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Royal ICC menu a showcase for award-winning, local producers

The Royal International Convention Centre's (Royal ICC) 2022 menu celebrates its unique connection to Australian farmers, featuring produce from both award-winners and boutique local operators.

The Royal ICC, like the RNA, is committed to championing agriculture and Queensland food producers and it has spent the past year establishing and fostering relationships with local brands such as international export success story Brisbane Valley Quail and beef supplier Paradigm.

The Convention Centre's 2022 Beverage menu also supports local, featuring independent winemakers such as Robert Channon Wines and Symphony Hill Wines and for the first time, a Brisbane-based craft brewery, the Newstead Brewing Company. Debuting in the Royal ICC's 2022 compendium is the Newstead Draught which raises money for the agriculture-related Droughtmasters Association of Queensland.

As always, the Royal ICC's unique menu features award-winning produce from the RNA-run RQFWS competition. In fact, it's the only convention centre in Australia where guests can enjoy produce awarded gold, silver and bronze medals in this competition.

Through this relationship, the chefs at the Royal ICC have formed close connections with the competition entrants – Australia's finest farmers and producers – learning the story behind each high-quality ingredient used.

Royal ICC Executive Chef Sean Cummings said it was wonderful to wake up each day and to know his mission was to champion agriculture.

"Our commitment to the RNA's charter of supporting agriculture is a true point of difference for the Royal ICC," said Mr Cummings.

"The Royal Queensland Food and Wine Show award-winners provide the Royal ICC with a high-quality array of products to showcase. But our team hasn't stopped there, we have also sought to embrace other world class local products – products which are enjoying commercial success overseas.

"Here at the Royal ICC we have a fluid approach to menu selections so we can celebrate fruit and vegetables when they are in season and in plentiful supply.

"We strive to understand how to bring out the best in the chosen ingredients, to let them shine," he said.

To view the 2022 menu compendium visit:

<https://www.brisbaneshowgrounds.com.au/home/plan/menu-compendium/>

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BRISBANE AUSTRALIA

Media Release



MEDIA ENQUIRIES

Veronica Carew

General Manager Communications

Ph: 07 3253 3930 Mob: 0408 323 631

Email: vcarew@rna.org.au