

# Menu



Incorporating award-winning  
produce from the  
Royal Queensland Awards

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# 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 <b>V</b>	\$9 per person
Mini fruit muffin <b>V</b>	\$4.5 per person
Croissant ham · aged cheddar	\$9 per person
Baked pastry <b>V</b> 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 Thousand Guineas 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

Gold Medal Branded Beef of RQA  
JBS Thousand Guineas 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** \$60  
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** \$66  
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



<b>Pork</b>		<b>Plated Desserts</b>	
Slow cooked Queensland pork belly <b>NF GF DF</b>	\$47	Trio of Petite Desserts <b>V</b>	\$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 <b>NF GF</b>	\$47	Tiramisu <b>V</b>	\$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 <b>NF GF</b>	\$47	Warm sticky date pudding <b>V</b>	\$23
soft white polenta · beer braised pearl onions baby spinach · onion jus · puffed pearl barley		vanilla bean ice cream · salted caramel gingerbread crumble	
<b>Fish</b>		Warm flourless chocolate brownie <b>GF V</b>	\$23
Roasted North Queensland barramundi fillet <b>NF DF GF</b>	\$49	caramel curd · puffed salted popcorn · dehydrated crumb	
potato & spinach pakora · curry sauce · coconut yoghurt coriander · apple & cucumber salsa		Baked and set cheesecake <b>GF V</b>	\$23
Queensland seafood quartet <b>NF</b>	\$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 <b>V</b>	\$23
Baked Huon salmon fillet <b>NF GF</b>	\$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 <b>GF V</b>	\$23
Baked North Queensland barramundi fillet <b>NF GF</b>	\$49	flourless cake · cherry gel · toasted vanilla · Chantilly	
scorched golden shallots · roasted potatoes · market greens Champagne cream sauce		Forest berry mont blanc <b>V</b>	\$23
<b>Vegetarian &amp; Vegan</b>		chestnut diplomat cream · vanilla Chantilly cocoa crumble caramelised puff pastry	
Baked spiced cauliflower <b>NF GF Vegan</b>	\$41	'Beach vibes' – calamansi and Tahitian vanilla parfait <b>GF V</b>	\$23
sweet potato puree/wild rice · harissa coconut cream beetroot powder		coconut sand · crushed meringue · puffed rice margarita gel	
Green pea and lemon risotto <b>NF GF Vegan</b>	\$41	RQA Grand Champion Cheese Woombye Cheese Queensland Blackall Gold Washed Rind <b>V</b>	\$23
beans · edamame · feves · basil		individually plated · rye bread crisps · house relish Angas Park muscatels	
Gnocchi <b>NF V</b>	\$41	<b>Includes</b>	
mushroom & pearl onion ragout · snow pea tendrils Grana Padano · fried basil		Brewed premium roasted coffee	
Coconut & coriander vegetable curry <b>GF Vegan</b>	\$41	Selection of teas	
pandan scented jasmine rice		<b>Upgrades</b>	
		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 **GF**  
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 Thousand Guineas 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