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New Brisbane Showgrounds menus put award-winning produce in the spotlight

The Brisbane Showgrounds has unveiled its 2026 menu compendium, continuing its commitment to showcasing Australia's finest award-winning produce.

The updated menus feature more Royal Queensland Awards (RQA) medal-winning products than ever before. In fact, the Royal International Convention Centre at the Brisbane Showgrounds is the only convention centre in Australia where guests can enjoy produce recognised with gold, silver and bronze RQA medals.

The Plated Menu has undergone the most significant changes, with a renewed focus on highlighting even more RQA award-winning produce such as beef, lamb and cheese.

A new family-style table buffet has also been introduced for lunch and dinner events, offering share platters featuring RQA-awarded beef and lamb or fresh Queensland seafood.

With interactive dining growing in popularity, the Live Stations menu has expanded to 12 themed options, including the new Little Chinatown station featuring a steamed dumpling bar and Peking duck pancakes.

To meet demand for multi-day conferences, the working lunch and light lunch selections have also been expanded, giving delegates more choice and variety throughout their events.

Brisbane Showgrounds Executive Chef Sean Cummings said the inspiration for the menus remained deeply connected to the Brisbane Showgrounds' heritage.

"The foundations of our menus always go back to our RQA and Royal Queensland Show (Ekka) competitions, which have been running for almost 150 years," he said.

"The RNA which owns and operates the Brisbane Showgrounds exists to champion agriculture, so showcasing the very best produce for our guests and clients is at the heart of what we do."

"We also design our menus around what's in season - whether that's produce from the salad bowl of Australia in the Lockyer Valley or award-winning beef from the Darling Downs - we're sourcing the best of the best, when it's at its best."

The Showgrounds' chefs continue to work closely with clients to tailor menus to different event styles and dietary requirements.

"The menu compendium is a guide, so if a client has specific requirements, we're more than happy to create something innovative that meets their needs," Mr Cummings said.

To view the 2026 menu compendium please go to www.brisbaneshowgrounds.com.au

The Brisbane Showgrounds precinct is located 1.5km from Brisbane's CBD and is Queensland's largest indoor/outdoor events site. Visit www.brisbaneshowgrounds.com.au

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