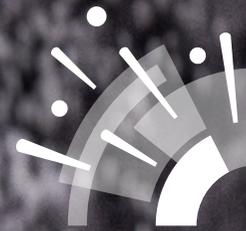




BRISBANE
SHOW
GROUNDS®



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA

Menu Compendium

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



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Breakfast menu

Continental or Stand Up Breakfast \$30 per person

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	NF GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread – lemon butter	GF V
Greek vanilla yoghurt - berry compote - home baked granola	GF V

Additional items

Brioche roll - maple bacon - fried egg	\$9
Waffles - maple syrup - banana - caramel rum sauce	V \$7
Blueberry buttermilk muffin	NF \$6
Croissant - ham - aged cheddar	\$7
Baked pastry - spinach - ricotta	V \$6

Hot Breakfast \$42 per person served from stations [Maximum 500 people]

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	NF GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread - lemon butter	GF V
Greek vanilla yoghurt - berry compote - home baked granola	GF V
Fluffy free range scrambled eggs	NF GF
Grilled vine ripened tomatoes	NF GF Vegan
Beef chipolata	NF GF
Smoked bacon rashers	NF GF
Sautéed button mushrooms	NF GF Vegan
Potato rosti	V



Executive Chef Sean Cummings



Plated Breakfast [Minimum 50 people] **\$42 per person**

- Orange juice
- Brewed Duckinwilla single origin coffee
- Selection of T2 teas

Preset Items - choose one option

- Seasonal sliced fruits NF GF Vegan
- Danish pastries V
- Banana bread - lemon butter GF V
- Greek vanilla yoghurt - berry compote - home baked granola GF V

Please choose one option

- Free range scrambled eggs - crème fraiche - Huon smoked salmon
toasted brioche - slow roasted tomato relish
- Smokey bacon - roasted vine ripened tomatoes - scrambled eggs - toasted English
muffin - country style beef sausage - sautéed mushrooms - potato rosti
- Vegetable frittata - grilled haloumi V
baby rocket - potato rosti - toasted baguette - salsa verde
- Eggs benedict [Maximum 500 people]
toasted English muffin - shaved ham - poached eggs - hollandaise - roma tomato
potato rosti - sautéed mushrooms
- Warm sourdough toast - truffle infused scrambled egg - avocado - feta V
baked roma tomato - caramelised red onion
- Roasted pumpkin - spinach and feta fritters - smoked paprika yoghurt
toasted brioche - roasted vine ripened tomato V

Breaks menu

Arrival Package [30 minute duration] \$5 per person

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Build Your Own Break \$15 per person

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Choose two items from the sweet or savoury selection

Additional sweet selection @ \$6 per person

Additional savoury selection @ \$7 per person

Sweet Selections

Danish pastries	V
Chocolate buttermilk cupcake	NF V
Macadamia cacao protein ball	GF Vegan
Rocky road slab	V
Orange - almond - cranberry bundt	GF V
Mini lamington	V
Classic scone - strawberry compote - vanilla cream	NF V
Flourless Chocolate cake - gianduja mousse - hazelnut crumble	GF V
Pastry Chef's muffin selection	V
Duo of chocolate square - cherry choc - coco caramel	GF Vegan
Mini magnum ice cream	GF V
Sliced seasonal fruit	NF GF Vegan

Savoury Selections

Muffin - bacon - spinach

Baked tart - goat's cheese - olive - tomato V

Croissant - ham - aged cheddar

Baked pastry - spinach - ricotta V

 Brioche slider - Mount Cotton smoked chicken - Jindi brie

 Lockyer Valley vegetable frittata - red onion confit NF V

Baked pastry - pumpkin - chickpeas NF GF Vegan



Themed Morning & Afternoon Breaks

Includes

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Chef's signature break

\$20 per person

Finger sandwiches - chef's selection

Classic scone - strawberry compote - vanilla cream

NF V

Smoked Huon salmon quiche

Energy break

\$16 per person

Frittata - zucchini - bacon

NF V

Orange - almond - cranberry bundt

GF V

Whole seasonal fruit

GF Vegan

Healthy break

\$16 per person

Baked pastry - spinach - ricotta

V

Greek vanilla yoghurt - berry compote - home baked granola

GF V

Whole seasonal fruit

GF Vegan



Fair dinkum break

\$16 per person

Mini beef pies

Mini lamington

NF V

Rocky road slab

V

Plant based gluten free break

\$16 per person

Macadamia cacao protein ball

GF Vegan

Baked pastry - pumpkin - chickpeas

GF Vegan

Bowls of seasonal grapes

NF GF Vegan

Freshly baked Danish pastry break

\$16 per person

Cinnamon pinwheel

V

Maple and pecan Danish

V

Raspberry Danish

V

Vanilla custard Danish

V

Apple Danish

V

Lunch menu

Minimum 45 minute service duration

Stand Up Light Lunch Menu 1

\$32 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette - smoked ham - aged cheddar - smoky tomato relish

Focaccia - roasted red pepper - pumpkin - baba ganoush and rocket DF V

Hot

 Mount Cotton chicken teriyaki - green onion & carrot NF DF

Steamed nori & sesame rice NF DF GF

Beverages

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water Add \$5 per person

Dessert

Add \$8 per person

 Stanthorpe apple & blackberry crumble V

Mini Magnum ice cream GF V

Stand Up Light Lunch Menu 2

\$32 per person

Salads

Chef's selection of two salads

Sandwiches

 French baguette - roast Darling Downs beef - horseradish cream
caramelised onion - rocket

Turkish - grilled vegetables - hummus - semi dried tomato relish DF V

Hot

Sumac & oregano roast chicken - chickpeas - lemon tahini vinaigrette DF GF

Steamed chat potatoes - garlic & chive dressing NF GF Vegan

Beverages

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water Add \$5 per person

Dessert

Add \$8 per person

Pavlova - red berries - whipped ganache NF GF V

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

Stand Up Working Lunch Menu 1

\$46 per person

Chef's signature set menus

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Rocket - shaved parmesan - toasted pine nuts - honey balsamic dressing NF GF V

Roast sweet potato - chickpea - coriander - toasted sesame GF Vegan
coconut lime dressing

Gold Medal Branded Beef of RQFWS - Riverina Angus teriyaki flank steak NF DF GF

Roast Mount Cotton chicken - chickpeas - sumac - lemon tahini vinaigrette DF GF

Sticky rice NF DF GF

Roasted chat potato - fire roasted onions - sea salt & olive oil NF GF Vegan

White chocolate mousse - crunchy soft meringue - tropical fruits NF GF V

Triple choc cake - Valrhona ganache GF V



Sean Cummings

Executive Chef

"It's wonderful to wake up each day and know your mission is to 'Champion Agriculture'. Our chefs look to find natural rhythms and balances, allowing the food to taste of itself. We strive to understand how to bring out the best in the chosen ingredients, to let them shine."



Stand Up Working Lunch Menu 2

\$46 per person

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Classic garden salad - fresh seasonal vegetables - vinaigrette NF GF Vegan

Mixed grain & lentil salad - green beans - feta – garden greens NF GF V

 Gold Medal Branded Beef of RQFWS - Royal 100 beef cottage pie Paris mash GF DF

 Chargrilled teriyaki Mount Cotton chicken - steamed nori & sesame rice DF

Seasonal market vegetables - extra virgin olive oil - fresh herbs NF GF Vegan

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

Pavlova - berries - whipped ganache NF GF V

Stand Up Working Lunch Menu 3 - Plant Based \$46 per person

Filtered water

Freshly brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Coconut rice salad - crispy shallots - sesame - Asian herbs - chilli 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 Pad Thai - glass noodles - chilli coriander & toasted cashews Vegan

Steamed brown rice - soft herbs GF Vegan

Compressed watermelon & heirloom tomato salad - vegan mozzarella chardonnay vinegar & mint GF Vegan

Dark chocolate mousse - Strawberry cream NF GF Vegan

Coconut Pana Cotta - mango gel NF GF Vegan





Meet the Chef BBQ

served from the station [Minimum 60 people] \$70 per person

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



Gold Medal Branded Beef of RQFWS - Royal 100 rump steak

NF DF GF



North Queensland barramundi - lime - parsley - chives

NF DF GF



Mount Cotton chicken - sumac - lemon - thyme

DF GF

Lamb sausages - garlic - rosemary - caramelised onion

Grilled haloumi - marinated vegetables - rocket pesto

GF V

Salad

Tossed summer green salad - balsamic dressing

NF GF Vegan

Greek salad - olives - feta - cucumber - vine ripen tomatoes - lemon vinaigrette

NF V

Traditional coleslaw

NF V

Roasted new season chat potatoes

NF GF Vegan

Dessert Selection

Live station of award winning cheese and handmade sweet treats from our pastry kitchen

Additional items

Canapes on arrival - Your choice of three canapes from the canape menu \$15



Ice Cream Sundae station - award winning ice cream - cones - strawberries
whipped vanilla cream \$10



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 DF GF
crispy shallots - lime & chilli dressing

Main

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

Award Winning Cheese

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

Dessert

'Decoded' Ekka strawberry sundae V

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

Entrée

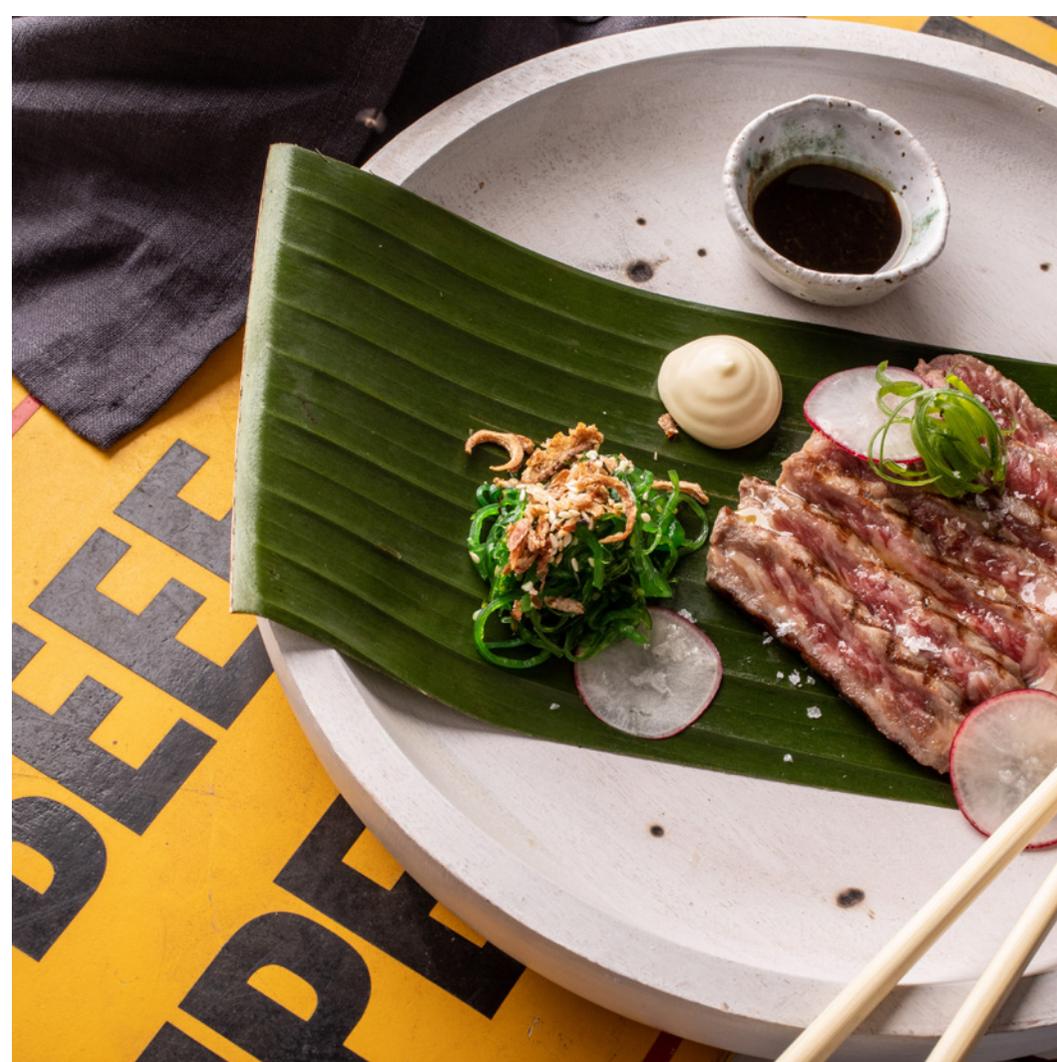
 Queensland butternut pumpkin - white asparagus - bitter greens GF Vegan
smoked almonds - green bean vinaigrette

Main

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

Dessert

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



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

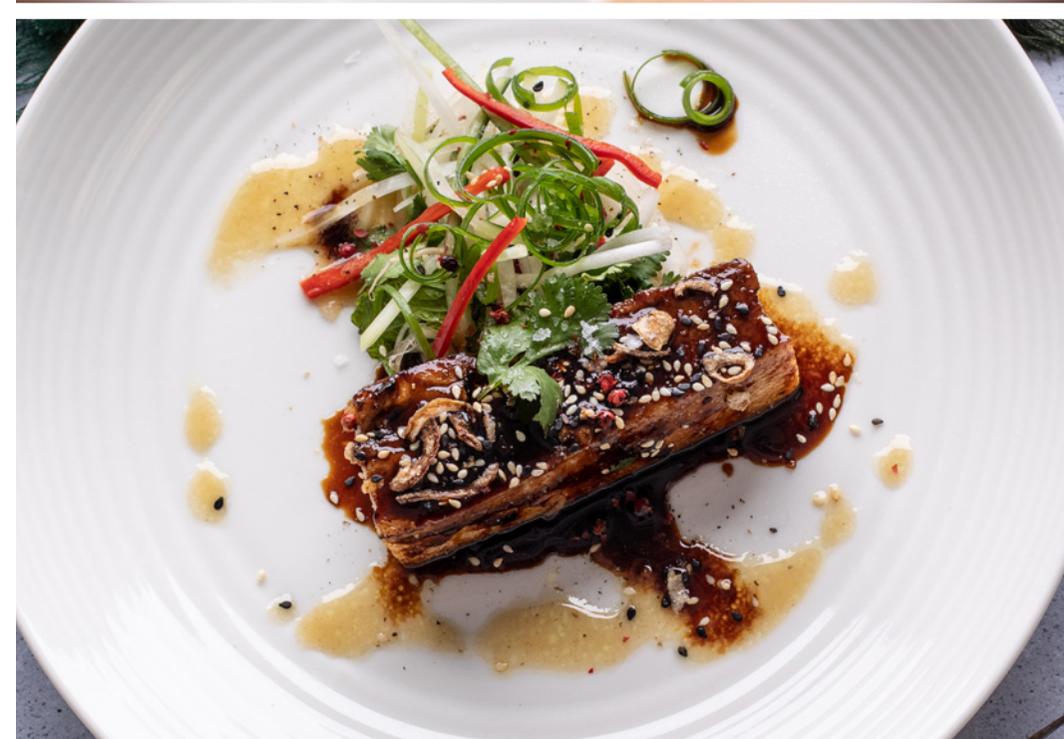
- GOLD
 Chef's Signature Dish - Gold Medal Branded Lamb of RQFWS NF GF \$39
 Milly Hill lamb rump - charred eggplant puree - roasted baby carrots
 vegetable ash yoghurt - red pepper couli
- TROPHY
 Grand Champion Branded Lamb of RQFWS - Woodward lamb NF GF DF \$42
 double lamb cutlet - pickled zucchini - 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

-
- Chef's Signature Dessert - 'Decoded' Ekka strawberry sundae V \$19
- Trio of Petite Desserts - Chef's selection - individually plated V \$20
-  RQFWS Gold Medal Cheese - Heidi Farm raclette - Woombye ash brie V \$20
King Island Roaring Forties blue - individually plated
- Coconut delice - dark chocolate mousse - melted caramel NF GF Vegan \$19
freeze dried mandarin
- Raspberry white chocolate cheesecake - berry ice cream GF V \$19
pistachio crumble
- Baked Valrhona chocolate tart - milk chocolate parfait GF V \$19
crisp meringue - salted caramel
- White chocolate mousse - crunchy soft meringue - tropical fruits NF GF V \$19
- White Chocolate galaxy dome - Bowen mango mousse - lime pearls GF V \$19
black sesame sponge
- Tiramisu verrine - layered mascarpone mousse - savoiardi biscuit V \$19
cocoa crumble
-  Warm Stanthorpe apple & blueberry crumble - vanilla bean ice cream V \$19
anglaise

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."



Cocktail menu

Cocktail Reception Package 1

\$51 per person

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

Cocktail Reception Package 2

\$68 per person

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

Cocktail Reception Package 3

\$86 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 three cold and three hot canapés, one individual item and one gourmet station



Live Stations menu

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

Chef's Signature Station - Charred Carvery \$25 per person

 Gold Medal Branded Beef of RQFWS - Paradigm ICON XB Wagyu

Served with condiments and artisan bread rolls

The Seafood Basket \$23 per person

Panko crusted prawn cutlets

Panko crusted whiting fillets

Salt n pepper calamari

Shoestring fries

NF GF V

Served with condiments

Taste of Spain \$19 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

GF V

Piriñaca Salad - tomato - green pepper - pickled red onion - olives

GF V



Taste of India **\$19 per person**

Butter chicken	GF
Vegetable navratan korma	GF V
Naan and pappadums	V
Raita and chutneys	V

Taste of Asia **\$19 per person**

Sticky Wok fried pork belly or chicken	NF GF
Vermicelli rice noodles	GF V
Fresh Asian herbs & salad vegetables	V
Bean sprouts	V
Crispy fried shallots & sesame	V
Spicy nam jim dressing	V

Taste of Mexico **\$19 per person**

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

Nachos - crispy corn chips - shredded cheese - sour cream - beans
 salsa fresca - guacamole

Taste of Italy **\$19 per person**

Penne - olive oil - garlic - chilli - parsley - shaved parmesan	V
Fusilli - meatballs - passata - basil - ricotta	
Italian breads - olive oil - balsamic	V

Award-Winning Cheese **\$20 per person**



RQFWS Gold Medal Cheese	
Heidi Farm Raclette	GF V
Woombye ash brie	GF V
King Island Roaring Forties blue	GF V
Artisan breads - lavosh crackers - dried fruit - quince paste	V

Ice Cream Sundae **\$13 per person**

Award winning ice cream - waffle cones - assorted toppings -
 candies - whipped cream



Cold Canapés

\$5 per person/per item

Chicken teriyaki rice paper roll	NF GF DF
Vegetable rice paper roll	NF GF Vegan
Compressed watermelon - cashew whip - pomegranate	GF Vegan
Pickled white asparagus - coconut gel - crispy quinoa	NF GF Vegan
Mini bruschetta - goats curd - harissa - rocket	V
Caramelised onion & Jindi brie tartlets	V
Heirloom tomato - whipped goats curd - baby rocket	NF V
Antipasti skewer - cured meats - semi dried tomato - fresh mozzarella - basil	NF GF
Beef teriyaki - wakame seaweed - toasted sesame - lime mayo	DF
Shaved prosciutto - gorgonzola - toasted focaccia - truffled honey crumb	
Kingfish ceviche - green chilli - coconut - crispy shallots - pickled ginger	NF DF GF
Huon smoked salmon mousse - green apple & cucumber salsa - poppy seed lavosh	
Gin cured Huon salmon - citrus crème fraiche - grapefruit pearls	NF

Chef's Signature Dessert Station

\$25 per person

Selection of choux pastry	V
Opera slice	V
White chocolate mousse - crunchy soft meringue - tropical fruits	NF GF V
Seasonal fruit tartlet	V
Passion fruit & raspberry cheesecake	V
Assorted macarons	GF

Hot Canapés \$5 per person/per item

Pork & cashew empanadas - prune aioli	DF
Grilled yakitori chicken skewer - kewpie	NF DF GF
Scorched corn & manchego cheese croquetas - smoke paprika mayonnaise	V
Confit duck leg cigar - quince jam	DF
Porcini & truffle arancini - basil mayonnaise	GF V
Slow roasted Darling Downs beef - red onion relish	NF DF GF
Mini bacon & mozzarella donut - chipotle dust	
Mini mac n cheese - chorizo	
Panko crusted prawn - lime & chilli dip	
Chef's selection of petite pies	
Handmade chicken dumplings	DF
Cumin salted lamb tenderloin - eggplant puree - hazelnut crumb	DF GF
Baked pumpkin & chickpea roll	GF Vegan
Beetroot falafel - sumac dressing	GF Vegan

Chefs Selection of Dessert Petit Fours \$5 per person/per item

Individual Items [Minimum 50 people] \$10 per box/bowl

Salt n pepper squid - Sichuan mayo	DF
Panko whiting fillets - chips - tartare sauce	DF
Beef braised in red wine - Paris mash - parsley oil	NF GF
Bibimbap - Korean rice - stir fried beef - vegetables	DF
Fried panko chicken tenders - fried new potatoes - Cajun mayonnaise	DF
Butter chicken - basmati rice - coriander	GF
Thai green chicken curry - jasmine rice - Thai basil	GF
Pulled pork bao - mint slaw	DF
Singapore chicken & pork hokkien noodles	DF
Spinach & ricotta ravioli - mushroom cream - parmesan	V
South Indian vegetable curry - red cargo rice - pappadam	DF V
San choy bow - chicken - iceberg lettuce - crispy shallots - lime & chilli dressing	DF GF

Chips, Nuts and Pretzels [Chef's selection] \$4 per person