



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA



# Cocktail menu





Incorporating award-winning produce from the Royal Queensland Food and Wine Show





Caramelised onion and Jindi brie tartlets	V
Seared yellowfin tuna with mango and coriander salsa	GF, DF
Huon smoked salmon mousse, green apple and cucumber salsa, poppy seed lavosh	

**Hot Canapés** \$4.50 per person/per item

Butternut pumpkin arancini with basil aioli	
Two cheese arancini with truffle aioli	GF, V
Cauliflower tempura with wasabi mayo	V, GF, DF
Spinach & ricotta involtini	V
Stuffed pumpkin flower with cumin and coriander	DF, V
 Slow roasted Darling Downs beef with red onion jam	GF, DF
Slow roasted pork belly with truffle mash	GF
Char siew pork puff	
Mini bacon and mozzarella donut	
Mini mac n cheese with chorizo	
 North Queensland barramundi fishcake, sriracha mayo	GF, DF
Salt n pepper squid with Sichuan mayo	DF
Smoked Huon salmon croquette with lemon aioli	
Panko crusted prawn with lime chilli dip	
Potato spun tiger prawn with basil aioli	
Honey soy chicken tenderloin kebab	DF
Peri peri chicken skewer	DF
Chicken empanada	
Chicken Tikka with cucumber yoghurt	GF
Chefs' selection of petite pies	

**Dessert Canapés** \$4.50 per person/per item

Assorted macarons	GF, V
Chocolate cup with lemon curd ice cream	GF, V
Meringue nest with strawberry & cream	GF, V

DF - Dairy Free, GF - Gluten Free, V - Vegetarian (may include eggs, dairy and yeast), VEGAN - No animal products used



**Upgrade your Cocktail Reception with a live Gourmet Station**

(refer to pages 33, 34 & 35):

- The Seafood Basket
- Charred Carvery
- Taste of Spain
- Taste of India
- The Soup Kitchen
- Taste of Italy
- Taste of Mexico
- Pan Asian
- Award winning cheese
- Dessert Croquembouche

**Additional Items**

**Individual Items [Minimum 50 people] \$10 per box/bowl**

Classic chicken Caesar salad	
Panko whiting fillets and chips	
Teriyaki chicken and Hokkien noodle box	
Butter chicken with basmati rice	GF
Thai green chicken curry with jasmine rice	DF
Burgundy beef with herb mash potatoes	GF
Spinach and ricotta ravioli with basil napoli	V
Sliced slow cooked grain-fed beef with Kumara mash	GF
Mild chicken rendang with lemongrass scented jasmine rice	GF, DF
Spinach and ricotta tortellini with mushroom alfredo sauce and 2014 Grand Champion of RQFWS Mil LeL Superior parmesan cheese	V



**Chips, Nuts and Pretzels (chefs selection) \$3.50 per person**

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**Platters**

**\$45 per platter**

Teriyaki chicken rice paper rolls (10 pieces)	GF
Assorted sushi (20 pieces)	DF
Mini assorted pizzas (15 pieces)	
Chefs' selection of petite pies (15 pieces)	
Vegetable spring rolls (15 pieces)	DF, V
Indian vegetable samosas (15 pieces)	V
Dim sums (15 pieces)	
Curry puffs (15 pieces)	DF
Beef sliders (10 pieces)	

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