



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



menu compendium

Food & Beverage



crowned
the nation's finest





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



Introduction

From Grand Champion awarded Queensland beef to Gold-medal winning lamb from Tasmania, the story behind the produce used on the Royal International Convention Centre's (Royal ICC) menu is what sets it apart.

The Royal ICC is owned and operated by the Royal National Agricultural and Industrial Association of Queensland (RNA) which has a unique 144 year association with farmers and producers through its Royal Queensland Show (Ekka) and Royal Queensland Food and Wine Show (RQFWS) competitions.

The Royal ICC is the only convention centre in Australia where guests can enjoy food and wine awarded gold, silver and bronze medals in these competitions.

Through this relationship, the world-class chefs at the Royal ICC form close connections with the entrants – Australia's finest farmers and producers. Produce is sourced directly from them, whether it's RQFWS Gold-medal winning beef from the Winter family's property on the Darling Downs or fruit and vegetables from farmers in the Lockyer Valley.

The award-winning produce also goes through the ultimate testing phase, being served at Queensland's largest event – the Ekka. The RNA runs a five-star steakhouse and live food station at the show, serving the same RQFWS Grand Champions and Gold-medal winners you'll find on the Royal ICC menu.

From intimate cocktail receptions, black-tie balls, week long corporate events or degustation dinners, the Royal ICC's expert chefs create innovative menus catering for all occasions, budgets, dietary and cultural requirements.

We look forward to welcoming you and your guests to our state-of-the-art convention centre, located at the historic Brisbane Showgrounds, to enjoy a culinary experience like no other.



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

The story behind our produce



At the Royal ICC we're passionate about supporting local producers and working directly with hard working Australian farmers to showcase their products on our menus.

Our Royal ICC chefs have formed close relationships with farmers, suppliers and Royal Queensland Food & Wine Show medal-winners, ensuring our clients are offered the best of the best Australian produce.

From Paddock to Palate

Australian Beef & Lamb



NEW - Shiro Kin Wagyu

The Royal ICC is the only convention centre in Australia able to offer 500 day grain fed Shiro Kin Wagyu to groups of 20 to 2,000 people.

Shiro Kin is derived from Fullblood Wagyu, meaning cattle that are direct descendants of Japanese Wagyu with no influences from other breeds. That's why it's renowned as some of the best Wagyu in the world and a RQFWS Gold-medal winner.

The Shiro Kin used on our Royal ICC menus is supplied by Andrews Meat Industries, who source the cattle from Anthony and Chantel Winter's property on the Darling Downs in south east Queensland.

The couple has more than 600 Fullblood Wagyu cattle on their property, which are fed a specially formulated Japanese diet for a minimum of 500 days.

The Winters use DNA technology to trace their animals from birth, ensuring they can guarantee their product is of the highest quality.

Shiro Kin Wagyu is renowned for its tenderness, distinctive marbling (marble score 8-9 & 9+) and flavour.



Chantel and Anthony Winter on their Darling Downs property

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



Swift Premium beef

Sourced from young prime cattle, Swift Premium is a grass fed beef named Australia's best steak at the RQFWS.

The beef is processed exclusively by JBS Australia at their flagship facility in Dinmore, Brisbane - the largest beef plant in the southern hemisphere.

A network of farmers from across south-east Queensland breed the cattle under strict handling conditions to ensure tender, juicy and flavoursome meat.



Darling Downs Beef City Platinum

The Darling Downs is known for producing some of the best beef in the world and Beef City Platinum supplied by JBS Australia is no exception.

This RQFWS Gold-medal winning beef comes from cattle that are fed and processed at JBS' specialised grain fed plant near Toowoomba.

The cattle are sourced from throughout Queensland and northern New South Wales and fed a grain diet for 120 days.

The tender beef has a minimum marble score of 1+.



Tajima Wagyu

Tajima is perhaps the most famous of all the Wagyu bloodlines, originating from Japan's Hyogo region.

Raised in northern Victoria and supplied to the Royal ICC by Andrews Meat Industries, this crossbred Wagyu is fed a specially formulated Japanese diet for a minimum of 400 days.

The cattle produce meat with a large eye muscle and superior marbling, with the marble score 4-5, 6, 7-8 and 9+.

The beef is Halal approved and a RQFWS Gold-medal winner.



Riverina Angus beef

Riverina Angus Beef is produced in the Riverina region of southern New South Wales, where Angus cattle are grain

fed for over 120 days.

Supplied by JBS Australia, the cattle are sourced from southern Australia, before being fed and processed at JBS' Riverina facility.

This high quality beef has a minimum marble score of 2+ and is a RQFWS Gold-medal winner.



Tasmanian Royal lamb

Our Royal ICC chefs work directly with Melrose Wholesale Meats, who source their premium lamb directly from the lush pastures of Tasmania.

Kerry and his son Dominic Melrose are the fifth and sixth generation in a family butchery, dating back to the 1920s.

Melrose Wholesale Meats is based in Brisbane, but work closely with Tasmanian farmers to bring their high quality lamb to Queensland.

The butchery has been supplying lamb since the 1970s, with their Tasmanian Royal brand named RQFWS Grand Champion Branded Lamb of Show.



Kerry and Dominic Melrose at the RQFWS awards at the Brisbane Showgrounds



Milly Hill lamb

Produced from prime quality lambs raised on pastures in the New England Tablelands of New South Wales, Milly Hill Lamb is renowned for its delicious flavour and tenderness.

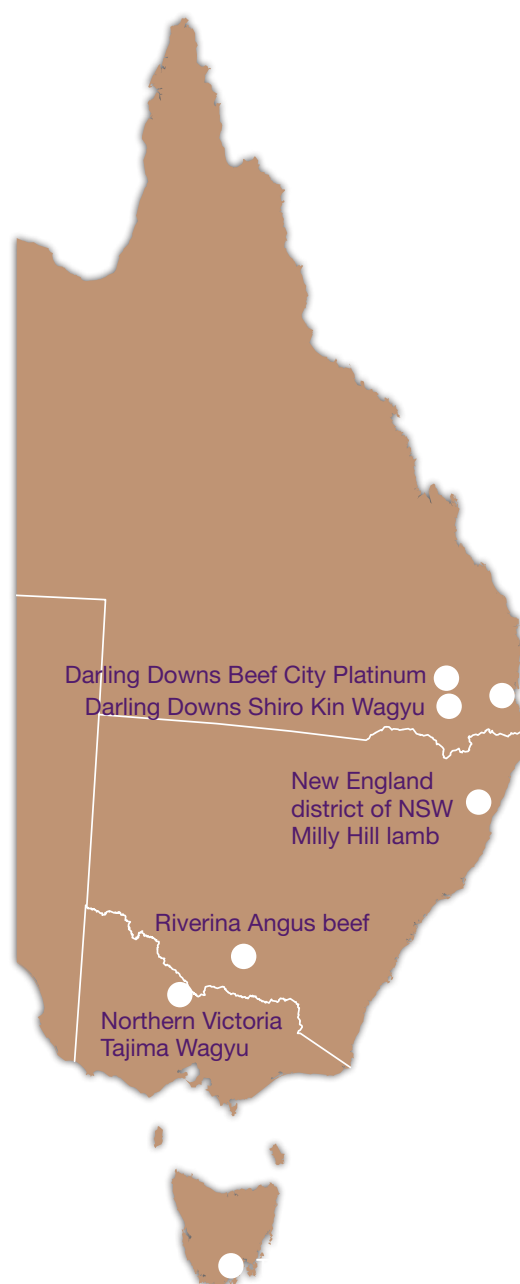
Family owned and operated, Milly Hill Lamb is run by Peter and Sally Strelitz, who began the business in 2007 supplying 'lamb in a box' to friends and family.

Demand soon grew and Peter now works with many local specialist lamb farmers, including Wayne and Robin Mills (second generation farmers) and Irwin and Graham Partridge (a father and son partnership spanning 40 years), who supply under the Milly Hill brand.

Our Executive Chef Sean Cummings works directly with Peter, to ensure the Royal ICC has a continuous supply of high quality lamb.



Peter and Sally Strelitz with their children (from left) Zoe, Sam, Olivia and Amber on their NSW property





From Sea to Shore

Australian Sustainable Seafood



NEW - North Queensland cobia

The cobia served at the Royal ICC comes from the waters of Alva Beach near Ayr in North Queensland.

Provided by Pacific Reef, the seafood producer uses land based seawater ponds fed directly by the pristine Coral Sea, creating ideal conditions for raising high quality cobia.

Each fish provided to the Royal ICC comes with an individually numbered gill tag, allowing full traceability.

Cobia has a firm, sweet flesh and is ideal for both sashimi and grilling.

Tasmanian Huon salmon

Huon Aquaculture's salmon is hatched and raised in the waters of Tasmania.

Once the fish leave the onshore hatchery and nursery, they're grown at farm sites in three marine regions of Tasmania - the Huon and D'Entrecasteaux Channel; Macquarie Harbour and Bruny Island's Storm Bay.

The family owned and operated business first started in 1986, when Peter and Frances Bender began salmon farming with one pen of trout and a single employee.

Huon Aquaculture now has a team of more than 550 people and is a major Australian producer of Atlantic salmon.



King Reef barramundi

Barramundi served at the Royal ICC comes from Sealord's King Reef farm at Cowley Creek in Far North Queensland.

Established in the mid-1990s, King Reef is Australia's largest capacity barramundi farm and the first in the world to be awarded Best Aquaculture Practice (BAP) certification.

King Reef is a fully integrated breeding, growing and processing facility producing 1,000 tonne of barramundi each year.

Seafood sourced from Queensland to WA

Our chefs have scoured the country sourcing the freshest Australian seafood. Also featured on the Royal ICC menus are King prawns and yellowfin tuna caught off Mooloolaba on Queensland's Sunshine Coast, scallops from Hervey Bay on Queensland's east coast, scampi harvested from the waters off Western Australia and market reef fish caught off the east Australian coast.



Huon Aquaculture founders Peter and Frances Bender next to one of their salmon pens in Tasmania



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



From curd to cheese

Our menus feature cheese platters filled with RQFWS Gold-medal winning cheeses. The RQFWS Cheese and Dairy Produce Show dates back to the very first Ekka in 1876.



King Island Dairy's Roaring Forties Blue

King Island is situated in the Bass Strait between Tasmania and Australia's mainland.

The island's unique climate of mineral rich soils, cool temperatures and consistent salt spray creates lush pastures for cattle to graze on. The salty grass also produces unusually rich milk.

The milk used at King Island Dairy is sourced from just 10 farms in the area and delivered fresh daily for head cheese maker Ueli Berger.

Ueli is an award-winning cheese maker and a judge for the Ekka's Student Made Cheese Competition.



Victoria's Mil lel parmesan

Mil lel parmesan is produced by Warrnambool Cheese and Butter (WCB) - Australia's oldest dairy processor.

The company is located on the Great Ocean Road near Warrnambool in Victoria and has been producing dairy products for almost 130 years.



Tasmanian Heidi Farm Tilsit

Heidi Farm's Tilsit is produced in northern Tasmania, using milk from neighbouring farms.

The company's journey started in 1986 and their cheeses are still hand crafted following traditional cheese making techniques.

From grape to glass

Royal ICC guests can raise their glass to Australia's finest wines, with our menus featuring Royal Queensland Wine Show (RQWS) award-winning drops.

The RQWS is one of the nation's oldest wine competitions, dating back to the very first Royal Queensland Show (Ekka) in 1876.

Our RQWS selection of almost 20 fine wines includes the Gold-medal Taylors Estate Shiraz from the Clare Valley in South Australia and Coldstream Hills Reserve Chardonnay from the Yarra Valley in Victoria which was named the 2018 Grand Champion Wine of Show.

Keeping it local

Our Royal ICC chefs are proud to support local farmers. They work directly with south-east Queensland producers, ensuring they know the story behind each high quality ingredient used.



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

Executive Chef Sean Cummings cooks up a storm

Meet the chefs

Sean Cummings

Our Royal ICC Executive Chef, Sean Cummings, has been with the venue since it opened in March 2013.

Sean was formerly Executive Chef at the Park Hyatt Melbourne and before that worked for Harvey Nichols at the prestigious Oxo Tower Restaurant in London.

His team is made up of world-class chefs who create seasonal menus driven by local produce and award-winning Australian ingredients.

Sean's philosophy is to only use the best of the best ingredients and he prides himself on his close relationship with the farmers supplying the Royal ICC.

Horst Cords

Award-winning pastry chef Horst Cords joined the Royal ICC in March 2018 in the role of Head Pastry Chef.

Horst has more than 40 years experience as a pastry chef and was formerly Head Pastry Chef at Epicure at Brisbane City Hall.

He started his pastry apprenticeship in Germany when he was just 17 years old and since then has worked in hotels, resorts and fine dining restaurants.

Horst has created desserts for many high profile guests including media mogul Rupert Murdoch.



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

Tried and tested at Queensland's largest event



The Royal Queensland Show (Ekka) is Queensland's largest event, attracting more than 414,000 people in 2018.

The RNA runs a five-star steakhouse and live food station at the Ekka - the perfect testing ground for what you can experience at the Royal ICC.

Royal Queensland Steakhouse

The Royal Queensland Steakhouse is the only restaurant of its kind where guests can enjoy the nation's finest steak, lamb, wines and cheeses all at the one location.

The produce used on its unique menu is sourced directly from our prestigious RQFWS and Ekka competitions.

Royal ICC Executive Chef Sean Cummings said the steakhouse, which was often at capacity, was their first opportunity following the awards presentations to test the Grand Champions and Gold-medal winners.

"There is no better testing ground than the cauldron of fire that is the Royal Queensland Steakhouse," he said.

"We serve more than 5,000 steaks over the 10 days of show, so if the medal winners can make the cut there, they can make the cut anywhere."

Charred

Live food station Charred takes gourmet meat rolls to the next level, using only RQFWS award-winning beef and lamb.

The station featured on Gourmet Plaza at the Ekka for the first time in 2018, with more than 10,000 rolls sold.

Charred was so successful that it became a permanent fixture on the Royal ICC menu, with guests able to enjoy 400 day grain fed Tajima Wagyu served with condiments and artisan bread rolls.

Find out more about our live food stations on the next page.





Live food stations

The Royal ICC stays on the cutting edge of the latest food trends.

With a growing demand for more interactive food experiences, one of those trends is live food stations.

Having live stations at your event allows guests to interact with the chefs and continue networking with other people in the room.

The Royal ICC offers 10 live stations from fresh seafood to RQFWS award-winning beef and cheese and even a croque-madame dessert station.

Chef's Table

For a culinary experience like no other and to taste test what's on offer, book an exclusive Chef's Table.

Hosted by Executive Chef Sean Cummings, the philosophy behind the 'in kitchen' dining experience is to create an exclusive, sneak peek for potential clients.

You'll have the chance to taste a selection of dishes using RQFWS award-winning produce and get an insight into what goes on in our kitchen.

Tailor Made Menus

Leave your menu in the hands of our expert chefs, who will create delicious meals exclusively for your event.

Apart from the world-class Royal ICC, there are nine other venue spaces located at the Brisbane Showgrounds - so whether you're hosting a country themed gathering at Stockmen's Bar and Grill or a black tie dinner in the Royal ICC, our chefs have you covered.

They'll tailor a faultless menu focused on your specific requirements, sure to redefine your perception of what event catering can offer.

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



Testimonials

Des Houghton, one of Queensland's most respected food critics, described his Royal ICC dining experience in the Courier-Mail as:

"Those of us fortunate enough to attend the Royal Queensland Wine Awards dinner were treated to what may have been one of the best meals ever served in this state. It was a celebration of outstanding Australian produce which won the gold medals at the Ekka food and wine judging. And most of it was from Queensland. There was hot smoked barramundi and painted crayfish, avocados, rainforest fingerlimes and Gatton spuds. There was JBS grass-fed eye fillet from the Darling Downs and a Kingaroy peanut butter and milk chocolate mousse served with Jaffa ice-cream. The chefs excelled themselves..."

"Our event was a huge success... the service was exceptional and the food, couldn't fault it. Overall our experience was much more than we anticipated."

L Brigden, UPG Solutions

"All of our attendees thoroughly enjoyed the venue and in particular, they had such positive feedback about the catering."

Claire Hughes, Mater Foundation

"... thanks to the team for looking after our guests, also to the chefs and F&B staff for the fantastic food that was presented."

Rob Needham, Churchie Foundation

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Breakfast menu



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



Breakfast Options

Table Continental or Stand Up Breakfast

\$26 per person

Orange juice	
Seasonal sliced and whole fruits	DF, GF, V, Vegan
Selection of Danish pastries and croissants	V
Banana bread	GF, V
Preserves and jams	V
Vanilla yoghurt and berry compote with home baked granola	V
Brewed coffee and selection of teas	

Additional items

Spinach, ricotta triangle	V	\$6
Ham and cheese croissant		\$7
Smoked salmon and cream cheese bagel		\$7
Bacon and egg wrap		\$8
Bacon and egg brioche roll		\$8
Zucchini and bacon frittata		\$8
Bacon and egg brioche roll		\$8
Zucchini and bacon frittata		\$8

Hot Breakfast Buffet [Maximum 500 people]

\$35 per person

Orange juice	
Seasonal sliced and whole fruits	DF, GF, V, Vegan
Selection of Danish pastries and croissants	V
Banana bread	GF, V
Preserves and jams	V
Vanilla yoghurt and berry compote with home baked granola	V
Brewed coffee and selection of teas	

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



Fluffy free range scrambled eggs	GF
Grilled vine ripened tomatoes	DF, GF, V, Vegan
Beef chipolata	GF
Premium smoked bacon rashers	GF
Sautéed button mushrooms	DF, GF, V, Vegan
Potato rosti	V

Additional items

Spinach, ricotta triangle	V	\$6
Ham and cheese croissant		\$7
Smoked salmon and cream cheese bagel		\$7
Bacon and egg wrap		\$8
Bacon and egg brioche roll		\$8
Zucchini and bacon frittata	GF	\$8

Plated Breakfast [Minimum 50 people]

\$38 per person

Orange juice	
Seasonal sliced and whole fruits	DF, GF, V, Vegan
Selection of Danish pastries and croissants	V
Banana bread	GF, V
Preserves and jams	V
Vanilla yoghurt and berry compote with home baked granola	V
Brewed coffee and selection of teas	

Please choose one option

Free range scrambled eggs with crème fraîche, Huon smoked salmon served with toasted brioche and slow roasted tomato relish	
Smokey bacon, roasted vine ripened tomatoes, scrambled eggs served on toasted English muffin served with country style beef sausage, sautéed mushrooms and potato rosti	
Vegetable frittata with grilled haloumi served with baby rocket, potato rosti, toasted baguette and fresh salsa verde	V

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



Eggs benedict with toasted English muffin [Maximum 500 people]
served with shaved champagne ham, poached eggs, hollandaise sauce, herb roma tomato, potato rosti and
sautéed mushrooms

Warm sourdough toast with truffle infused scrambled egg, avocado and feta
served with baked roma tomato and caramelised red onion

V

Roasted pumpkin, spinach and feta fritters with smoked paprika yoghurt
served on toasted brioche with roasted vine ripened tomato

V



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Breaks menu



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



Break Options

Arrival Package [30 minute duration]

\$5 per person

Brewed coffee
Selection of teas

Healthy break

\$13 per person

Baked spinach and ricotta triangle V
Vanilla yoghurt and berry compote with home baked granola V
Whole seasonal fruits DF, GF, V, Vegan
Brewed coffee
Selection of teas

Gluten free break

\$13 per person

Blueberry crumble DF, GF, V
Orange almond cake GF, V
Baked pumpkin and chickpea roll DF, GF, V, Vegan
Brewed coffee
Selection of teas

Freshly baked Danish pastry break

\$13 per person

Cinnamon pinwheel V
Maple and pecan Danish V
Raspberry Danish V
Vanilla custard Danish V
Apple Danish V
Brewed coffee
Selection of teas

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Build Your Own Break

\$10 per person

Includes arrival package (brewed coffee and selection of teas)

Choose one item from the sweet or savoury selection

Additional sweet selection @ \$5.50 per person

Additional savoury selection @ \$6.50 per person

Sweet Selections

Danish pastries	V
Carrot cake, sweet beetroot icing	V
Chefs cookie selection	V
Orange and almond cake	DF, GF, V
Orange and poppy seed friand	GF, V
Apple & sultana scone with cinnamon cream	V
Sticky date muffin	V
White chocolate & berry brownie	V
Coffee & walnut cake	V
Jam donut	V
Apple & oat crumble muffin	V
Cherry choc square	DF, GF, V, Vegan
Coco caramel square	DF, GF, V, Vegan
Mini magnum ice cream	GF, V
Sliced seasonal fruit	DF, GF, V, Vegan

Savoury Selections

Pumpkin, spinach & bocconcini muffin	V
Pancetta, tomato & sage tart	
Smoked salmon quiche	
Ham and cheese croissant	
Spinach, ricotta triangle	V
Mount Cotton smoked chicken and Jindi brie slider	

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



Lockyer Valley vegetable frittata with red onion confit

V

Teriyaki chicken rice paper rolls

GF

Baked pumpkin and chickpea roll

DF, GF, V, Vegan

Upgrade your Break

Selection of fruit juices

\$3 per person

Please choose one of the following

Orange

Apple

Mango-orange

Mixed berry

Additional items

Please choose one of the following

Iced tea

\$4 per person

Fruit punch

\$4 per person

Seasonal whole fruits

\$2.50 per item

Fruit smoothie

\$5 per cup

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Buffet menu



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



Buffet Options

Stand Up Working Buffet

\$43 per person

Make your own selections from the following






Cold Selection

Please choose four options

Rice salad with lemongrass, egg, toasted coconut and tamarind dressing	DF, GF, V
Chickpea salad with broad beans, preserved lemon and ricotta	GF, V
Caprese salad with heirloom tomatoes, bocconcini pearls and basil	GF, V
Roast beetroot, radicchio, gorgonzola and rocket	GF, V
Pulled beef and couscous salad with harissa dressing	DF
Shaved chicken with celery heart, grapes and walnut	DF, GF
Butter lettuce, bitter leaves, smoky bacon, green apple, blue cheese dressing, toasted macadamia nuts	GF
Roasted chat potato, French shallot, paprika and wholegrain mustard	DF, GF, V
Rocket, shaved parmesan, toasted pinenuts and honey balsamic dressing	GF, V
Thai noodle with bean sprouts, radish and coriander	DF, GF, V, Vegan
Roasted pumpkin, green beans, feta, toasted walnuts and dukkah	GF, V
Heirloom tomato, watermelon, fresh mint, crumbled feta, chardonnay vinegar dressing	GF, V
Pulled pork with Thai basil and pomelo dressing	DF, GF
Romaine lettuce, shaved parmesan, crispy bacon, herbed chicken and garlic croutons	
Feta cheese, kalamata olives, mixed mesclun leaves and tomato salad	GF, V
Classic garden salad with fresh seasonal vegetables, vinaigrette	DF, GF, V, Vegan

Hot Selection

Please choose two options

 Chargrilled teriyaki Mount Cotton chicken with steamed nori & sesame rice	DF
 Mount Cotton chicken katsu, homemade kimchi	DF, GF
 Mount Cotton chicken satay, prawn crackers	DF
 Mount Cotton chicken cacciatore with fusilli aglio e olio	DF
 Mount Cotton chicken burritos - build your own	

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



South Burnett Irish beef with Guinness & mash potato

DF, GF



Gold Medal Branded Beef of RQFWS - Riverina Angus teriyaki flank steak with sticky rice

DF, GF



Darling Downs beef and black bean sauce with Chinese cabbage

GF



Gold Medal Branded Lamb of RQFWS - Milly Hill lamb masala with tomato basmati rice

GF



Gold Medal Branded Lamb of RQFWS - Milly Hill lamb dalcha with cumin rice

GF



Gold Medal Branded Lamb of RQFWS - Milly Hill lamb tagine with saffron rice

DF, GF

Chinese five spice braised free range pork with black mushrooms

DF

Roast pork, cranberry port wine sauce with butter roasted potatoes

GF



Roasted barramundi fillets with Nambour pineapple salsa and olive mashed potato

DF, GF

Market reef fish fillet with lemon butter and steamed chat potatoes

GF

Fusilli, sun dried tomato tapenade and parmesan cheese

V

Baked Penne in Napolitano sauce, basil and parmesan cheese

V

Panache of market vegetables tossed in virgin olive oil and herbs

DF, GF, V, Vegan

Dessert

Please choose two options

Seasonal sliced and fruits

DF, GF, V, Vegan

Green apple panna cotta

GF, V

Pavlova with passionfruit cream

GF, V

Blackberry and mascarpone charlotte

V

Chocolate & cherry tart

V

Baci mousse slice

GF, V

White chocolate mud cake

V



Stanthorpe apple & peach crumble

V

Mini Magnum ice cream

GF V

Cherry choc square

DF, GF, V, Vegan

Coco caramel square

DF, GF, V, Vegan



Chef's selection of award winning cheese served with lavosh crackers, dried fruits and nuts

V

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



Beverages

Soft drinks and mineral water

Brewed coffee and selection of teas

Stand Up Working Buffet

Chef's recommended set menus

Menu 1

\$40 per person



Mount Cotton chicken satay, prawn crackers	DF
Fragrant jasmine rice	DF, GF, V, Vegan
Market reef fish fillet with lemon dressing	GF, DF
Steamed chat potatoes with parsley and olive oil	DF, GF, V, Vegan
Thai noodle salad with bean sprouts, radish and coriander	DF, GF, V, Vegan
Pulled pork salad with Thai basil and pomelo dressing	DF, GF
Classic garden salad with fresh seasonal vegetables, vinaigrette	DF, GF, V, Vegan
Green apple panna cotta	GF, V
Baci mousse slice	V
Soft drinks and mineral water	
Brewed coffee and selection of teas	

Menu 2

\$40 per person



Chargrilled teriyaki Mount Cotton chicken	DF
Steamed nori & sesame rice	DF, GF, V, Vegan
Five spice braised free range pork with black mushrooms	DF
Panache of market vegetables tossed in virgin olive oil and herbs	DF, GF, V, Vegan
Chick pea salad with broad beans, preserved lemon and ricotta	GF, V
Rice salad with lemon grass, egg, toasted coconut and tamarind dressing	DF, GF, V
Classic garden salad with fresh seasonal vegetables, vinaigrette	DF, GF, V, Vegan

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



Apricot, pear and orange jalousie	V
Pavlova with passionfruit cream	GF,V
Soft drinks and mineral water	
Brewed coffee and selection of teas	

Menu 3 \$40 per person



Gold Medal Branded Lamb of RQFWS - Milly Hill lamb tagine	DF, GF
Saffron rice	DF, GF
Mount Cotton chicken cacciatore	DF
Fusilli aglio e olio	DF
Pulled beef and couscous salad with harissa dressing	DF
Roasted pumpkin, green beans, feta, toasted walnuts and dukkah	GF, V
Classic garden salad with fresh seasonal vegetables, vinaigrette	DF, GF, V, Vegan
White chocolate mud cake	V
Stanthorpe apple & peach crumble	V
Soft drinks and mineral water	
Brewed coffee and selection of teas	



Table Buffet - set menu served family style

Chef's recommended set menus

Menu 1 \$55 per person

Main



Gold Medal Branded Beef of RQFWS - Darling Downs Beef City Platinum short rib with smoky BBQ Sauce	DF
BBQ beer can chicken supreme with chipotle mayo	DF, GF
with Tossed summer green salad with balsamic dressing	DF, GF, V, Vegan
Shaved smoked chicken, baby cos, garlic croutons, speck, free range egg, truffle basil sour cream dressing	
Traditional coleslaw	V
Baby chat potatoes	DF, GF, V, Vegan
Basket of assorted breads	V
Chefs selection of petits fours	V

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



Menu 2

\$85 per person

Entrée

Basket of assorted breads V

Classic charcuterie – shaved prosciutto, salami, mortadella, leg ham and morcilla, manchego cheese, pickled vegetables

Main



Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek with gremolata DF, GF
and



Roasted Mount Cotton chicken breast with sumac DF, GF
with Duck fat roasted potatoes DF, GF

Classic garden salad with fresh seasonal vegetables, vinaigrette DF, GF, V, Vegan

Roasted pumpkin, green beans, feta, toasted walnuts and dukkah GF, V

Dessert

Pavlova with passionfruit cream GF

Black Forest chocolate tart V

Baci mousse slice GF, V

Menu 3

\$95 per person

Entrée

Basket of assorted breads V

Seafood antipasto – smoked salmon mousse, marinated octopus, king prawn dressed in spicy Marie rose sauce, pickled vegetables, tzatziki, garlic herb grissini

and

Farmhouse antipasto - prosciutto, salami, smoked chicken, bocconcini pearls, char grilled vegetables, marinated feta GF

Main



Grand Champion Branded Lamb of RQFWS – Grilled Tasmanian Royal lamb cutlets with mint jelly DF, GF
and



Roasted Inglewood organic chicken , with lemon myrtle aioli DF, GF
with

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



Salade niçoise - seared peppered tuna, salt roasted potatoes, green beans, vine tomatoes; kalamata olives, roast red peppers and lemon aioli	DF, GF
Smoked duck salad, maple roasted pear, celery, frizzle greens, broken macadamia nuts, poppy seed dressing	DF, GF
Classic garden salad with fresh seasonal vegetables, vinaigrette	DF, GF, V, Vegan
Lockyer Valley potato, bacon and spring onion salad	DF, GF

Dessert



RQFWS Gold Medal Cheese - Heidi Farm Tilsit, Mil le parmesan, King Island Roaring 40's blue with lavosh crackers, dried fruits and nuts

and

Chefs selection of petit fours

V

Sandwich Buffet

\$27 per person

Salads

Chef's selection of two salads

Sandwiches, Gourmet Wraps and Rolls

Served on a selection of breads - please choose four types

Gourmet sliced bread • Gourmet wrap • Focaccia • Turkish bread • Bread rolls • Bagels • French baguette

Gluten free bread will be included for pre-arranged special diets

Please choose four fillings

Smoked chicken, herb mayonnaise and baby spinach leaves

Lime and pepper spiced chicken, citrus mayonnaise and mixed leaves

Tandoori chicken, cucumber, onion, spiced yoghurt

Smoked turkey, avocado and cucumber ribbons



Pastrami, mustard, grilled vegetable



Roast Darling Downs beef, bush tomato chutney, aged cheddar

Roast Darling Downs beef, horseradish cream, caramelised onion and rocket

Smoked ham, aged cheddar and smoky tomato relish

Shaved ham, brie, bush tomato chutney

Free range egg, mayonnaise and watercress

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Grilled vegetables, hummus and semi dried tomato relish

V

Roasted red pepper, pumpkin, baba ganoush and rocket

V

Smoked salmon, cream cheese and cucumber

Tuna, Spanish onion and basil aioli

Beverages

Soft drinks and mineral water

Brewed coffee and selection of teas

Dessert

\$8 per person

Please choose two options

Apricot, pear and orange jalousie

V

Guava & lime baked cheese cake

V

Pavlova with passionfruit cream

GF, V

Green apple panna cotta

GF, V

Black forest slice

GF, V

White chocolate mud cake

V



Stanthorpe apple & peach crumble

V

Mini Magnum ice cream

GF, V

Cherry choc square

DF, GF, V, Vegan

Coco caramel square

DF, GF, V, Vegan



Lunch Boxes

Menu 1 - Premium Selection

\$45 per person



Gold Medal Branded Lamb of RQFWS - Roasted Milly Hill lamb rump, grilled eggplant, cucumber and tomato basil pesto on focaccia



Gold Medal Branded Beef of RQFWS - Shiro Kin Wagyu 500 day grain fed Bresaola, pickled vegetables

GF



Gold Medal Cheese of RQFWS - Heidi Tilsit with lavosh crackers, dried fruits and nuts

V

Signature white chocolate & berry brownie

V

Coconut water

Vegan

Menu 2

\$30 per person

Tandoori chicken, cucumber, onion, spiced yoghurt wrap

Pulled beef and couscous salad with harissa dressing

Sticky date muffin

V

Whole fruit

DF, GF, V, Vegan

Bottled water

Menu 3

\$30 per person

Smoked salmon, cream cheese and cucumber bagel

Romaine lettuce, shaved parmesan, crispy bacon, herbed chicken and garlic croutons

Orange & almond cake

GF, V

Cheese and crackers

V

Bottled water

Gluten free options available

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



Showgrounds Themed Menu [Minimum 50 people]

Sideshow Alley - pass around [Maximum 2 hour duration] *\$30 per person*

Mini Dagwood dogs with tomato sauce

Shoestring Fries GF, V

Mini seafood basket with fries

Chicken tenders and chips

Fairy floss & Popcorn GF, V

Upgrade your Showgrounds Themed Menu [Maximum 2 hour duration]

Charred *\$22 per person*



Gold Medal Branded Beef of RQFWS - Tajima wagyu 400 day grain fed beef - slow roasted

Served with condiments and artisan bread rolls

Ice Cream Sundae Station *\$8 per person*

Strawberry GF, V

Vanilla GF, V

Served in cones or tubs

Royal Buffet

Cold Selection *\$65 per person*

Greek salad with olives, feta, cucumber and tomatoes with light vinaigrette GF, V

Classic Caesar salad with crispy bacon, anchovies, croutons, boiled eggs and Caesar dressing

Mesclun greens with tomato, cucumber and Spanish onion with balsamic dressing GF, V

Smoke house cold cuts with champagne ham, pastrami, Danish salami and smoked turkey

Basket of assorted breads

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



Main Selection



Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheeks with marbled kumara mash GF



Mount Cotton chicken satay, prawn crackers DF

Tortellini with spinach and ricotta, Napoli sauce and Grand Champion of RQFWS Mil LeL parmesan V

Coconut rice DF, GF

Roasted beetroot with goats cheese, toasted almond and pesto GF, V



Roasted Lockyer Valley new potatoes with sundried tomato and olives GF, V, Vegan

Cheese Selection



Selection of RQFWS Award-winning cheese with artisan breads, lavash crackers, dried fruits and nuts V

Dessert Selection

Green apple panna cotta V

Layered coffee & walnut cake GF, DF, V

Caramel macadamia tart V

Pavlova with passionfruit cream GF, V

Seasonal sliced fruits DF, GF, V, Vegan

Beverages

Brewed coffee and selection of teas

Add to your Royal Buffet Menu

Cold Selection

\$5 per person



Grand Champion Branded Beef of RQFWS – Pulled Swift Premium beef and quinoa salad, coriander and chilli DF



Shredded Mount Cotton chicken and noodle salad with nahm jim dressing GF, DF

Broccoli, sesame, roasted capsicum and bean sprout salad GF, DF, V

Tomato, basil and cherry bocconcini salad GF, V

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



Main Selection

\$8 per person



Grand Champion Branded Lamb of RQFWS – Tasmanian Royal lamb hotpot

GF, DF

Grilled lemon and basil marinated market reef fish fillets

GF, DF



Grand Champion Branded Beef of RQFWS – Swift Premium beef medallions, mushroom ragout

GF

Tandoori spice marinated chicken cutlets

GF

Spinach and ricotta ravioli with mushroom and truffle sauce, shaved parmesan

V

Chinese five spice braised free range pork with black mushrooms

DF

Baked barramundi fillets with ginger, soy and mirin glaze

DF

Dessert Selection

\$5 per person

Apricot, pear and orange jalousies

V

Guava and lime baked cheese cake

V

Apple & peach crumble tart

V

Black forest slice

GF V

Lemon meringue tart

V

Live Stations [Minimum 100 people] duration 2hrs

The Seafood Basket

\$22 per person

Panko crusted prawn cutlets

Panko crusted whiting fillets

Salt and pepper calamari

Shoestring fries

GF, V

Served with condiments

Charred Carvery

\$22 per person



Gold Medal Branded Beef of RQFWS - Tajima wagyu 400 day grain fed beef - slow roasted

Served with condiments and artisan bread rolls

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



Taste of Spain

\$16 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

GF, V

Taste of India

\$16 per person

Butter chicken

GF

Vegetable navratan korma

GF, V

Naan and pappadums

V

Raita and chutneys

V

Pan Asian

\$16 per person

Assorted sushi

Beef rendang with coconut rice

GF, DF

Korean fried chicken – gochujang, sesame, green shallot

Taste of Mexico

\$16 per person

Burritos - flour tortilla with beans, lettuce, sour cream, salsa fresca , guacamole & your choice of shredded chicken or pulled beef

Nachos - crispy corn chips with cheese, sour cream, beans, salsa fresca and guacamole

V

The Soup Kitchen - choose any two

\$16 per person

Roasted beef bone broth

DF, GF

Butternut pumpkin

DF, GF, V, Vegan

French onion

V

Potato & leek with truffle

GF, V

Roasted chicken & noodle

DF

Chicken & corn chowder

Minestrone

V, DF

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Taste of Italy

\$16 per person

Penne with olive oil, garlic, chilli, parsley and shaved parmesan

V

Fusili with meatballs, passata, basil and ricotta

Italian breads with olive oil and balsamic

V

Award Winning Cheese

\$19 per person



RQFWS Gold Medal Cheese - Heidi Farm Tilsit, Mil lel parmesan, King Island Roaring 40's blue, Jindi Brie served with artisan breads, lavash crackers, dried fruit, nuts and quince paste

V

Croquembouche Dessert Station

\$25 per person

Hand made profiteroles and éclairs with assorted fillings

V

Assorted macarons

GF, V

Chefs selection of petits fours

Barbeque Menu

Served from the buffet [Minimum 50 people]

\$45 per person

Salad

Tossed summer green salad with balsamic dressing

DF, GF, V, Vegan

Greek salad with olives, feta, cucumber and tomatoes with light vinaigrette

V

Traditional coleslaw

V

Baby chat potatoes

DF, GF, V, Vegan

Basket of assorted breads

Grilled Favourites

Barramundi marinated with lime parsley & chives

DF, GF

Mount Cotton chicken breast with sumac & lemon thyme

DF, GF



Gold Medal Branded Beef of RQFWS – Darling Downs Beef City Platinum rump steaks with sea-salt and cracked pepper

DF, GF

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



Dessert Selection

Tropical fruit platter	GF, V
Chocolate & cherry tart	V
Guava & lime baked cheesecake	V

Beverages

Brewed coffee and selection of teas

Add to your Barbeque Menu



Gold Medal Branded Beef of RQFWS - Shiro Kin Wagyu 500 day grain fed sirloin DF, GF \$18 per person



Grand Champion Branded Lamb of RQFWS – Grilled Tasmanian Royal lamb cutlets DF, GF \$9 per person



Grilled lemon and basil marinated Mooloolaba Ocean King prawns DF, GF \$9 per person

Grilled Mediterranean vegetables DF, GF, V \$5 per person



Selection of award-winning cheese - with lavash crackers, dried fruits and nuts V \$9 per person

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Plated menu



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












Plated Menu

Includes brewed coffee and selection of teas

Alternate service	\$4 per person per course
	or \$10 per person for three courses
Pre Function Canapés – up to 45 minutes	\$13.50 per person

Your choice of three canapés from the canapé selections

Cold Entrée [Preset]

	Roasted beetroot carpaccio, goats cheese, baby sorrel, sherry vinaigrette & broken hazelnuts	GF, V	\$22
	Bruschetta with whipped ricotta, slow roasted heirloom tomatoes and olive tapenade	V	\$20
	Grilled artichoke, green lentil vinaigrette, pickled carrot, basil oil	DF, GF, V, Vegan	\$20
	Soft poached Inglewood chicken salad, pink grapefruit, toasted cashews, coconut lime dressing	DF, GF	\$25
	Roast Redlands chicken, baby cos heart, white anchovy, cheese polenta crouton, basil sour cream	GF	\$24
	San choy bow - Mount Cotton chicken, iceberg lettuce, palm heart, crispy shallots, lime & chilli dressing	DF, GF	\$24
	Roasted duck breast, golden raisin puree, sweet wine jelly, duck liver terrine and buckwheat		\$26
	Gold Medal Branded Beef of RQFWS - Shiro Kin Wagyu 500 day grain fed Bresaola, pickled vegetables	GF	\$33
	Grand Champion Branded Beef of RQFWS – Pulled Western Queensland ‘Swift Premium’ grass fed beef, harissa spiced couscous, preserved lemon and jajik dressing		\$25
	Gold Medal Branded Beef of RQFWS - Tajima Wagyu 400 day grain fed steak tartare with smoked mussel aioli, pickled capers, baby cress and potato crisps	GF	\$29
	Grand Champion Branded Lamb of RQFWS – Roasted Tasmanian Royal lamb tenderloin with Turkish rub, celeriac remoulade, dolmas & sun dried fig balsamic reduction	GF	\$25
	Soft poached Moreton Bay bug tail, smoked fish brandade, sweet apple vinaigrette, hazelnuts	GF	\$33
	Compressed watermelon, Fraser Island crab mayonnaise, heirloom tomato, crumbled feta & mint	GF	\$25
	Mooloolaba King prawns, gazpacho gel, romaine lettuce, spiced Marie Rose sauce, fresh citrus	DF	\$26
	Seared Mooloolaba yellowfin tuna with salade niçoise and watercress aioli	GF	\$27
	Beetroot cured Huon salmon with ginger fennel, pickled red cabbage puree, beach herbs		\$24

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Hot Entrée *[Preset not available for hot entrée]*

	Butternut pumpkin ravioli with toasted pinenuts, semi dried tomatoes, basil seedlings and Grand Champion of RQFWS Mil LeL parmesan	V	\$24
	Beef ravioli with red wine jus, spinach oil and crispy onions		\$24
	Gnocchi with orange scented pumpkin puree, spiced walnuts and Grand Champion of RQFWS Mil LeL parmesan	V	\$24
	Gold Medal Branded Beef of RQFWS - twice cooked Darling Downs Beef City Platinum short rib with cauliflower and pea puree, crispy onion		\$28
	Twice cooked grain fed pork belly with truffle mash, candied apple and cider vinegar sauce	GF	\$26
	Honey roasted pork belly, spiced walnuts, and seeded mustard creamed potatoes, fennel pollen	GF	\$26
	Grand Champion Branded Lamb of RQFWS – Slow cooked Tasmanian Royal lamb loin, ume plum sesame, smoked eggplant, burnt miso lime glaze	DF, GF	\$27
	Honey roasted duck breast, pickled vegetables, sea grapes, beetroot verjuice & green onion oil	DF, GF	\$28
	Roasted fillet of North Queensland cobia, white bean puree, rouille & bouillabaisse reduction		\$27
	Bonito crusted clearwater scallops, beetroot puree, baby shiso, miso dressing	GF	\$29

Main Course

Poultry

	Spiced Redlands chicken breast with tamari soy and mirin reduction, and shitake mushroom sticky rice	DF	\$35
	Mount Cotton chicken supreme with turmeric and cumin potato, spinach puree and cucumber yoghurt	GF	\$35
	Mount Cotton chicken supreme with basil and spinach polenta, romesco sauce	GF	\$35
	Inglewood chicken breast with roasted potato, remoulade and lemon & saffron aioli	GF	\$39
	Seared duck breast with fondant potato, caramelised shallots, asparagus and star anise jus	DF, GF	\$39

Pork

	Twice cooked grain fed pork belly, dauphinois potato, seasonal greens, pork floss and red wine jus	GF	\$37
	Slow cooked char-siew pork collar with sticky rice timbale, seasonal greens with star anise jus	DF	\$36







Lamb

	Gold Medal Branded Lamb of RQFWS -Slow cooked Milly Hill lamb rump, with yoghurt, ras el hanout & couscous	GF	\$37
	Grand Champion Branded Lamb of RQFWS – Roasted Tasmanian Royal lamb rack with pesto, layered pumpkin cake & red wine jus	GF	\$40
	Gold Medal Branded Lamb of RQFWS -Roasted Milly Hill lamb rump, duck fat potatoes & rosemary jus	DF, GF	\$37



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Beef

	Gold Medal Branded Beef of RQFWS - Tajima wagyu 400 day grain centre cut eye fillet, Iranian dates relish, forest mushrooms and sauce bourguignonne		\$89
	Gold Medal Branded Beef of RQFWS - Shiro Kin wagyu 500 day grain fed sirloin, charred corn, celeriac skordalia, parmesan & Frangelico cream		\$62
	Gold Medal Branded Beef of RQFWS - Tajima wagyu 400 day grain fed sirloin, Lyonnaise potatoes, smoked eggplant and bordelaise sauce		\$59
	Grand Champion Branded Beef of RQFWS – Roasted Swift Premium grass fed eye fillet, potato sarladaise, caramelized onions and shiraz reduction	DF, GF	\$42
	Gold Medal Branded Beef of RQFWS - twice cooked Darling Downs Beef City Platinum short rib with marbled kumara mash red wine jus	GF	\$42
	Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek with, pesto polenta glazed shallots and gremolata		\$38
	Lightly smoked Darling Downs beef fillet, fondant potato, forest mushrooms and port wine reduction	GF	\$39

Fish

	Market reef fish fillet, steamed bok choy, shitake mushrooms and butter soy emulsion	GF	\$39
	Huon ocean trout fillet, crushed baby potatoes with garlic confit, honey roasted fennel, mandarin vinaigrette & crustacean oil	GF	\$42
	Roasted Queensland barramundi fillet with green pea risotto cake, smoked garlic aioli	GF	\$38
	Tasmanian Huon salmon fillet, steamed fragrant rice, pickled fennel, honey, sesame & soy glaze	DF, GF	\$38
	Baked Queensland barramundi fillet with chickpea and tahini salsa, saffron sauce	GF	\$38

Vegetarian

	Spiced cauliflower, butternut pumpkin puree, red cargo rice, dried raspberries, Harissa coconut cream	DF, GF, V, Vegan	\$34
	Wok-fried Asian green vegetables with silken tofu, steamed bok choy and jasmine rice	DF, GF, V, Vegan	\$34
	Porcini and field mushroom risotto with steamed asparagus, rocket pesto, truffle and shaved parmesan	GF, V	\$34
	Agnolotti with ricotta and spinach, Napolitano sauce and chive cream	V	\$34
	South Indian vegetable curry with coconut and steamed basmati rice	DF, GF, V, Vegan	\$34
	Thai coconut and coriander vegetable curry with Pandan scented jasmine rice	DF, GF, V, Vegan	\$34

Side Dishes [Centre served]

\$3 per person/side dish

Vegetables

Ratatouille	DF, GF, V
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Honey glazed carrots	DF, GF, V
Green beans with fried onion	DF, GF, V
Beetroot poached in garlic broth	V
Mixed spinach in brown butter	GF, V
Corn kernels with lemon butter	GF, V
Cauliflower gratin	GF, V
<i>Salads</i>	
Salad of mesclun greens with balsamic dressing, tomatoes, Spanish onion and feta	GF, V
Pear, toasted walnuts, rocket, Toowoomba spinach dressed in white balsamic dressing	GF, V
Classic Caesar salad with crispy bacon, anchovies, croutons, boiled eggs and Caesar dressing	
Salad niçoise with tuna, green beans and kalamata olives	GF

Desserts

Coconut yoghurt delice, dark chocolate genoise, strawberry & lemon verbena gel	GF, Vegan	\$18
Back forest sphere, cherry and kirsch compote chocolate and pistachio soil	GF, V	\$19
Raspberry white chocolate cheese cake, mandarin gel, raspberry sorbet and almond biscotti	GF, V	\$18
Valrohna chocolate marquise, moist orange sponge & caramel sauce	GF, V	\$19
Fig and brandy tart, almond cream and Stradbroke Island honey ice cream	V	\$18
Mango lime semifreddo, raspberry and hibiscus whip, macadamia glass biscuit	V	\$18
Coconut panna cotta, mango coulis, strawberry jelly and passion fruit sablé	V	\$18
 Warm Stanthorpe apple and peach crumble, hazelnut ice cream and vanilla bean anglaise	V	\$18
Lemon meringue pie with strawberries and grapefruit pearls	V	\$18
Trio of petite desserts (chef's selection - individually plated or centre served)	V	\$19
 RQFWS Gold Medal Cheese - Heidi Farm Tilsit, Mil lel parmesan, King Island Roaring 40's blue (individually plated or centre served)	V	\$19

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BRISBANE
SHOW
GROUNDS®



Cocktail menu



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



Cocktail Reception Packages

Cocktail Reception Package 1

\$47 per person

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

Cocktail Reception Package 2

\$60 per person

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

Cocktail Reception Package 3

\$79 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

\$99 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 (seafood station additional \$15 per person)

Cold Canapés *Cold canapés can be substituted by dessert canapés

\$4.50 per person/per item



Chicken teriyaki rice paper roll	GF, DF
Compressed watermelon with haloumi and Thai basil	GF, V
Tasmanian salmon caviar with free range egg, crème fraiche and dill	GF
Balsamic marinated tomato petal, whipped goats curd, baby rocket	V
Antipasti skewer with olive, semi dried tomato and fresh mozzarella	V, GF
Pulled beef terrine with saffron aioli and baby cress	GF, DF
Beef teriyaki, wakami seaweed, toasted sesame, lime mayo	DF
Whipped king island brie with toasted almonds and fruit chutney	V
Roast beef roulade with whipped horseradish mousse on petit toast	
Mini bruschetta with goats curd and sweet bell peppers	V
Trio of dips with karrajong crackers and grissini	V
Tajima Wagyu 400 day grain fed steak tartare with cornichon and caviaroli	DF
Kingfish ceviche with green chili, coconut, crispy shallots, pickled ginger	GF, DF
Shaved prosciutto, gorgonzola, herb grissini, truffled honey crumb	

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



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

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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

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



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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Beverages

menu



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



House Beverage Package 2019

Package pricing (per person)

1 hour package	\$24
2 hour package	\$30
3 hour package	\$35
4 hour package	\$42
5 hour package	\$46

Wine - *Package includes Sparkling and choice of one Red and one White*

Angas Brut Premium Cuvee, Barossa Valley, SA
 Oxford Landing Estates Sauvignon Blanc, SA
 Oxford Landing Estates Chardonnay, SA
 GISA 'ARC' Sauvignon Blanc, Adelaide Hills, SA
 GISA 'ARC' Reserve Shiraz, Barossa Valley, SA
 Hartog's Plate Cabernet Merlot, WA
 Oxford Landing Estates Shiraz, SA

Beer

XXXX Summer Bright Lager, QLD 330mL
 XXXX Gold, QLD 375mL
 Hahn Premium Light, NSW 375mL

Non-Alcoholic Beverages

Coke, Sprite, Coke 'No Sugar', Orange Juice, Sparkling Water

Upgrade your pre-dinner experience

Moët & Chandon Brut Impérial Champagne NV served for 30 minutes upon arrival	\$20 per person
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Premium Beverage Package 2019

Package pricing (per person)

1 hour package	\$35
2 hour package	\$38
3 hour package	\$47
4 hour package	\$56
5 hour package	\$65

Wine - Package includes Sparkling and choice of one Red and one White

Dunes & Greene Chardonnay Pinot Noir NV, SA

Twin Islands Sauvignon Blanc, Marlborough, NZ



Saltram '1859' Chardonnay, Eden Valley, SA
2017 RQFWS Bronze Medal Award Winner



Taylors Estate Shiraz, Clare Valley, SA
2018 RQFWS Gold Medal Award Winner Class 39



Ringbolt Cabernet Sauvignon, Margaret River, WA
2018 RQFWS Trophy Winner 'The Alan Cook MBE Best Merlot, Cabernet Sauvignon or Cabernets blend'

Haha Pinot Noir, Marlborough, NZ

Beer

James Squire 'One Fifty Lashes' Pale Ale, NSW 345mL

Little Creatures Rogers' 3.8% Amber Ale, WA 330mL

James Boag's Premium Light Lager, TAS 375mL

Non-Alcoholic Beverages

Coke, Sprite, Coke 'No Sugar', Orange Juice, Sparkling Water



Platinum Beverage Package 2019

Package pricing (per person)

1 hour package	\$40
2 hour package	\$50
3 hour package	\$60
4 hour package	\$70
5 hour package	\$80

Wine - Package includes Sparkling and choice of one Red and one White

Moët & Chandon Brut Impérial Champagne NV, FR



Brokenwood Semillon, Hunter Valley, NSW
2018 RQFWS Bronze Medal Award Winner, Class 13 Semillon



Dandelion Vineyards 'Wishing Clock' Sauvignon Blanc, Adelaide Hills, SA
2018 RQFWS Silver Medal Award Winner, Class 20 Sauvignon Blanc 2017 and older



Jim Barry 'The Lodge Hill' Shiraz, Clare Valley, SA
2018 RQFWS Silver Medal Award Winner, Class 40 Shiraz 2016

Terrazas de los Andes Reserva Malbec, Mendoza, ARG

Beer

Kosciuszko Pale Ale, NSW 330mL

Heineken 3 Lager, NL 330mL

James Boag's Premium Light Lager, TAS 375mL

Non-Alcoholic Beverages

Coke, Sprite, Coke 'No Sugar', Orange Juice, Sparkling Water



QLD Beverage Package 2019

Package pricing (per person)

1 hour package	\$26
2 hour package	\$32
3 hour package	\$37
4 hour package	\$43
5 hour package	\$49

Wine - Package includes Sparkling and choice of one Red and one White

Sirromet Vineyard Selection NV Sparkling, QLD
Sirromet Vineyard Selection Sauvignon Blanc, QLD
Symphony Hill Semillon, QLD
Symphony Hill Shiraz, QLD
Sirromet Vineyard Selection Cabernet Sauvignon, QLD
Symphony Hill Reserve Nebbiolo, QLD

Beer

James Squire 'One Fifty Lashes' Pale Ale, NSW 345mL
XXXX Gold, QLD 375mL
James Boag's Premium Light Lager, TAS 375mL







Non-Alcoholic Beverages

Coke, Sprite, Coke 'No Sugar', Orange Juice, Sparkling Water



À la carte beverages

Wine & Sparkling

Angas Brut Premium Cuvee, Barossa Valley, SA	\$40
Sirromet Vineyard Selection NV Sparkling, QLD	\$50
Dunes & Greene Chardonnay Pinot Noir NV, SA	\$60
Moët & Chandon Brut Impérial Champagne NV, FR	\$75
Oxford Landing Estates Sauvignon Blanc, SA	\$30
Oxford Landing Estates Chardonnay, SA	\$30
GISA 'ARC' Sauvignon Blanc, Adelaide Hills, SA	\$30
Sirromet Vineyard Selection Sauvignon Blanc, QLD	\$50
Symphony Hill Semillon, QLD	\$70
Twin Islands Sauvignon Blanc, Marlborough, NZ	\$60
 Saltram '1859' Chardonnay, Eden Valley, SA <i>2017 RQFWS Bronze Medal Award Winner</i>	\$60
 Brokenwood Semillon, Hunter Valley, NSW <i>2018 RQFWS Bronze Medal Award Winner, Class 13 Semillon</i>	\$75
 Dandelion Vineyards 'Wishing Clock' Sauvignon Blanc, Adelaide Hills, SA <i>2018 RQFWS Silver Medal Award Winner, Class 20 Sauvignon Blanc 2017 and older</i>	\$65
GISA 'ARC' Reserve Shiraz, Barossa Valley, SA	\$30
Hartog's Plate Cabernet Merlot, WA	\$30
Oxford Landing Estates Shiraz, SA	\$30
Symphony Hill Shiraz, QLD	\$70
Sirromet Vineyard Selection Cabernet Sauvignon, QLD	\$50
Symphony Hill Reserve Nebbiolo, QLD	\$70
 Taylors Estate Shiraz, Clare Valley, SA <i>2018 RQFWS Gold Medal Award Winner Class 39</i>	\$60
 Ringbolt Cabernet Sauvignon, Margaret River, WA <i>2018 RQFWS Trophy Winner 'The Alan Cook MBE Best Merlot, Cabernet Sauvignon or Cabernets blend'</i>	\$60
Haha Pinot Noir, Marlborough, NZ	\$60
 Jim Barry 'The Lodge Hill' Shiraz, Clare Valley, SA <i>2018 RQFWS Silver Medal Award Winner, Class 40 Shiraz 2016</i>	\$80
Terrazas de los Andes Reserva Malbec, Mendoza, ARG	\$85



Beers

Hahn Premium Light, NSW 375mL	\$6
XXXX Gold, QLD 375mL	\$7
XXXX Summer Bright Lager, QLD 330mL	\$8
Little Creatures Rogers' 3.8% Amber Ale, WA 330mL	\$9
James Boag's Premium Light Lager, TAS 375mL	\$9
James Squire 'One Fifty Lashes' Pale Ale, NSW 345mL	\$10
Heineken 3 Lager, NL 330mL	\$10
Kosciuszko Pale Ale, NSW 330mL	\$12

Non-Alcoholic Beverages

Coke, Sprite, Coke 'No Sugar', Soda, Tonic	\$5
Orange Juice	\$5
Bottled Water (still and sparkling)	\$4

Spirits

Vodka, Rum, Scotch, Whisky, Bourbon, Gin, Brandy	\$10
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Cocktails

Apple Martini	\$14
Cosmopolitan	\$14
RNA Kir Royal	\$12



Royal International Convention Centre Special Wines 2019

	Coldstream Hills Pinot Noir Chardonnay Sparkling, Yarra Valley, VIC <i>2018 RQFWS Gold Medal Award Winner Class 7, 'Sparkling White - traditional/classic methode 30+ months yeast age'</i>	\$70
	Domaine Chandon Blanc De Blancs NV, Yarra Valley, VIC <i>2018 RQFWS Gold Medal Award Winner Class 7, 'Sparkling White - traditional/classic methode 30+ months yeast age'</i>	\$75
	Jim Barry Wines Watervale Riesling, Clare Valley, SA <i>2018 RQFWS Gold Medal Award Winner Class 10, Riesling</i>	\$50
	Symphony Hill Wines Gewürztraminer, QLD <i>2018 RQFWS Gold Medal Award Winner Class 24, 'Single white varieties 2017 and older'</i> <i>2018 RQFWS Trophy Winner 'Best single white varietal wine of show'</i> <i>2018 RQFWS Trophy Winner 'The Courier Mail Best Queensland wine of show'</i> <i>2018 RQFWS Trophy Winner 'Lendlease most successful Queensland exhibitor of show'</i>	\$50
	Brokenwood 'ILR Reserve' Semillon, Hunter Valley, NSW <i>2018 RQFWS Gold Medal Award Winner Class 15, 'Semillon 2016 and older'</i>	\$90
	Coldstream Hills Reserve Chardonnay, Yarra Valley, VIC <i>2018 RQFWS Trophy Winner: 'Grand champion wine of show'</i> <i>2018 RQFWS Trophy Winner: 'The AO Fleming best Chardonnay wine of show'</i> <i>2018 RQFWS Trophy Winner: 'Best young table wine of show'</i> <i>2018 RQFWS Trophy Winner: 'RNA best white table wine of show'</i>	\$90
	Stella Bella Sauvignon Blanc, Margaret River, WA <i>2018 RQFWS Trophy Winner: 'Best Sauvignon Blanc or Semillon and Sauvignon Blanc Blend of wine show'</i>	\$60
	Cape Mentelle 'Brooks' Chardonnay, Margaret River, WA	\$75
	Montalto Tuerong Block Pinot Noir, Mornington Peninsula, VIC <i>2018 RQFWS Trophy Winner: 'The Bill Ryan best Pinot Noir wine of show'</i> <i>2018 RQFWS Trophy Winner: 'Best single vineyard red table wine of show'</i>	\$100
	Giant Steps Applejack Vineyard Pinot Noir, Yarra Valley, VIC <i>2017 RQFWS Gold Medal Award Winner Class 33, Pinot Noir</i>	\$100
	Brokenwood 'Wade Block 2 Vineyard' Shiraz, McLaren Vale, SA <i>2018 RQFWS Silver Medal Award Winner Class 40, Shiraz 2016</i>	\$80
	Lake Breeze 'Bullant' Shiraz, Langhorne Creek, SA <i>2018 RQFWS Gold Medal Award Winner Class 40, Shiraz 2016</i>	\$50
	Shingleback 'D Block' Shiraz, McLaren Vale, SA <i>2018 RQFWS Gold Medal Award Winner Class 41, Shiraz 2015 and older</i>	\$80
	Ringbolt Cabernet Sauvignon, Margaret River, WA <i>2018 RQFWS Trophy Winner: 'The Alan Cook MBE Best Merlot, Cabernet Sauvignon or Cabernet Blend wine of show'</i>	\$60
	Cockfighters Ghost Single Vineyard Cabernet Sauvignon, McLaren Vale, SA <i>2018 RQFWS Gold Medal Award Winner Class 46, Shiraz 2016</i>	\$80
	Terrazas de los Andes Reserva Malbec, Mendoza, ARG	\$85



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