

Menu

Menu



Incorporating award-winning produce from the Royal Queensland Awards

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Breakfast

Continental or Stand-Up Breakfast

\$32.5 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Seasonal sliced fruits

NF GF Vegan

Chef's selection vegetable frittata

NF GF V

Danish pastries

V

Warm berry & almond cake

GF V

Yoghurt pot

passionfruit

GF V

Additional items

Brioche roll

maple bacon · fried egg

\$11

Toasted almond croissant

\$9

V

Banana & chocolate muffin

\$6.5

V

Croissant

ham · aged cheddar

\$9

Baked pastry

spinach · ricotta

\$6.5

V

Hot Breakfast served from stations

Maximum 500 people

\$45.5 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Seasonal sliced fruits

NF GF Vegan

Chef's selection vegetable frittata

NF GF V

Danish pastries

V

Warm berry & almond cake

GF V

Yoghurt pot

passionfruit

GF V

Free range scrambled eggs

NF GF

Grilled vine ripened tomatoes

NF GF Vegan

Beef chipolata

NF GF DF

Smoked bacon rashers

NF GF DF

Sautéed button mushrooms

NF GF Vegan

Potato rosti

NF GF Vegan

Plated Breakfast

Minimum 50 people

\$45.5 per person

Orange juice

Brewed premium roasted coffee

Selection of teas

Preset items - choose one option

Seasonal sliced fruits NF GF Vegan

Chef's selection vegetable frittata NF GF V

Danish pastries V

Warm berry & almond cake GF V

Yoghurt pot
passionfruit GF V

Please choose one option

Free range scrambled eggs

crème fraîche · Huon smoked salmon · toasted brioche
slow roasted tomato relish

Farmer's big breakfast

smokey bacon · roasted vine ripened tomatoes
scrambled eggs · toasted English muffin · beef sausage
sautéed mushrooms · potato rosti NF

Vegetable frittata

grilled haloumi · baby rocket · potato rosti · toasted gluten free bun
salsa verde NF GF V

Eggs benedict maximum 500 people

toasted English muffin · shaved ham · poached eggs · hollandaise
roma tomato · potato rosti · sautéed mushrooms NF

Town & country breakfast

warm sourdough toast · truffle infused scrambled egg · avocado · feta
baked roma tomato · caramelised red onion NF V

Executive chef's breakfast

pickled avocado · goats cheese · candied pecans
cured beetroot · fire roasted red onion
toasted gluten free bun GF V



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B r e a k s



Arrival Package

30 minute duration	\$6.5 per person
45 minute duration	\$6.9 per person
1 hour duration	\$7.1 per person

Brewed premium roasted coffee

Selection of teas

Add orange juice
\$2.9 per person

Build Your Own Break

\$18 per person

Brewed premium roasted coffee

Selection of teas

Your choice of 2 items

Additional sweet selection @ \$7 per person

Additional savoury selection @ \$8 per person

Sweet Selections

Chunky homestyle giant cookies	V
Danish pastries	V
Cookies & cream slice	GF Vegan
Sultana blondie cookie bar	NF GF Vegan
Rocky road slab	V
Orange • almond • raspberry bundt	GF V

Mini lamington NF V

Mini magnum ice cream GF V

Pastry chef's muffin selection V

Classic scone
strawberry compote • vanilla cream NF V

Flourless chocolate brownie
ganache • salted caramel GF V

Sliced seasonal fruit NF GF Vegan

Savoury Selections

Muffin
bacon • roast pumpkin • spinach • cheese NF

Baked quiche
chives • semi dried tomato • feta NF V

Pumpkin & native river thyme scone
wattleseed • cream cheese V

Mini puff pastry pie
bacon • egg • parsley NF

Angus beef 'pie n peas'

Croissant
ham • aged cheddar

Baked filo pastry
spinach • ricotta V

Brioche slider
shredded chicken • lemon pepper mayo

Chef's selection vegetable frittata NF GF V

Chef's selection baked pastry NF GF Vegan

Themed Morning & Afternoon Breaks

Includes

Brewed premium roasted coffee

Selection of teas

Chef's signature \$23 per person

Finger sandwiches
chef's selection

NF

Classic scone
strawberry compote · vanilla cream

NF V

Baked quiche
chives · semi dried tomato · feta

NF V

Healthy break \$18 per person

Baked pastry
spinach · feta

V

Yoghurt pot
passionfruit

GF V

Whole seasonal fruit

NF GF Vegan

Australian rules \$18 per person

Angus beef 'pie n peas'

Mini lamington

NF V

Rocky road slab

V

The Croissanterie \$20 per person

Croissant
ham · aged cheddar

Toasted almond croissant

V

Whole seasonal fruit

NF GF Vegan

Plant based gluten free \$18 per person

Chef's selection baked pastry

NF GF Vegan

Cookies & cream slice

GF Vegan

Sliced seasonal fruit

NF GF Vegan

Freshly baked Danish pastry \$18 per person

Cinnamon pinwheel

V

Maple and pecan Danish

V

Raspberry Danish

V

Vanilla custard Danish

V

Apple Danish

V

Lunch

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Stand Up Light Lunch Menu 1

Minimum 45 minute service duration

\$35.5 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

shaved ham · aged cheddar · smoky green tomato relish

Turkish bread

egg · shredded iceberg · watercress

DF V

Hot



Mount Cotton chicken teriyaki

wasabi slaw

NF DF GF

Steamed rice

mirin · nori

NF DF GF

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks - mineral water

\$6 per person

Add Dessert

\$9 per person



Stanthorpe apple & blueberry crumble

vanilla custard

V

Mini Magnum ice cream

GF V

Stand Up Light Lunch Menu 2

Minimum 45 minute service duration

\$35.5 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

roast chicken · baby spinach · pickled red onion · salsa verde

Turkish bread

beetroot hummus · grilled eggplant & peppers

crumbled feta · rocket

V

Hot

Tajín spiced chicken supreme

Arroz Rojo · chipotle mayo

NF DF GF

Roasted sweet potatoes

black bean & coriander salsa

NF DF GF V

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks - mineral water

\$6 per person

Add Dessert

\$9 per person

Pavlova

passionfruit · whipped strawberry cream

NF GF V

Chef's selection of award-winning cheese

crackers · dried fruits

V

Stand Up Working Lunch Menu 1

Minimum 45 minute service duration

\$51 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks - mineral water

\$6 per person

Baby cos leaves

shaved parmesan · sour cream dressing
roasted garlic croutons

V

Honey glazed pumpkin

black quinoa · candied pepitas
preserved lemon vinaigrette

GF Vegan

Grilled pork steak

char grilled pineapple, cucumber & coriander salsa

NF DF GF

Tajín spiced chicken supreme

sweet potato and black bean · chipotle mayo

NF DF GF

Salt roasted new season potatoes
with rosemary & spring onions

NF GF Vegan

Tiramisu

shaved dark chocolate

V

Seasonal fruit tart

V

Stand Up Working Lunch Menu 2

Minimum 45 minute service duration

\$55 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks - mineral water

\$6 per person

Mizuna & baby spinach salad

cucumber · daikon · toasted sesame & ponzu dressing

GF Vegan

Rice noodle salad

edamame · wakame · pickled ginger · green onions

NF V



Gold Medal Branded Beef of RQA

Grilled JBS Thousand Guineas flank steak

tōgarashi spice

NF GF DF



Mount Cotton chicken teriyaki

wasabi slaw

NF DF GF

Seasonal market vegetables

ginger soy dressing · crispy shallots

NF GF Vegan

Steamed rice

mirin · nori

NF GF Vegan

Chef's selection of award-winning cheese

crackers · dried fruits

V

Pavlova

passionfruit · whipped strawberry cream

NF GF V



Sean Cummings
Executive Chef

"The Royal Queensland Awards are the foundation our menus are built upon, and they are a celebration of the nation's finest produce and producers. Having these fresh, quality local ingredients is our chefs first step to providing our guests with amazing food."



Stand Up Working Lunch Menu

3 Plant Based

Minimum 45 minute service duration

\$51 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks - mineral water

\$6 per person

Coconut rice salad

crispy shallots · sesame · Asian herbs · chilli

NF 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 · glass noodles · chilli

coriander & toasted cashews

GF Vegan

Steamed brown rice

soft herbs

NF GF Vegan

Compressed watermelon & heirloom tomato salad

vegan mozzarella · chardonnay vinegar & mint

NF GF Vegan

Dark chocolate mousse

cherry cream

NF GF Vegan

Cookies & cream slice

GF Vegan



Meet the Chef BBQ served from the station

Minimum 60 people

\$85.5 per person

Live open grill with the RNA Kitchen Team cooking right in front of your eyes.... come talk all things food!



Grand Champion Branded Beef of RQA
W. Black wagyu flank steak

NF DF GF



North Queensland barramundi
lime · parsley · chives

NF DF GF



Mount Cotton chicken
sumac · lemon · thyme

DF GF NF

Gourmet sausages
garlic · rosemary · caramelised onion

DF GF NF

Grilled haloumi
marinated vegetables · rocket pesto

GF V

Salad

Baby cos leaves
shaved parmesan · smoked tabasco dressing · sea salt

NF GF V

Greek salad
olives · feta · cucumber · vine ripened tomatoes
lemon vinaigrette

NF V GF

Traditional coleslaw

NF V GF

Roasted new season chat potatoes

NF GF Vegan

Dessert Selection



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

V

Warm chocolate brownie slab
Chantilly cream · berries · fudge sauce

V

Additional items

Canapes on arrival
your choice of three canapes from the canape menu

\$20

Award winning ice cream
cones · assorted toppings · candies · whipped cream

\$18
V

Royal spit roast

Minimum 100 people

\$95 per person

Our culinary team showcases award-winning products slowly cooked across the open coals from our rotisserie

Choose your meat (select 3)

- Classic porchetta (rolled seasoned pork belly)

NF GF DF
-  Butterflied boneless Mount Cotton chicken
chermoula & preserved lemon

NF GF DF
-  Award Winning Lamb of RQA
boneless Tasmanian lamb
rosemary garlic studded


NF GF
-  Gold Medal Branded Beef of RQA
char grilled flank steak · blue cheese & anchovy butter

NF GF

Sides

- Char sweet corn
creole butter

NF GF V
- Blistered vine ripened tomatoes

NF GF Vegan
-  Wedges Queensland blue pumpkin
maple glaze

NF GF Vegan
- Balsamic BBQ red onion

NF GF Vegan
- Build your own Caesar salad

NF

Dessert Selection


- Classic pecan pie
maple cream


V
- Baked New York cheesecake
candied apples

GF V

Upgrade \$6 per person

Swap 1 of your 3 selections with one of the following upgraded items

-  Gold Medal Branded Beef of RQA Rib Eye
mustard butter sauce

NF GF
-  North Queensland barramundi
ginger, shallot and soy dressing

NF GF DF





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Plated





Dean Brewer
Executive Sous Chef



"This year at the Royal International Convention Centre our kitchen team has a vision of bringing your favorite restaurant food to the event space. All our chefs have worked in highly regarded venues across Australia and globally, so this is the perfect opportunity to showcase the diversity of food and our people. We are passionate about sustainability and featuring beautiful, award-winning, locally sourced produce."

Pre-Function Canapés




up to 45 minutes

\$20 per person

Your choice of three canapés from the canapé menu (refer to page 27)




Cold Entrée

Preset available

	San choy bow Mount Cotton chicken · iceberg lettuce · palm heart crispy shallots · lime & chilli dressing	\$30.5 DF GF NF
	Chicken, truffle and pork terrine Cumberland gel · pickles	\$30.5 DF NF GF
	Soft poached Tasmanian Huon salmon celeriac vichyssoise · horseradish gremolata	\$31.5 NF GF
	Grand Champion Branded Beef of RQA W. Black wagyu beef carpaccio smoked pickled mushrooms · pecorino · truffle aioli	\$31.5 NF GF
	Roasted beetroot carpaccio Meredith goats' cheese · baby sorrel · sherry vinaigrette broken hazelnuts	\$29 GF V
	Baked Lockyer Valley leek tart truffle · Heidi Farm raclette · crème fraîche watercress & frisée	\$30.5 V
	Char-grilled lamb tenderloin jarjeer rocca salsa · hummus · spiced eggplant kasundi	\$30.5 DF GF
	Gold Coast tiger prawns shaved sugarloaf · salted ricotta · harissa toasted hemp seeds	\$30.5 NF GF

Hot Entrée

Preset not available

	Szechuan spiced Brisbane Valley quail pickled cucumber ribbon salad · crispy rice	\$31.5 NF GF DF
	Steamed chicken dumplings soy braised mushrooms · green onion scallions sesame and coriander	\$30.5 DF
	Twice cooked Queensland free-range pork belly yeasted cauliflower puree · beetroot powder · purple shiso cider jus	\$31.5 NF GF DF
	Buffalo ricotta ravioli shaved prosciutto · braised cherry tomato vinaigrette spinach · shaved pecorino	\$30.5
	Slow cooked beef brisket gnocchi · mushroom ragout · sherry dressing shaved parmesan	\$30.5
	Pressed lamb shoulder with preserved lemon & garlic skordalia · pumpkin flower frit & parsley	\$31.5
	Grilled Brisbane Valley quail soft polenta · fire roasted onions pecorino & truffle vinaigrette	\$31.5 NF GF
	Steamed scallops green pea puree · cauliflower espuma pancetta & parmesan crumble	\$30.5 NF GF



Main Course

Poultry

- | | | |
|---|---|-------------------------------|
|  | Roast Mount Cotton chicken
thyme & garlic new potatoes · charred red onions
baby peas · pan jus | \$42.5


NF GF DF |
| | Charred jerk chicken supreme
crushed sweet potato · blackened corn salsa
coriander & lime sour cream | \$42.5


NF GF |
|  | Mount Cotton chicken supreme
truffled polenta · grilled King brown mushroom
market greens · salsa verde | \$42.5


NF GF |
| | Seared duck breast
fondant potato · red cabbage puree · parsnip crisp
star anise jus · freeze dried mandarin | \$48.5

NF GF DF |

Pork

- | | | |
|---|---|-------------------------------|
|  | Mustard & beer braised Queensland pork cheeks
celeriac puree · puffed pearl barley
pickled onion & parsley salad | \$46.5

NF |
|  | Slow cooked Queensland pork belly
miso & soy glaze · green papaya and bean shoot salad
sticky rice · crispy shallots | \$45.5

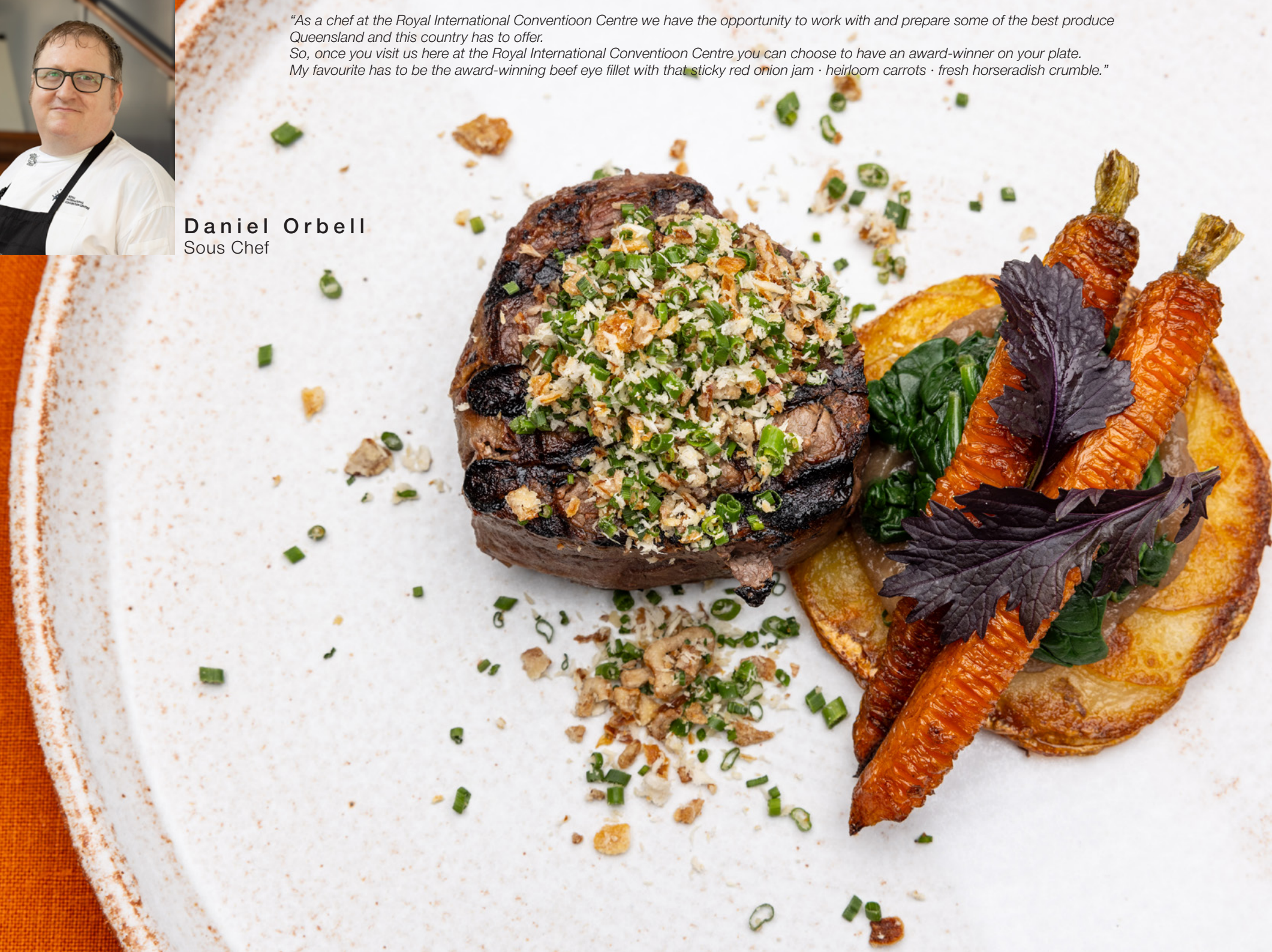
NF GF DF |
|  | Roast Queensland free-range pork loin cutlet
grilled parmesan polenta · caponata Siciliana
roast tomato jus · basil & parsley frit | \$45.5

NF GF |



Daniel Orbell
Sous Chef





"As a chef at the Royal International Convention Centre we have the opportunity to work with and prepare some of the best produce Queensland and this country has to offer. So, once you visit us here at the Royal International Convention Centre you can choose to have an award-winner on your plate. My favourite has to be the award-winning beef eye fillet with that sticky red onion jam · heirloom carrots · fresh horseradish crumble."



Beef

	Award winning branded beef of RQA Stanbroke Queensland eye fillet pommes Anna - red onion jam · heirloom carrots horseradish crumble	\$57.5	NF
	Award winning branded beef of RQA JBS Great Southern Pinnacle grass fed beef fillet potato torte · spinach puree · mustard cream sauce	\$64	NF
	Award winning branded beef of RQA Kilcoy Ebony Black Angus brisket scorched sweet corn salsa · soft polenta chipotle scented gravy	\$53.5	NF GF
	Award winning branded beef of RQA slow cooked JBS Riverina beef cheek saffron risotto · gremolata · buttered peas & fèves roast onion jus	\$49.5	NF GF
	Award winning branded beef of RQA Kilcoy Ebony Black beef cheek wellington truffled mushroom ragout · chicken & port wine paté market vegetables · red wine jus	\$58	NF
	Award winning branded beef of RQA JBS Portoro MSA grain fed sirloin salted caramel onions · duck fat potatoes mushroom duxelles	\$64	NF GF DF

Lamb

	Award winning branded lamb of RQA Milly Hill lamb rump confit garlic roasted potatoes · pea puree · baby carrots rosemary & mint jus	\$49	NF GF DF
	Award winning branded lamb of RQA Tasmanian double cutlet thyme & parmesan potato croquette scorched seasonal greens · shiraz jus	\$50.5	NF
	Award winning branded lamb of RQA Slow cooked Tasmanian lamb garlic braised potato · roasted butternut pumpkin sauce verte · red wine jus	\$47	GF DF NF
	Award winning branded lamb of RQA Sovereign lamb rump salt roasted kipflers · tomato & lemon salsa · smoked aioli	\$49	NF GF DF

Fish



Roasted North Queensland barramundi fillet \$47.5
potato & spinach pakora · coconut yoghurt & coriander
salted curry leaves NF DF GF

Miso glazed Spencer Gulf Hiramasa Kingfish fillet \$59
scorched broccolini · nori rice cake
Moreton Bay bug vinaigrette NF DF GF

Seared Tasmanian Huon salmon fillet \$47.5
beluga black lentils · baby vegetables · pomegranate GF DF NF



Baked North Queensland barramundi fillet \$47.5
scorched golden shallots · roasted potatoes · market greens
Champagne cream sauce NF GF

Vegetarian & Vegan

Baked spiced cauliflower \$40
sweet potato puree · wild rice · harissa coconut cream
beetroot powder NF GF Vegan

Green pea and lemon risotto \$40
beans · edamame · fèves · basil NF GF Vegan

Gnocchi \$40
mushroom & pearl onion ragout · snow pea tendrils
Grana Padano · fried basil NF GF V

Coconut & coriander vegetable curry \$40
pandan scented jasmine rice GF V





Plated Desserts

Trio of Petite Desserts

Chef's selection · individually plated

\$30

V

Tiramisu

layered mascarpone mousse · salted caramel
savoirdi biscuit · cocoa crumble

\$22

V

Warm sticky date pudding

burnt caramel gelato · praline crumble
milk chocolate fudge sauce

\$22

V

Flourless chocolate brownie

caramel crèmeux · hazelnut streusel ·
milk chocolate cream

\$22

GF

Raspberry mousse

vanilla short crust pastry · coconut · seasonal berries

\$22

NF GF Vegan

Yuzu & raspberry cheesecake sphere

passionfruit dust · meringue · caramelised white chocolate

\$22

GF V

Whipped cherry & chocolate ganache

morello curd · iced parfait · crue nougat

\$22

GF V

Apple & Anzac crumble

Granny Smith gel · muscovado sponge
vanilla bean ice cream · blitz puff

\$22

V

'The Pav' meringue dome

whipped passionfruit ganache · strawberry jam · lemon curd

\$21

GF V



RQA Grand Champion Cheese

Woombye Cheese Queensland

Blackall Gold Washed Rind

individually plated · rye bread crisps · house relish ·
Angas Park muscatels

\$24

V

Includes

Brewed premium roasted coffee

Selection of teas

Add alternate service

\$5 per person per course

\$12 per person for three courses



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Cocktail & Live Stations

Cocktail Reception Package 1

\$61 per person

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

Cocktail Reception Package 2

\$83 per person

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

Cocktail Reception Package 3

\$98 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

\$115 per person

Includes four hour house beverage package plus your choice of four cold and four hot canapés, one individual item and one live station





Nat Rawlins
Head Pastry Chef

"With a focus on playful Innovation, our desserts are technique driven with a modern interpretation. Our aim is to bring a premium restaurant quality experience into the event space."




Cold Canapés

\$7 per person/per item

Classic sushi roll pickled ginger · ponzu soy sauce	NF GF DF
Vegetarian sushi ponzu soy · wasabi	NF GF Vegan
Persian feta & lemon thyme tart bloody Mary gel	V
Chicken, truffle and pork terrine Cumberland gel	DF GF NF
Antipasti skewer kalamata olive · semi dried tomato · fresh mozzarella	NF GF V
Thai chicken larb betel leaf · sweet chilli jam · fried shallots	DF GF NF
Roast chicken & green apple parfait basil · confit cherry tomato	NF
Roasted duck pancake coriander · spiced plum	
Beef teriyaki scorched rice · wakame · toasted sesame · lime mayo	DF GF
Gin cured Huon salmon rainforest finger lime · crème fraiche · toasted brioche	
 Creole spiced Mooloolaba King prawn Cajun mayo	NF GF DF

Hot Canapés

\$7 per person/per item

Moroccan fried cauliflower harissa · smoked aioli	GF Vegan
Wood mushroom tartare potato rosti · truffle aioli	GF Vegan
Porcini & truffle arancini basil mayonnaise	V
Hasselback potato Taleggio · chive confit · garlic mousse	V GF NF
Korean fried chicken gochujang sauce · toasted sesame	DF
Corn and zucchini fritter caramelised onion · roasted pumpkin · crème fraiche	V NF
Mini baked char siew pork puff sticky chilli jam	
Angus beef 'pie n peas'	
Huon smoked salmon croque monsieur preserved lemon · Gruyère	NF
 Seared Darling Downs beef smoked soy · wasabi · tamagoyaki	NF GF DF
Cumin salted lamb tenderloin eggplant puree · hazelnut crumb	DF GF
Double crunch spicy prawns lime mayo	
Spring roll shots spicy · classic · Thai lime	V DF GF

Live Stations

Minimum 100 people duration 2 hours

Minimum of 2 stations for a cocktail function

Minimum of 3 stations for a stand up lunch or dinner

Charred Carvery

\$28.5 per person



Award winning branded beef of RQA
JBS Thousand Guineas grain fed beef
Served with condiments and artisan bread rolls mini
Yorkshire puddings & black · pepper colcannon

NF

The Outback Station

\$29.5 per person



Award winning roasted Tasmanian lamb
pepperleaf · mint yoghurt

GF NF

Saltbush roasted new season potato
fire roasted red onion · lemon myrtle vinaigrette

GF DF NF

Charred corn on the cob
Warragal green pesto butter

V GF

Warm damper with butter

V

Ox heart tomato
shaved fennel · compressed cucumber
rainforest finger lime dressing

NF GF Vegan

Baby cos leaf
free range hens' egg · shaved parmesan
native thyme and lemon crumble
basil sour cream dressing

V

The Seafood Basket

\$29.5 per person

Panko crusted prawn cutlets

Crispy battered flathead fillets

Calamari

NF

French fries

NF V

Served with homemade tartare sauce and lemon

The Acropolis

\$28 per person



Slow roasted award winning Tasmanian lamb &
Greek style grilled chicken

GF DF NF

Butter glazed spanakopita
sea salt flakes

V

Grilled haloumi
lemon · honey · Greek olive oil

NF V GF

Warm pita bread
hummus · taramasalata · tzatziki

Greek salad
tomato · olives · feta · cucumber · peppers

V GF NF

Crisp iceberg salad leaves
Greek olive oil · lemon, garlic & oregano

V GF

Paella

\$23 per person

Valencian seafood paella with prawns
calamari · mussels · fish · chorizo

GF DF NF

Mediterranean vegetable paella

NF GF Vegan

Piriñaca salad

tomato · green pepper · pickled red onion · olives

NF GF Vegan

Smokehouse

\$29.5 per person



Low & slow award-winning beef brisket
Southern BBQ spice rub

GF DF NF



Pull apart Queensland pork collar butt
baked whole apples

GF DF NF

Charred corn on the cob
jalapeno butter

V GF NF

Sugarloaf

green apple and fennel slaw · white BBQ sauce

V GF DF NF

Baby cos leaves

shaved parmesan · tabasco sour cream dressing

GF NF V

Saigon Kitchen

\$24 per person

Pho

shaved award-winning beef · noodles · spearmint
beansprouts · chilli · green onion broth

GF DF NF

Shredded chicken & green papaya salad

crispy shallots · cashews · carrot · spring onions
nam jim · wild ginger

GF DF



Roast Queensland pork bao

steamed bun · roast pork · fresh herbs and vegetables
hoisin sauce

DF NF

German beer hall

\$23 per person

Grilled Bratwurst

pork sausage spiced with marjoram and pepper

DF

Knackwurst

pork sausage with garlic and pepper

DF

Potato puree

V GF NF

Sauerkraut

GF NF Vegan

House made pretzels & whipped butter

V

Selection of mustards



RQA Award-Winning Cheese

\$24 per person

King Island Dairy, Tasmania -
Stokes Point Smoked Cheddar

GF V

Woombye Cheese, Queensland -
Blackall Gold Washed Rind

GF NF V

Berrys Creek Cheese, Victoria -
Oak Blue

GF NF V

Artisan breads · lavosh crackers · dried fruit · quince paste V

Ice Cream Sundae

\$18 per person



Award winning ice cream

cones · assorted topping · candies · whipped cream

Pastry Chef's Signature Dessert Station

\$31.5 per person

Mini coke & whiskey cola cans

GF V

Chefs selection of cannoli

V



North Qld rainforest chocolate tart
salted caramel popcorn

V

Mini lemon meringue pie

V

Assorted French macarons

GF V

Mini tiramisu

V

Mango & passionfruit cheesecake

GF V



"As a passionate Queensland chef, I love crafting culinary delights with fresh and vibrant local produce. Working with Queensland's luscious fruits, crisp vegetables and succulent seafood allows me to create dishes that will not only please our guests but also will foster a genuine connection between the diverse, rich flavours of our region and its people."

Ash Bishop
Junior Sous Chef



Individual Items

Minimum 50 people

\$14 per box/bowl

Salt n pepper squid fries · Sichuan mayo	DF	Singapore chicken & pork hokkien noodles	DF
Battered flathead fries · tartare sauce		Spinach & ricotta tortellini mushroom cream · parmesan	V
Beef braised in red wine Paris mash · parsley oil	NF GF	South Indian vegetable curry red cargo rice · pappadum	DF V
Nachos hand cut crispy tortillas · shredded cheese · sour cream beans · salsa fresca · guacamole	V	San choy bow chicken · iceberg lettuce · crispy shallots lime & chilli dressing	DF GF
Fried panko chicken tenders fried new potatoes · Cajun mayonnaise	DF	Chefs selection of Dessert Petit Fours \$7 per person/per item	
Butter chicken aged basmati rice · coriander	GF	Chefs selection of Chips & Nuts \$5 per person	
Thai green chicken curry jasmine rice · Thai basil	DF GF		
Sticky pork belly bao mint slaw	DF		