

Plated menu

Pre-Function Canapés - up to 45 minutes \$15 per person

Your choice of three canapés from the canapé menu

Chef's Signature 4 Course Plated Menu \$92 per person

Entrée

 San choy bow - Mount Cotton chicken - iceberg lettuce - palm heart
crispy shallots - lime & chilli dressing DF GF

Main

 Gold Medal Branded Beef of RQFWS - Char grilled JBS Queenslander
beef fillet - smoked speck - bone marrow - fondant potato - market greens NF DF GF

Award Winning Cheese

 Heidi Farm raclette - King Island roaring forties blue - Woombye ash brie
centre served with crackers and condiments V

Dessert

'Decoded' Ekka strawberry sundae V

Chef's Signature 3 Course Plated Menu Plant Based \$78 pp

Entrée

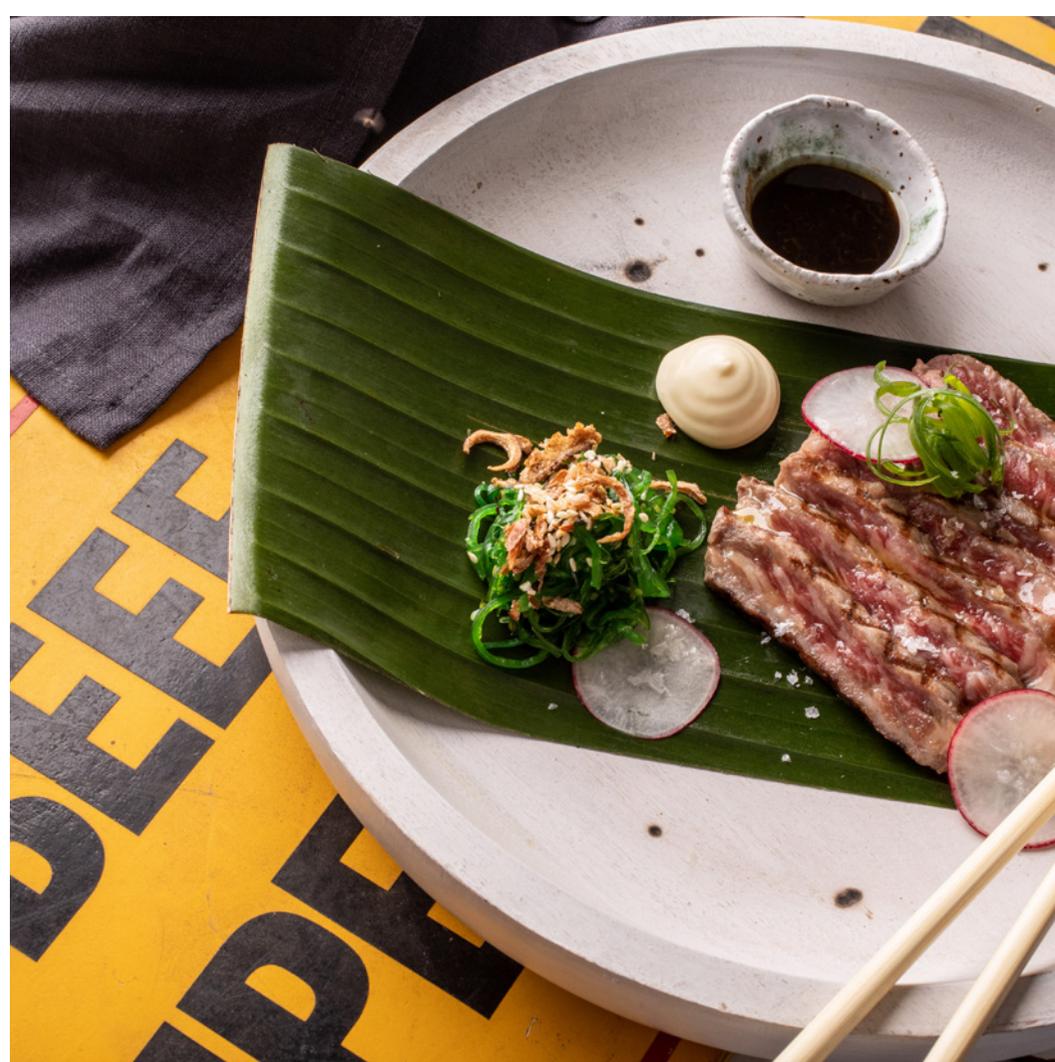
 Queensland butternut pumpkin - white asparagus - bitter greens
smoked almonds - green bean vinaigrette GF Vegan

Main

Spiced cauliflower - butternut pumpkin puree - red cargo rice
dried raspberries - harissa coconut cream NF GF Vegan

Dessert

Coconut delice - dark chocolate mousse - melted caramel
freeze dried mandarin NF GF Vegan



Dean Brewer

Sous Chef

"Once again here at the Royal International Convention centre we can confidently offer our guests some of the country's best produce. From the RQFWS Award winning beef and lamb to the trophy winning dairy products. To showcase this, my personal favourite this year is the Japanese inspired Award winning wagyu beef tataki with wakame seaweed, nori and smoked soy dressing, finish with a cress and green apple salad. Definitely has all of what Queensland and our kitchen team can offer.."

Cold Entrée [Preset]

-  Chef's Signature Dish - San choy bow - Mount Cotton chicken DF GF \$26
iceberg lettuce - palm heart - crispy shallots - lime & chilli dressing
-  Gold Medal Branded Beef of RQFWS - Paradigm ICON XB Wagyu beef NF GF \$29
smoked soy and nori dressing – wakame – cress salad
-  Grand Champion Branded Lamb of RQFWS - Woodward Australian lamb GF \$26
tenderloin - Turkish rub - celeriac remoulade - dolmas - balsamic reduction
-  Coconut poached Redland chicken breast - pink grapefruit NF DF GF \$26
Asian herbs - coconut lime slaw - crispy shallots

 Roasted beetroot carpaccio - Meredith goats cheese - baby sorrel GF V \$24
sherry vinaigrette - broken hazelnuts
-  Queensland butternut pumpkin - white asparagus - bitter greens NF GF Vegan \$25
smoked almonds - green bean vinaigrette
-  Baked Lockyer Valley leek tart - truffle - Heidi Farm raclette V \$25
crème fraiche - crisp apples
-  Mooloolaba King prawns - gazpacho gel - romaine lettuce NF DF GF \$27
spiced Marie Rose sauce

 Slow cooked Huon salmon - pickled cauliflower - radish NF GF \$26
lemon yoghurt - rainforest finger lime dressing
- Spencer Gulf Hiromasa kingfish ceviche - pickled radish NF DF GF \$29
Japanese dressing
-  Fraser Island spanner crab - heirloom tomato - watermelon NF GF \$29
crumbled feta & mint

Hot Entrée [Preset not available for hot entrée]

-  Chef's Signature Dish - Roasted Brisbane Valley quail NF GF DF \$26
Stanthorpe pear- muscatel reduction
-  Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek \$29
cannelloni - mustard fruits - wood mushroom cream

 Spinach & ricotta agnolotti - sage - lemon V \$25
green peas & buttered feves - shaved parmesan
- Gnocchi - confit duck - mushroom ragout - sherry dressing - shaved parmesan \$27
- Steamed chicken dumplings - grilled baby corn - green onion scallions DF \$25
roast chicken broth sesame and coriander
-  Twice cooked Gooralie free-range pork belly - sticky chilli soy glaze NF GF DF \$26
green papaya and bean shoot salad
-  Grilled Brisbane Valley quail - soft polenta - fire roasted onions NF GF \$28
pecorino - poached white raisins & truffle vinaigrette

 Soft poached clearwater scallops - charred pencil leek - vine tomato NF GF \$30
salmon pearl champagne cream sauce - herb oil - baby celery & parsley salad

Main Course

Poultry

- 
Chef's Signature Dish - Roast Mount Cotton chicken – garden peas
roast fennel & onions - bread sauce - pan jus
\$39
- 
Tandoori Mount Cotton chicken supreme - raita - turmeric potato
spinach pakora - curry sauce
GF \$39
- 
Mount Cotton chicken supreme - basil & spinach polenta
roast red pepper sauce - broken olive & parsley tapenade
NF GF \$39
- Seared duck breast - fondant potato - red currant cabbage puree
pomegranate - scorched red grape gel
NF GF DF \$40

Beef

- 
Chef's Signature Dish - Gold Medal Branded Beef of RQFWS
Queenslander beef fillet - smoked speck - bone marrow
pickled pearl onions - fondant potato - market greens
NF DF GF \$44
- 
Gold Medal Branded Beef of RQFWS - JBS Yardstick 150-day
grain fed beef fillet - pommes Anna - spinach puree - mustard cream sauce
green beans
NF GF \$49
- 
Gold Medal Branded Beef of RQFWS - slow cooked brisket
scorched sweet corn salsa - soft polenta - chipotle scented gravy
NF GF \$44
- 
Gold Medal Branded Beef of RQFWS - slow cooked Riverina
beef cheek - soft polenta - grilled artichoke - bush tomato relish - red wine jus
NF GF \$42
- 
Gold Medal Branded Beef of RQFWS - Paradigm Roam Wagyu
beef cheek - parsnip & parmesan mash - grilled flat mushroom
roasted red onion - red wine jus
NF GF \$44
- 
Gold Medal Branded Beef of RQFWS - JBS Yardstick 150-day
grain fed beef rib fillet - glazed king brown mushrooms - salt roasted kipflers
cress & parsley salad
NF GF DF \$52
- 
Gold Medal Branded Beef of RQFWS - Paradigm ICON XB Wagyu
beef sirloin - pickled radish - mushrooms – edamame - scorched nori rice cake
wasabi butter - green onion
NF \$98

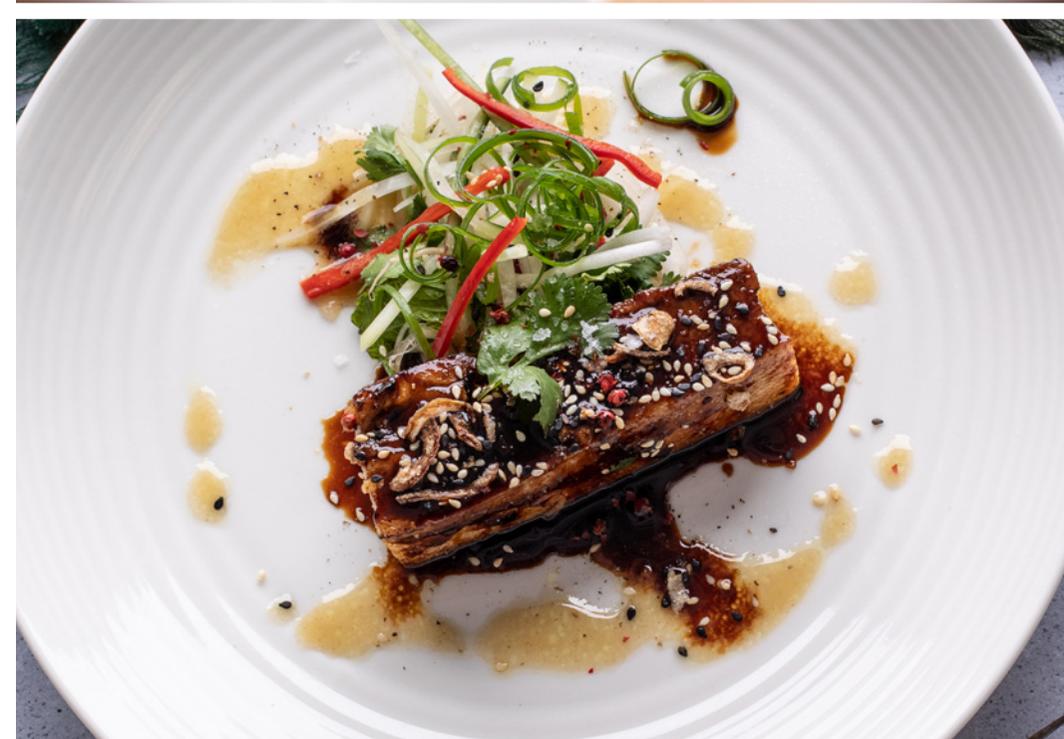


Paul Tarrant

Sous Chef

"The Grand Champion Woodward double lamb cutlet with salad of green peas, beans and lentils for me is a cracking dish, peas from the scenic rim and premium quality lamb, 2021 Grand Champion no less. it just melts in the mouth."





Lamb

- GOLD
 Chef's Signature Dish - Gold Medal Branded Lamb of RQFWS NF GF \$39
 Milly Hill lamb rump - charred eggplant puree - roasted baby carrots
 vegetable ash yoghurt - red pepper couli
- TROPHY
 Grand Champion Branded Lamb of RQFWS - Woodward lamb NF GF DF \$42
 double lamb cutlet - pickled zucchini - roast pumpkin - tomato & lemon salsa
- GOLD
 Gold Medal Branded Lamb of RQFWS - Thomas Supreme NF DF GF \$39
 lamb rump - charred courgette - ratatouille - soft feta - parsley frit
- TROPHY
 Grand Champion Branded Lamb of RQFWS - Woodward double NF DF GF \$42
 lamb cutlet - salad of green peas, beans and lentils - smoked aioli

Pork

- QLD
 Chef's Signature Dish - Twice cooked Gooralie free-range pork belly NF DF GF \$39
 potato torte - maple roasted apple - baby carrots - calvados jus
- QLD
 Slow cooked Queensland free-range pork belly - miso & soy glaze NF DF \$39
 green papaya and bean shoot salad - sticky rice - crispy shallots
- QLD
 Roast Queensland free-range pork loin cutlet - white bean NF DF GF \$39
 confit fennel & onions - warm lentil and carrot vinaigrette - baby sorrel
 Mount Zero olive oil

Fish

- QLD
 Chef's Signature Dish - Roasted North Queensland barramundi fillet DF GF \$40
 coconut rice - snake bean salad - yellow curry sauce - crisp salted curry leaves
- Grilled Huon salmon - beetroot - shaved fennel - burnt orange NF DF GF \$40
 vinaigrette - lemon potato - watercress
- QLD
 Roasted fillet of North Queensland cobia - saffron braised fennel DF GF \$44
 rouille - bouillabaisse broth - new season carrot - parsley oil
- QLD
 Baked North Queensland barramundi fillet NF GF \$40
 crushed new potatoes - market greens - Champagne cream sauce

Vegetarian & Vegan

Chef's Signature Dish - Spiced cauliflower - butternut pumpkin puree - red cargo rice - dried raspberries - harissa coconut cream NF GF Vegan \$35

Porcini & field mushroom risotto GF V \$35
dry roast asparagus - rocket pesto - truffle - shaved parmesan

Roasted beetroot steak - coconut yoghurt - coriander & mint verde - crispy shallots - sesame GF Vegan \$35

Gnocchi - green pea puree - cashew whip - snow pea tendrils - vegan mozzarella Vegan \$35

Soft white polenta - wood mushroom ragout - charred King brown mushroom - gremolata NF GF Vegan \$35

Thai coconut & coriander vegetable curry - pandan scented jasmine rice GF Vegan \$35





Plated Desserts

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|---|---------|------------|
| Chef's Signature Dessert - 'Decoded' Ekka strawberry sundae | V | \$19 |
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| Trio of Petite Desserts - Chef's selection - individually plated | V | \$20 |
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| <div style="display: flex; align-items: center;"> <div style="width: 15px; height: 15px; border: 1px solid black; border-radius: 50%; background-color: #d9ead3; margin-right: 5px;"></div> RQFWS Gold Medal Cheese - Heidi Farm raclette - Woombye ash brie </div> | V | \$20 |
| King Island Roaring Forties blue - individually plated | | |
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| Coconut delice - dark chocolate mousse - melted caramel
freeze dried mandarin | NF GF | Vegan \$19 |
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| Raspberry white chocolate cheesecake - berry ice cream
pistachio crumble | GF V | \$19 |
| | | |
| Baked Valrhona chocolate tart - milk chocolate parfait
crisp meringue - salted caramel | GF V | \$19 |
| | | |
| White chocolate mousse - crunchy soft meringue - tropical fruits | NF GF V | \$19 |
| | | |
| White Chocolate galaxy dome - Bowen mango mousse - lime pearls
black sesame sponge | GF V | \$19 |
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| Tiramisu verrine - layered mascarpone mousse - savoiardi biscuit
cocoa crumble | V | \$19 |
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| <div style="display: flex; align-items: center;"> <div style="width: 15px; height: 15px; border: 1px solid black; border-radius: 50%; background-color: #f1c40f; margin-right: 5px;"></div> Warm Stanthorpe apple & blueberry crumble - vanilla bean ice cream
anglaise </div> | V | \$19 |

Includes

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Alternate service

\$4 per person per course
\$10 per person for three courses

Horst Cords

Head Pastry Chef

"Our 2022 dessert selection features an amazing variety of locally produced ingredients of the highest standard. My personal favourite is our incredible 'White Chocolate Galaxy Dome' – it is such an innovative world-class dessert. I am very proud to produce these beautiful desserts with my highly talented team."

