steamed brown rice

soft herbs
NF GF Vegan

Compressed watermelon & heirloom tomato salad

vegan mozzarella · chardonnay vinegar & mint
NF GF Vegan

Dark chocolate mousse

cherry cream
NF GF Vegan

Coconut panna cotta

lime gel
NF GF Vegan



MEET THE CHEF BBQ SERVED FROM THE STATION

Minimum 60 people

\$83 per person

Live open grill with the RNA Kitchen Team cooking right in front of your eyes.... come talk all things food!



Gold Medal Branded Beef of RQA
JBS Thousand Guineas flank steak

NF DF GF



North Queensland barramundi

lime · parsley · chives

NF DF GF



Mount Cotton chicken

sumac · lemon · thyme

DF GF NF

Gourmet sausages

garlic · rosemary · caramelised onion

DF GF NF

Grilled haloumi

marinated vegetables · rocket pesto

GF V

Salad

Baby cos leaves

shaved parmesan · smoked tabasco dressing · sea salt

NF GF V

Greek salad

olives · feta · cucumber · vine ripen tomatoes · lemon vinaigrette

NF V GF

Traditional coleslaw

NF V GF

Roasted new season chat potatoes

NF GF Vegan

Dessert Selection



Chef's selection of award-winning cheese

crackers · dried fruits

V

Warm chocolate brownie slab

Chantilly cream · berries · fudge sauce

V

Additional items

Canapes on arrival

\$19

your choice of three canapes from the canape menu

Award winning ice cream

\$16

cones · assorted toppings · candies · whipped cream

V

PLATED



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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

pickled cucumber ribbon salad · crispy rice
NF GF DF

\$29.5

Steamed chicken dumplings

soy braised mushrooms · green onion scallions · sesame and coriander
DF

\$30.5



Twice cooked Queensland free-range pork belly

yeasted cauliflower puree · beetroot powder · purple shiso · cider jus
NF GF DF

\$30.5

Buffalo ricotta ravioli

shaved prosciutto · braised cherry tomato vinaigrette · spinach · shaved pecorino

Slow cooked beef brisket

gnocchi · mushroom ragout · sherry dressing · shaved parmesan

\$28

Pressed lamb shoulder with preserved lemon & garlic

skordalia · pumpkin flower frit & parsley

\$29.5



Grilled Brisbane Valley quail

soft polenta · fire roasted onions · pecorino & truffle vinaigrette
NF GF

\$29.5

Soft poached scallops

buckwheat soba noodle · pickled calamari · wasabi pea shallot crumble
smoked soy vinaigrette
NF GF DF

\$29.5

\$30.5

\$29.5

\$30.5

\$29.5

\$29.5

\$30.5

\$30.5



\$32.5








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

Tiramisu

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

V

Warm sticky date pudding

burnt caramel gelato · praline crumble · milk chocolate fudge sauce

V

Flourless chocolate brownie

caramel crèmeux · hazelnut streusel · milk chocolate cream

GF

Raspberry mousse

vanilla short crust pastry · coconut · raspberry salad

NF GF Vegan

Yuzu & raspberry cheesecake sphere

passionfruit dust · meringue · caramelised white chocolate

GF V

\$29

\$21

\$21

\$21

\$21

\$21

Whipped cherry & chocolate ganache

morello curd · iced parfait · crue nougat

GF V

Apple & Anzac crumble

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

V

Strawberry parfait

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

GF V

RQA Grand Champion Cheese



Woombye Cheese Queensland Blackall Gold Washed Rind

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

V

Includes

Brewed premium roasted coffee

Alternate service

Selection of teas

\$4.5 per person per course

\$11 per person for three courses

\$21

\$21

\$21

\$23



COCKTAIL & LIVE STATIONS



BRISBANE
SHOW
GROUNDS®



Incorporating award-winning produce from the Royal Queensland Awards



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

COCKTAIL RECEPTION PACKAGE 1

\$58 per person

Includes one hour house beverage package plus your choice of three cold and three hot canapés

COCKTAIL RECEPTION PACKAGE 2

\$79 per person

Includes two hour house beverage package plus your choice of four cold and four hot canapés

COCKTAIL RECEPTION PACKAGE 3

\$93 per person

Includes three hour house beverage package plus your choice of four cold and four hot canapés, and one individual item

COCKTAIL RECEPTION PACKAGE 4

\$110 per person

Includes four hour house beverage package plus your choice of four cold and four hot canapés, one individual item and one gourmet station



LIVE STATIONS

Minimum 100 people duration 2 hours

Minimum of 2 stations for a cocktail function

Minimum of 3 stations for a stand up lunch or dinner

CHARRED CARVERY

\$27 per person

 Award winning branded beef of RQA
JBS Thousand Guineas grain fed beef

NF

Served with condiments and artisan bread rolls · mini Yorkshire puddings & black pepper colcannon

THE OUTBACK STATION

\$28 per person

Roasted mountain pepperleaf spiced lamb

river mint yoghurt

GF NF

Saltbush roasted new season potato

fire roasted red onion · lemon myrtle vinaigrette

GF DF NF

Charred corn on the cob

Warragal green pesto butter

V GF

Warm damper with butter

V

Ox heart tomato

shaved fennel · compressed cucumber · rainforest finger lime dressing

NF GF Vegan

Baby cos leaf

free range hens' egg · shaved parmesan · native thyme and lemon crumble · basil
sour cream dressing

V

THE SEAFOOD BASKET

\$28 per person

Panko crusted prawn cutlets

Crispy battered flathead fillets

Calamari

NF

French fries

NF V

Served with homemade tartare sauce and lemon

THE ACROPOLIS

\$25 per person

Hand rolled award winning lamb & lemon chicken souvlaki

GF DF NF

Butter glazed spanakopita

sea salt flakes

V

Grilled haloumi

lemon · honey · Greek olive oil

NF V GF

Warm pita bread

hummus · taramasalata · tzatziki

Greek salad

tomato · olives · feta · cucumber · peppers

V GF NF

Crisp iceberg salad leaves

Greek olive oil · lemon, garlic & oregano

V GF



PAELLA

\$22 per person

Valencian seafood paella with prawns

calamari · mussels · fish · chorizo

GF DF NF

Mediterranean vegetable paella

NF GF Vegan

Piriñaca Salad

tomato · green pepper · pickled red onion · olives

NF GF Vegan

SMOKEHOUSE

\$28 per person

Low & slow award-winning beef brisket

Southern BBQ spice rub

GF DF NF



Pull apart Queensland pork collar butt

baked whole apples

GF DF NF

Charred corn on the cob

jalapeno butter

V GF NF

Sugarloaf

green apple and fennel slaw · white BBQ sauce

V GF DF NF

Baby cos leaves

shaved parmesan · tabasco sour cream dressing

GF NF V

SAIGON KITCHEN

\$23 per person

Pho

shaved award-winning beef · noodles · spearmint · beansprouts · chilli green onion broth

GF DF NF

Shredded chicken & green papaya salad

crispy shallots · cashews · carrot · spring onions · nam jim · wild ginger

GF DF



Roast Queensland pork bao

steamed bun · roast pork · fresh herbs and vegetables · hoisin sauce

DF NF

GERMAN BEER HALL

\$22 per person

Grilled Bratwurst

pork sausage spiced with marjoram and pepper

DF

Knackwurst

pork sausage with garlic and pepper

DF

Potato puree

V GF NF

Sauerkraut

GF NF Vegan

House made pretzels & whipped butter

V

Selection of mustards



RQA AWARD-WINNING CHEESE

\$23 per person

King Island Dairy, Tasmania - Stokes Point Smoked Cheddar

GF V

Woombye Cheese, Queensland – Blackall Gold Washed Rind

GF NF V

Berrys Creek Cheese, Victoria - Oak Blue

GF NF V

Artisan breads · lavosh crackers · dried fruit · quince paste

V

ICE CREAM SUNDAE

\$16 per person



Award winning ice cream

cones · assorted topping · candies · whipped cream

THE CANNOLI BAR

\$22 per person

Cannoli selection of fillings (choice of two)

Classic Chocolate

Ricotta & pistachio

White chocolate & salted caramel

Lemon curd & rhubarb

V

PASTRY CHEF'S SIGNATURE DESSERT STATION

\$30 per person

Mini coke & whiskey cola cans

GF V

'The Cherry '

GF V

North Qld rainforest chocolate tart

salted caramel popcorn

V

Mini Lemon meringue pie

V

Assorted French macarons

GF V

Mini tiramisu

V

Mango & passionfruit cheesecake

GF V



"With a focus on playful Innovation, our desserts are technique driven with a modern interpretation. Our aim is to bring a premium restaurant quality experience into the event space."

NAT RAWLINS
Pastry Sous Chef



COLD CANAPÉS

\$6.5 per person/per item

Classic sushi roll

pickled ginger · ponzu soy sauce
NF GF DF

Vegetarian sushi

ponzu soy · wasabi
NF GF Vegan

Persian feta & lemon thyme tart

bloody Mary gel
V

Maple crusted sweet potato brûlée

prosciutto · sage

Antipasti skewer

kalamata olive · semi dried tomato · fresh mozzarella
NF GF

Thai chicken larb

betel leaf · sweet chilli jam · fried shallots
DF GF

Sous vide chicken breast

parfait · potato straw
NF GF



Seared Darling Downs beef

horseradish crumble
NF GF DF

Beef teriyaki

scorched rice · wakame · toasted sesame · lime mayo
DF GF

Gin cured Huon salmon

rainforest finger lime · crème fraiche · toasted brioche

Kingfish ceviche

lime · coconut · green chilli · coriander
NF GF DF

HOT CANAPÉS

\$6.5 per person/per item

Moroccan fried cauliflower

harissa · smoked aioli
GF Vegan

Wood mushroom tartare

potato rosti · truffle aioli
GF Vegan

Porcini & truffle arancini

basil mayonnaise
V

Warm olive focaccia

whipped goat's cheese · sundried tomato pesto
V

Korean fried chicken

gochujang sauce · toasted sesame
DF

Scorched sweet corn and zucchini fritters

tomato relish · crumbled chorizo

Mini BBQ pulled pork slider

slaw · sweet baby Rays

Angus beef 'pie n peas'

Porcini dusted beef croquette
horseradish cream · smoked sea salt



Seared Darling Downs beef

smoked soy · wasabi · tamagoyaki
NF GF DF

Cumin salted lamb tenderloin

eggplant puree · hazelnut crumb
DF GF

Double crunch spicy prawns

lime mayo



"As a passionate Queensland chef, I love crafting culinary delights with fresh and vibrant local produce. Working with Queensland's luscious fruits, crisp vegetables and succulent seafood allows me to create dishes that will not only please our guests but also will foster a genuine connection between the diverse, rich flavours of our region and its people."

ASH BISHOP
Junior Sous Chef



INDIVIDUAL ITEMS

Minimum 50 people

\$13 per box/bowl

Salt n pepper squid

fries · Sichuan mayo
DF

Battered flathead

fries · tartare sauce

Beef braised in red wine

Paris mash · parsley oil
NF GF

Nachos

hand cut crispy tortillas · shredded cheese · sour cream · beans
salsa fresca · guacamole
V

Fried panko chicken tenders

fried new potatoes · Cajun mayonnaise
DF

Butter chicken

aged basmati rice · coriander
GF

Thai green chicken curry

jasmine rice · Thai basil
DF GF

Sticky pork belly bao

mint slaw
DF

Singapore chicken & pork hokkien noodles

DF

Spinach & ricotta tortellini

mushroom cream · parmesan
V

South Indian vegetable curry

red cargo rice · pappadum
DF V

San choy bow

chicken · iceberg lettuce · crispy shallots · lime & chilli dressing
DF GF

Chefs Selection of Dessert Petit Fours

\$7 per person/per item

Chefs selection of Chips & Nuts

\$5 per person