

Lunch menu

Minimum 45 minute service duration

Stand Up Light Lunch Menu 1 \$32 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette - smoked ham - aged cheddar - smoky tomato relish

Focaccia - roasted red pepper - pumpkin - baba ganoush and rocket DF V

Hot

 Mount Cotton chicken teriyaki - green onion & carrot NF DF

Steamed nori & sesame rice NF DF GF

Beverages

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water Add \$5 per person

Dessert Add \$8 per person

 Stanthorpe apple & blackberry crumble V

Mini Magnum ice cream GF V

Stand Up Light Lunch Menu 2 \$32 per person

Salads

Chef's selection of two salads

Sandwiches

 French baguette - roast Darling Downs beef - horseradish cream
caramelised onion - rocket

Turkish - grilled vegetables - hummus - semi dried tomato relish DF V

Hot

Sumac & oregano roast chicken - chickpeas - lemon tahini vinaigrette DF GF

Steamed chat potatoes - garlic & chive dressing NF GF Vegan

Beverages

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water Add \$5 per person

Dessert Add \$8 per person

Pavlova - red berries - whipped ganache NF GF V

Chef's selection of award winning cheese - lavosh crackers - dried fruits V

Stand Up Working Lunch Menu 1

\$46 per person

Chef's signature set menus

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Rocket - shaved parmesan - toasted pine nuts - honey balsamic dressing NF GF V

Roast sweet potato - chickpea - coriander - toasted sesame
coconut lime dressing GF Vegan

Gold Medal Branded Beef of RQFWS - Riverina Angus teriyaki flank steak NF DF GF

Roast Mount Cotton chicken - chickpeas - sumac - lemon tahini vinaigrette DF GF

Sticky rice NF DF GF

Roasted chat potato - fire roasted onions - sea salt & olive oil NF GF Vegan

White chocolate mousse - crunchy soft meringue - tropical fruits NF GF V

Triple choc cake - Valrhona ganache GF V



Sean Cummings

Executive Chef

"It's wonderful to wake up each day and know your mission is to 'Champion Agriculture'. Our chefs look to find natural rhythms and balances, allowing the food to taste of itself. We strive to understand how to bring out the best in the chosen ingredients, to let them shine."



Stand Up Working Lunch Menu 2

\$46 per person

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Classic garden salad - fresh seasonal vegetables - vinaigrette NF GF Vegan

Mixed grain & lentil salad - green beans - feta – garden greens NF GF V

 Gold Medal Branded Beef of RQFWS - Royal 100 beef cottage pie Paris mash GF DF

 Chargrilled teriyaki Mount Cotton chicken - steamed nori & sesame rice DF

Seasonal market vegetables - extra virgin olive oil - fresh herbs NF GF Vegan

 Chef's selection of award winning cheese - lavosh crackers - dried fruits V

Pavlova - berries - whipped ganache NF GF V

Stand Up Working Lunch Menu 3 - Plant Based \$46 per person

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Coconut rice salad - crispy shallots - sesame - Asian herbs - chilli 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 Pad Thai - glass noodles - chilli coriander & toasted cashews Vegan

Steamed brown rice - soft herbs GF Vegan

Compressed watermelon & heirloom tomato salad - vegan mozzarella chardonnay vinegar & mint GF Vegan

Dark chocolate mousse - Strawberry cream NF GF Vegan

Coconut Pana Cotta - mango gel NF GF Vegan





Meet the Chef BBQ

served from the station [Minimum 60 people] \$70 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 RQFWS - Royal 100 rump steak

NF DF GF



North Queensland barramundi - lime - parsley - chives

NF DF GF



Mount Cotton chicken - sumac - lemon - thyme

DF GF

Lamb sausages - garlic - rosemary - caramelised onion

Grilled haloumi - marinated vegetables - rocket pesto

GF V

Salad

Tossed summer green salad - balsamic dressing

NF GF Vegan

Greek salad - olives - feta - cucumber - vine ripen tomatoes - lemon vinaigrette

NF V

Traditional coleslaw

NF V

Roasted new season chat potatoes

NF GF Vegan

Dessert Selection

Live station of award winning cheese and handmade sweet treats
from our pastry kitchen

Additional items

Canapes on arrival - Your choice of three canapes from the canape menu \$15



Ice Cream Sundae station - award winning ice cream - cones - strawberries
whipped vanilla cream \$10

