

Menu



Incorporating award-winning
produce from the
Royal Queensland Awards

Contents

Breakfast	4
Continental or Stand Up Breakfast	5
Hot Breakfast	5
Plated Breakfast	5
Breaks	6
Arrival Package	7
Build Your Own Break	7
Themed Morning & Afternoon Breaks	8
Lunch	10
Stand Up Light Lunch 1	11
Stand Up Light Lunch 2	11
Stand Up Light Lunch 3	11
Stand Up Working Lunch 1	12
Stand Up Working Lunch 2	12
Stand Up Working Lunch 3	12
Family Style Table Buffet	12
Meet the Chef BBQ	14
Royal Spit Roast	14
Plated	16
Pre-Function Canapés	17
Cold Entrée	17
Hot Entrée	17
Main Course	17
Plated Desserts	19
Cocktail & Live Stations	20
Cocktail Reception Packages	20
Canapés	21
Individual Items	21
Charred Carvery	23
The Seafood Basket	23
The Acropolis	23
The Outback Station	23
Little Chinatown	23
Smokehouse	23
Saigaon Kitchen	23
German Beer Hall	23
RQA Award-Winning Cheese	24
Ice Cream Sundae	24
Pastry Chefs' Signature Dessert Station	24
The Cannoli Bar	24





Breakfast



Continental or Stand-Up Breakfast

\$34 per person

Drink

Orange juice
Brewed premium roasted coffee
Selection of teas

Eat

Seasonal sliced fruits **NF GF Vegan**
Chefs' selection vegetable frittata **NF GF V**
Danish pastries **V**
Waffles basket **V**
maple syrup & whipped butter
Yoghurt pot **GF V**
passionfruit

Additional items

Brioche roll maple bacon · fried egg	\$11 per person
Toasted almond croissant V	\$9 per person
Mini fruit muffin V	\$4.5 per person
Croissant ham · aged cheddar	\$9 per person
Baked pastry V spinach · ricotta	\$6.5 per person

Hot Breakfast served from stations

Maximum 500 people

\$47 per person

Drink

Orange juice
Brewed premium roasted coffee
Selection of teas

Eat

Seasonal sliced fruits **NF GF Vegan**
Chefs' selection vegetable frittata **NF GF V**
Danish pastries **V**
Waffles basket **V**
maple syrup & whipped butter
Yoghurt pot **GF V**
passionfruit
Free range scrambled eggs **NF GF V**
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

\$47 per person

Drink

Orange juice
Brewed premium roasted coffee
Selection of teas

Preset items - choose one option

Seasonal sliced fruits **NF GF Vegan**
Danish pastries **V**
Assorted muffins **V**
Yoghurt pot **GF V**
passionfruit

Please choose one option

Free range scrambled eggs
crème fraiche · Huon smoked salmon · toasted brioche
slow roasted tomato relish
Farmer's big breakfast **NF**
smokey bacon · roasted vine ripened tomatoes ·
scrambled eggs · toasted English muffin · beef sausage
sautéed mushrooms · potato rosti
Vegetable frittata **NF GF V**
grilled haloumi · baby rocket · potato rosti
toasted gluten free bun · salsa verde

Eggs benedict (maximum 500 people) **NF**
toasted English muffin · shaved ham · poached eggs
hollandaise · roma tomato · potato rosti · sautéed mushrooms

Town & country breakfast **NF V**
warm sourdough toast · truffle infused scrambled egg
avocado · feta · baked roma tomato · caramelised red onion

Executive Chefs' breakfast **GF V**
pickled avocado · goats cheese · candied pecans
cured beetroot · fire roasted red onion · toasted gluten free bun



Breaks

Arrival Package

30 minute duration

\$7.5 per person

45 minute duration

\$8 per person

1 hour duration

\$8.5 per person

Drink

Brewed premium roasted coffee

Selection of teas

Upgrade

Add orange juice

\$3 per person

Build Your Own Break

\$19 per person

Drink

Brewed premium roasted coffee

Selection of teas

Choose two items from the sweet or savoury selection

Additional sweet selection \$7.50 per person

Additional savoury selection \$8.50 per person

Sweet

Chunky homestyle giant cookies **V**

Danish pastries **V**

Sultana blondie cake **GF NF Vegan**

Cookies & cream slice **GF Vegan**

Rocky road slab

Chocolate & orange bundt cake **GF V**

Mini Lamington **V**

Classic scone **NF V**

strawberry compote · vanilla cream

Flourless chocolate brownie bite selection **GF V**

Pastry Chefs' muffin selection **V**

Mini magnum ice cream **GF V**

Sliced seasonal fruit **NF GF Vegan**

Portuguese tart **V**

cinnamon sugar

Savoury

Muffin

bacon · roast pumpkin · spinach · cheese

Baked egg and bacon torte

spinach · tomato relish

German style baked pretzel

smoked trout · cream cheese · dill · capers & pickles

Angus mini beef pies **NF**

mushy peas

Open mini bagel

cream cheese · shaved Italian style ham · mustards

Croissant

ham · aged cheddar

Baked filo pastry **V**

spinach · feta

Brioche slider **NF**

shaved pastrami · grain mustard mayonnaise

Vegetable frittata **NF GF V**

sweet potato · mozzarella · basil

Pumpkin & native river thyme scone **V**

cream cheese

Chefs' selection baked pastry **NF GF Vegan**

Themed Morning & Afternoon Breaks

Drink

Brewed premium roasted coffee
Selection of teas

Chefs' signature

\$24 per person

Finger sandwiches **NF**

Chefs' selection

Classic scone **NF V**

Strawberry compote · vanilla cream

Bake quiche **V**

chives · semi dried tomato · feta

Healthy break

\$20 per person

Baked pastry **V**

spinach · feta

Yoghurt pot **NF GF V**

passionfruit

Whole seasonal fruit **NF GF Vegan**

Plant based gluten free

\$19 per person

Chefs' selection plant based

baked pastries **NF GF Vegan**

condiments

Cookies & cream slice **GF Vegan**

Sliced seasonal fruit **NF GF Vegan**

Australian rules

\$22 per person

Angus mini beef pies **NF**

mushy peas

Mini lamington **V**

Anzac Biscuits **V**

Rocky road slab **V**

The Croissanterie

\$24 per person

Croissant **V**

ham · aged cheddar

Toasted almond croissant **V**

Cornetto croissant **V**

Pain au chocolat **V**

Flaky cronut **V**

cinnamon sugar

Freshly baked Danish pastry

\$20 per person

Cinnamon pinwheel **V**

Maple and pecan Danish **V**

Raspberry Danish **V**

Vanilla custard Danish **V**

Apple Danish **V**



Lunch



Stand Up Light Lunch Menu 1

Minimum 45 minute service duration

\$37 per person

Salads

Chefs' selection of two salads

Sandwiches

French baguette **NF**

shaved ham · aged cheddar · smoky green tomato relish

Turkish bread **V**

cumin spiced grilled eggplant · hummus · sundried tomato pesto & rocket

Hot

Mount Cotton jerk chicken **NF DF GF**

jalapeno mint slaw

Spiced red beans and brown rice **NF DF GF V**

coriander

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and mineral water

\$6.50 per person

Dessert upgrade

\$9.50 per person

Espresso tiramisu **V**

Mini Magnum ice cream **GF V**

Stand Up Light Lunch Menu 2

Minimum 45 minute service duration

\$37 per person

Salads

Chefs' selection of two salads

Sandwiches

Panini

shaved mortadella · provolone · pesto · rocket

Turkish bread **V**

beetroot hummus · grilled eggplant & peppers · crumbled feta rocket

Hot

Soy poached Mount Cotton chicken **NF DF GF**

bok choy · ginger · chopped egg · green onions · sesame

Stir fried hokkien noodles **DF V**

crispy shallots

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and mineral water

\$6.50 per person

Dessert upgrade

\$9.50 per person

Pavlova **NF GF V**

passionfruit · whipped strawberry cream

Chefs' selection of award-winning cheese **V**
crackers · dried fruits

Stand Up Light Lunch Menu 3

Minimum 45 minute service duration

\$37 per person

Salads

Chefs' selection of two salads

Sandwiches

Sourdough baguette **NF**

roast beef · smoked feta aioli · tomato relish · spinach

Turkish bread **V**

roast pumpkin · whipped ricotta · sundried tomato · pesto rocket

Hot

Fennel and cumin spiced barramundi **NF GF DF**

green bean & chickpea tagine · pearl onions

Tomato infused cous cous **NF DF V**

toasted pepitas and sultanas

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and mineral water

\$6.50 per person

Dessert upgrade

\$9.50 per person

Selection of cannoli **V**

chocolate · vanilla · lemon curd

Mini Magnum ice cream **GF V**

Stand Up Working Lunch Menu 1

Minimum 45 minute service duration

\$53 per person

Chefs' signature set menus

Baby cos leaves **V**

shaved parmesan · sour cream dressing
roasted garlic croutons

Polenta panzanella salad **NF V**

vine tomato · cucumber · roast capsicum · sherry vinaigrette
basil

Grilled pork steak **NF**

lemon · oregano · potato gnocchi · spinach and smoked feta

Lemon & oregano marinated chicken **NF DF GF**

braised vine tomato ragout · Sicilian olives · roast garlic aioli

Salt roasted new season potatoes **NF GF Vegan**

chipotle aioli · spring onions

Green tea & strawberry mousse **GF V**

Lemon & yuzu tart **V**

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and

mineral water **\$6.50 per person**

Stand Up Working Lunch Menu 2

Minimum 45 minute service duration

\$58 per person

Soba noodle salad **NF V**

edamame · wakame · pickled ginger · green onions

Roasted new season potato salad **NF DF GF V**

wasabi mayonnaise · green onions · crispy shallot

Grilled JBS Yardstick beef flank steak **NF GF DF**

tōgarashi spice

Mount Cotton chicken yakitori **NF DF GF**

wasabi, red cabbage, carrot and lemon slaw

Seasonal market vegetables **NF GF Vegan**

ginger soy dressing · crispy shallots

Steamed rice **NF GF Vegan**

mirin · nori

Chefs' selection of award-winning cheese **V**

crackers · dried fruits

Pavlova **NF GF V**

passionfruit · whipped strawberry cream

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and

mineral water **\$6.50 per person**

Stand Up Working Lunch Menu 3

Minimum 45 minute service duration

\$58 per person

Heirloom gourmet tomato salad **NF GF V**

Award-winning treccia de mozzarella · pickled red onion
basil · Mount Zero Olive oil

Pickled zucchini, fennel,

rocket and mint salad **NF GF V**

preserved lemon dressing

Grilled JBS Yardstick beef flank steak **NF GF DF**

mushroom · red onions

Mount Cotton chicken **NF DF GF**

lemon and thyme · extra virgin olive oil

Classic ratatouille **NF GF Vegan**

Tomato braised risoni **NF**

crumbled feta

Mango cheesecake pot **NF GF V**

Selection of cannoli **V**

chocolate · vanilla · lemon curd

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Add soft drinks and

mineral water **\$6.50 per person**

Family style table buffet

Minimum 45 minute service duration

Centre served share platters

Menu 1

\$105 per person

Antipasto platter

cured meat · shaved ham · grilled Mediterranean vegetables
Fontina frittata · dips · fresh bread · grissini

RQA Award-winning 12 hr smoked beef brisket and

RQA Award-winning Tasmanian lamb **NF DF GF**

Tomato braised risoni

basil · goats cheese aioli

Lamb tallow roasted new season potatoes

rosemary and onion jam · shaved ricotta

Broad leaf rocket **Vegan GF**

smoked almonds · Mount Zero olive oil · balsamic

Tiramisu & assorted cannoli and berries **V**

Menu 2

\$135 per person

Queensland seafood feast

Fresh Mooloolaba ocean king prawns · Moreton Bay bugs · oysters
with saltwater vinaigrette · North Queensland Barramundi · spanner
crab & green onion pilaf · champagne cream sauce · watercress

Charred Lockyer Valley carrots

lemon yoghurt · Bunya nut romesco

Spiced roast sweet potato

avocado · baby herb salad · candied pepitas · house dressing

Award-winning Woombye wash rind cheese **V**

roasted red grapes · crisp bread and crackers

Bowled chocolate mousse **V**

coco crumble · vanilla cream



Meet the Chef BBQ

Minimum 60 people
Served from the station

\$89 per person

Live open grill with Brisbane Showgrounds world-class Chefs' cooking right in front of your eyes. Come talk all things food!

Award-winning branded beef of RQA
JBS Yardstick flank steak **NF DF GF**

"Cooked in the bag" North Queensland barramundi **NF DF GF**

lime · parsley · capers

Creole chicken mini skewers **NF DF GF**
chipotle marinade

Lamb sausages **NF DF GF**
garlic · rosemary · caramelised onion

Grilled haloumi **GF V**
lemon & roof top honey · oregano

Sides

Baby cos leave **NF GF V**
shaved parmesan · smoked tabasco dressing · sea salt

Greek salad **NF GF V**
olives · feta · cucumber · vine ripened tomatoes
lemon vinaigrette

Traditional coleslaw **NF GF V**
hot English mustard mayonnaise

Roasted new season chat potato salad
NF GF DF Vegan
grain mustard dressing · garlic crisps

Dessert

Chefs' selection of award-winning cheese **V**
crackers · dried fruits

Warm chocolate brownie slab **V**
Chantilly cream · berries · fudge sauce

Additional items

Canapes on arrival - Your choice of three canapes from the canape menu \$22 per person

Award-winning ice cream **V** \$19 per person
cones · assorted toppings · candies · whipped cream

Royal Spit Roast

Minimum 100 people

\$105 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 **NF GF DF**
chermoula · preserved lemon

Award-winning Lamb of RQA
boneless Tasmanian lamb **NF GF**
rosemary garlic studded

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

Sides

Char sweet corn creole butter **NF GF V**

Blistered vine ripened tomatoes **NF GF Vegan**

Wedges Queensland blue pumpkin **NF GF Vegan**
Maple glaze

Balsamic BBQ red onion **NF GF Vegan**

Build your own Caesar salad **NF**

Dessert

Classic pecan pie **V**
maple cream

Baked New York cheesecake **GF V**
candied apples

Upgrade **\$7 per person**

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

Gold Medal Branded Beef of RQA Rib Eye **NF GF**
mustard butter sauce

North Queensland barramundi **NF GF DF**
ginger, shallot and soy dressing



Plated



Plated menu

Pre-Function Canapés

up to 45 minutes \$22 per person
Your choice of three canapés from the canapé menu

Cold Entrée Preset available for cold entrée

Pulled soft poached "hot n sour" chicken salad NF DF GF	\$32
green papaya · bean sprouts · pickled cucumber · Asian herbs crispy shallots	
Sous vide Redlands chicken breast	\$32
truffled baby gem Caesar · confit garlic · brioche and prosciutto crumble	
Smoked Humpty Doo barramundi brandade	\$33
warm grain mustard potato salad · chardonnay vinaigrette crispy fried lemon pangrattato	
Confit Huon salmon NF	\$33
Vichyssoise · horseradish and chive crumble · fennel oil	
Sumac spiced sea scallops NF GF	\$34
sweet corn minestrone · green beans · sundried tomato smoked labneh	
Champion Branded Beef of RQA Icon XB wagyu beef carpaccio NF GF	\$33
smoked pickled mushrooms · pecorino · truffle aioli	
Black truffle & squid ink salami	\$33
pickled zucchini · baby burrata · sundried tomato pesto Mount Zero olive oil	
Char-grilled lamb tenderloin NF DF GF	\$32
jarjeer rocca salsa · hummus · spiced eggplant kasundi	
Mooloolaba ocean king prawns NF GF	\$32
shaved sugarloaf · salted ricotta · harissa · toasted hemp seeds	
Hot Entrée Preset not available for hot entrée	
Szechuan spiced Brisbane Valley quail NF GF DF	\$32
red pepper and shallots · pickled cucumber ribbon salad coriander	
Twice cooked Queensland free-range pork belly NF GF DF	\$32
yeasted cauliflower puree · beetroot powder purple shiso · cider jus	
Buffalo ricotta ravioli	\$31
shaved prosciutto · braised cherry tomato vinaigrette spinach · shaved pecorino	
Orecchiette pasta DF	\$31
broad leaf spinach · prawn vinaigrette · feves · red pepper oil	
Overnight braised Award-winning lamb shoulder NF DF	\$32
preserved lemon · skordalia · pumpkin flower frit · parsley	
Soft poached free-range chicken NF GF	\$32
soft polenta · wood mushroom ragout · pecorino truffle vinaigrette	

Main Course

Poultry

Roast Mount Cotton chicken NF GF DF	\$44
thyme & garlic new potatoes · charred red onions maple roasted pumpkin · baby peas · pan jus	
Redlands chicken supreme NF GF	\$49
creamed leeks · baby spinach · green onion and crab pilaf champagne cream sauce	
Sunday roast chicken supreme	\$44
crushed roasted new season potatoes · carrot puree green beans and peas · truffle scent bread sauce · pan juices	
Seared duck breast	\$49
potato anna · witlof & red cabbage "slaw" orange and cranberry jus · celeriac	

Beef

Award-winning branded beef of RQA Stanbroke eye fillet NF GF	\$66
potato puree · wood mushroom ragout · feves horseradish velouté · tarragon oil	
Award-winning branded beef of RQA Royal 100 grain fed eye fillet	\$60
pulled brisket & onion jam croquette · celeriac puree truffle scented jus	
Award-winning branded beef of RQA Kilcoy Ebony Black Angus brisket NF GF	\$56
scorched sweet corn salsa · soft polenta chipotle scented gravy	
Award-winning branded beef of RQA slow cooked JBS Riverina beef cheek NF GF	\$52
saffron risotto · gremolata · buttered peas & feves roast onion jus	
Award-winning branded beef of RQA Charred Stanbroke Angus sirloin NF GF	\$72
scorched broccoli · gremolata · potato puree · "Diane sauce"	

Lamb

Award-winning branded lamb of RQA Milly Hill lamb rump NF GF	\$49
colcannon · pea puree · charred new season carrots rosemary & garlic jus	
Award-winning branded lamb of RQA Tasmanian Royal double cutlet	\$52
minted pea puree · thyme & parmesan potato croquette confit garlic and chive jus · soft feta aioli	
Award-winning branded lamb of RQA Tasmanian Royal double cutlet GF	\$52
za'atar spiced pumpkin hummus · pickled green zucchini labneh · coriander	
Award-winning branded lamb of RQA Slow cooked Tasmanian Royal lamb GF	\$49
garlic braised potato · roasted butternut pumpkin rocket salsa · red wine jus	



Pork		Plated Desserts	
Slow cooked Queensland pork belly NF GF DF	\$47	Trio of Petite Desserts V	\$29
miso & soy glaze · green papaya and bean shoot salad sticky rice · crispy shallots		Chefs' selection · centre severed	
Char Grilled Queensland free-range pork sirloin NF GF	\$47	Tiramisu V	\$23
grilled parmesan polenta · caponata Siciliana roast tomato jus · basil & parsley frit		mascarpone cream · cocoa nib · salted whiskey gel savoiardi biscuit	
Slow cooked Queensland pork belly NF	\$47	Warm sticky date pudding V	\$23
soft white polenta · beer braised pearl onions baby spinach · onion jus · puffed pearl barley		vanilla bean ice cream · salted caramel gingerbread crumble	
Fish		Warm flourless chocolate brownie GF V	\$23
Roasted North Queensland barramundi fillet NF DF GF	\$49	caramel curd · puffed salted popcorn · dehydrated crumb	
potato & spinach pakora · curry sauce · coconut yoghurt coriander · apple & cucumber salsa		Baked and set cheesecake GF V	\$23
Queensland seafood quartet NF	\$69	sable · strawberry and yuzu gel caramelised white chocolate	
roasted FNQ barramundi garlic braised Mooloolaba king prawn · half shell scallop Moreton Bay bug vinaigrette confit vine tomato and pearl onions · Malabar spinach		Vanilla crèmeux V	\$23
Baked Huon salmon fillet NF GF	\$49	roasted apples and pears · granny smith gel brown butter cake · toasted granola	
charred cauliflower · broad leaf rocket · salsa verde lemon butter nori · chive sauce		Black forest milk chocolate mousse GF V	\$23
Baked North Queensland barramundi fillet NF GF	\$49	flourless cake · cherry gel · toasted vanilla · Chantilly	
scorched golden shallots · roasted potatoes · market greens Champagne cream sauce		Forest berry mont blanc V	\$23
Vegetarian & Vegan		chestnut diplomat cream · vanilla Chantilly cocoa crumble caramelised puff pastry	
Baked spiced cauliflower NF GF Vegan	\$41	'Beach vibes' – calamansi and Tahitian vanilla parfait GF V	\$23
sweet potato puree/wild rice · harissa coconut cream beetroot powder		coconut sand · crushed meringue · puffed rice margarita gel	
Green pea and lemon risotto NF GF Vegan	\$41	RQA Grand Champion Cheese Woombye Cheese Queensland Blackall Gold Washed Rind V	\$23
beans · edamame · feves · basil		individually plated · rye bread crisps · house relish Angas Park muscatels	
Gnocchi NF V	\$41	Includes	
mushroom & pearl onion ragout · snow pea tendrils Grana Padano · fried basil		Brewed premium roasted coffee	
Coconut & coriander vegetable curry GF Vegan	\$41	Selection of teas	
pandan scented jasmine rice		Upgrades	
		Alternate service	\$4.75 per person per course \$11.5 per person for three courses

Cocktail & Live Stations



Cocktail Reception Package 1

\$65 per person

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

Cocktail Reception Package 2

\$88 per person

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

Cocktail Reception Package 3

\$99 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

\$119 per person

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

Canapés

Cold Canapés \$8 per person/per item

Classic sushi roll **NF GF DF**
pickled ginger · ponzu soy sauce

Vegetarian sushi **NF GF Vegan**
ponzu soy · wasabi

Persian feta & lemon thyme tart **V**
bloody Mary gel

Antipasti skewer **NF GF V**
kalamata olive · semi dried tomato · fresh mozzarella

Thai chicken larb **NF GF DF**
betel leaf · sweet chilli jam · fried shallots

Seared Darling Downs beef **NF GF DF**
horseradish crumble

Beef teriyaki **DF GF**
scorched rice · wakame · toasted sesame · lime mayo

Gin cured Huon salmon
rainforest finger lime · crème fraiche · toasted brioche

King fish ceviche **NF GF DF**
lime · coconut · green chilli · coriander

Hot Canapés \$8 per person/per item

Moroccan fried cauliflower **GF NF Vegan**
harissa · smoked aioli

Porcini & truffle arancini **V**
basil mayonnaise

Hasselback potato **V GF NF**
Taleggio · confit garlic mousse

Charred mini chicken skewer **GF DF NF**
lime · lemongrass · ginger · coriander

Korean fried chicken **DF**
gochujang sauce · toasted sesame

Mini BBQ pulled pork slider
slaw · sweet baby Rays

Spinach and cauliflower pakora **V**
mint yoghurt · coconut curry sauce · coriander

Beef and cheddar croquette **NF**
horseradish cream · smoked sea salt

Cumin salted lamb tenderloin **DF GF**
eggplant puree · hazelnut crumb

Pulled lamb **GF**
rosemary polenta bite · smoked yoghurt

Double crunch spicy prawns
lime mayo

Chickpea and lemon falafels **V GF DF**
tahini · mint & coriander salsa · toasted sesame

Chefs' selection of
dessert petit fours \$7.50 per person/per item

Chefs' selection of chips & nuts \$6 per person

Individual Items

[Minimum 50 people]

\$14 per box/bowl

Salt n pepper squid
fries · Sichuan mayo

Battered flathead
fries · tartare sauce

Beef braised in red wine **NF GF**
Paris mash · parsley oil

Nachos **NF V**
hand cut crispy tortillas · shredded cheese · sour cream
beans · salsa fresca · guacamole

Fried panko chicken tenders
fried new potatoes · Cajun mayonnaise

Butter chicken
aged basmati rice · coriander

Thai green chicken curry **GF DF**
jasmine rice · Thai basil

Sticky pork belly bao **DF**
mint slaw

Singapore chicken & pork hokkien noodles **DF**

Spinach & ricotta tortellini **V**
mushroom cream · parmesan

South Indian vegetable curry **DF V**
red cargo rice · pappadam

San choy bow **DF GF**
chicken · iceberg lettuce · crispy shallots · lime & chilli dressing



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 \$30 per person

Award-winning branded beef of RQA
JBS Yardstick grain fed beef **NF**

Served with condiments and artisan bread rolls
mini-Yorkshire puddings · black pepper colcannon

The Seafood Basket \$31 per person

Panko crusted prawn cutlets

Crispy battered flathead fillets

Calamari

French fries **NF V**

Served with homemade tartare sauce and lemon

The Acropolis \$29.5 per person

Hand rolled award-winning
lamb & lemon chicken souvlaki **GF DF NF**

Butter glazed spanakopita **V**
sea salt flakes

Grilled haloumi **NF V GF**
lemon · honey · Greek olive oil

Warm pita bread
hummus · taramasalata · tzatziki

Greek salad **V GF NF**
tomato · olives · feta · cucumber · peppers

Crisp iceberg salad leaves **NF GF Vegan**
Greek olive oil · lemon · garlic · oregano

The Outback Station \$31 per person

Roasted mountain pepper leaf spiced lamb **GF NF**
river mint yoghurt

Saltbush roasted new season potato **GF NF Vegan**
fire roasted red onion · lemon myrtle vinaigrette

Charred corn on the cob **V GF**
Warragal green pesto butter

Warm damper with butter **V**

Ox heart tomato **NF GF Vegan**
shaved fennel · compressed cucumber
rainforest finger lime dressing

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

Little Chinatown \$29.5 per person

Peking duck steamed pancakes **DF**
spiced plum sauce · cucumber · scallions

Beef n black bean **DF**
red pepper and red onions

Egg & green onion fried rice **NF**

Steamed dumpling bar
selection of hot and spicy dipping sauces & condiments

Coconut agar jelly
lemon & lychee syrup · market fruits

Smokehouse \$32 per person

Low & slow award-winning beef brisket **GF DF NF**
Southern BBQ spice rub

Pull apart Queensland pork collar butt **GF DF NF**
baked whole apples

Charred corn on the cob **V GF NF**
jalapeno butter

Sugarloaf **V GF DF NF**
green apple and fennel slaw · white BBQ sauce

Baby cos leaves **GF NF**
shaved parmesan · tobasco sour cream dressing

Saigon Kitchen \$26 per person

Pho **GF DF NF**
shaved award-winning beef · noodles · spearmint
beansprouts · chilli · green onion broth

Shredded chicken & green papaya salad **GF DF**
crispy shallots cashews · carrot · spring onions · nam jim
wild ginger

Roast Queensland pork bao **DF NF**
steamed bun · roast pork · fresh herbs and vegetables
hoisin sauce

German beer hall \$26 per person

Grilled Bratwurst **GF DF**
pork sausage spiced with marjoram and pepper

Knackwurst **GF DF**
pork sausage with garlic and pepper

Potato puree **V GF NF**

Sauerkraut **GF NF Vegan**

House made pretzels & whipped butter **V**
Selection of mustards

RQA Award-Winning Cheese \$25 per person

- King Island Dairy Tasmania
- Stokes Point Smoked Cheddar **NF 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

Ice Cream Sundae \$19 per person

- Award-winning ice cream **V**
- cones · assorted toppings · candies · whipped cream

Pastry Chefs' Signature Dessert Station

\$31.5 per person

- Biscoff cake pop **V**
- Signature strawberry cake **GF**
- Salted caramel chocolate tart **V**
- Passionfruit sunrise **V**
- Assorted French macarons **GF V**
- Mini tiramisu **V**
- Mango cheesecake **GF**

The Cannoli Bar

\$24 per person

- Cannoli selection of fillings (choice of two) **V**
- Classic chocolate
- Ricotta & pistachio
- White chocolate & salted caramel
- Lemon curd & rhubarb





Incorporating award-winning
produce from the
Royal Queensland Awards