

Buffet menu

Stand Up Light Lunch Menu 1 \$29 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



Chargrilled teriyaki Mount Cotton chicken DF

Steamed nori & sesame rice DF GF

Beverages

Soft drinks - mineral water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Dessert Add \$8 per person



Stanthorpe apple & blackberry crumble V

Mini Magnum ice cream GF V

Stand Up Light Lunch Menu 2 \$29 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 GF Vegan

Beverages

Soft drinks and mineral water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Dessert Add \$8 per person

Mini pavlova - passionfruit cream GF V

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

Stand Up Working Buffet 1

\$44 per person

Chef's signature set menus

Soft drinks - mineral water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Rocket - shaved parmesan - toasted pinenuts - honey balsamic dressing GF V

Thai noodle - bean sprouts - radish - coriander & chilli dressing GF Vegan

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

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

Sticky rice DF GF

Roasted chat potato - fire roasted onions - paprika - wholegrain mustard GF V Vegan

'Eaton Mess' - crunchy & soft meringue - lemon curd V

Sachertorte - classic chocolate torte - whipped cream 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 Buffet Menu 2

\$44 per person

Soft drinks - mineral water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Seasonal market vegetables - extra virgin olive oil - fresh herbs

GF Vegan

Classic garden salad - fresh seasonal vegetables - vinaigrette

GF Vegan

Roasted pumpkin - green beans - feta - toasted walnuts - dukkah

GF V

 Gold Medal Branded Beef of RQFWS - Swift premium beef cottage pie - Paris mash

GF DF

 Chargrilled teriyaki Mount Cotton chicken - steamed nori & sesame rice

DF

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

V

Mini pavlova - passionfruit cream

GF

Stand Up Working Buffet Menu 3 - Plant Based \$42 per person

Soft drinks - mineral water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

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

Cacao & blueberry mini cake

GF Vegan

Coconut Pana Cotta - mango gel

GF Vegan



Stand Up Working Buffet

\$46 per person

Build your own buffet

Cold Selection Please choose four options

Chickpea salad - broad beans - preserved lemon - ricotta	GF V
 Lockyer Valley heirloom tomatoes - mozzarella - fresh basil	GF V
Pulled beef - couscous - baby spinach - roast red pepper dressing	DF
New potatoes - crispy bacon - egg - spring onions - mayonnaise	DF GF
Roasted chat potato - fire roasted onions - paprika - wholegrain mustard	DF GF V
Rocket - shaved parmesan - toasted pinenuts - honey balsamic dressing	GF V
Thai noodle - bean sprouts - radish - coriander & chilli dressing	GF Vegan
Roasted pumpkin - green beans - feta - toasted walnuts - dukkah	GF V
Romaine lettuce - shaved parmesan - crispy bacon - herbed chicken - garlic croutons	
Feta cheese - Kalamata olives - pickled cucumber - vine ripened tomato	GF V
Classic garden salad - fresh seasonal vegetables - vinaigrette	GF Vegan

Hot Selection Please choose two options

 Gold Medal Branded Beef of RQFWS - Swift premium beef cottage pie - Paris mash	DF GF
 Gold Medal Branded Beef of RQFWS - Swift premium beef bourguignon mushrooms - speck - garlic potatoes	DF GF
 Gold Medal Branded Beef of RQFWS - Riverina Angus flank steak criolla salsa - salt roasted sweet potato	DF GF
 Gold Medal Branded Lamb of RQFWS - Milly Hill lamb masala - tomato basmati rice	GF
 Gold Medal Branded Lamb of RQFWS - Roasted HRW lamb - garlic & lemon - freekah grains	DF
 Jerk spiced Redlands chicken - red beans & rice - corn salsa	DF GF
 Chargrilled teriyaki Mount Cotton chicken - steamed nori & sesame rice	DF
Butter chicken - basmati rice - poppadum - raita	
 Roasted Mount Cotton chicken - smoked paprika - crumbled chorizo - saffron rice	DF
Sweet n sour pork belly - steamed rice	DF
Five spiced pork belly - sticky black mushroom rice	DF GF
Roast pork - cranberry port wine sauce - butter roasted potatoes	GF
Roasted barramundi fillets - tomato salsa - wild rice	DF GF
Market reef fish fillet - lemon butter - steamed chat potatoes	GF
Cauliflower & potato curry - charred flat bread	DF V
Spinach & ricotta tortellini - smoked almond romesco	V



Head Pastry Chef Horst Cords



Dessert Please choose two options

-  Munduberra lemon & pistachio cheesecake V
-  Stanthorpe apple & blackberry crumble V
- Seasonal sliced fruits GF Vegan
- Duo of chocolate square - cherry choc - coco caramel GF Vegan
- Individual salted caramel tart V
- 'Eaton Mess' - crunchy & soft meringue - lemon curd V
- Sachertorte - classic chocolate torte - whipped cream V
- Cookies & cream mousse V
- Mini pavlova - passionfruit cream GF V
- Mini Magnum ice cream GF V
-  Chef's selection of award winning cheese - lavosh crackers - dried fruits V

Beverages

- Soft drinks and mineral water
- Brewed Duckinwilla single origin coffee
- Selection of T2 teas

Table Buffet Menu 1

\$55 per person

Set menu served family style

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Main

Classic garden salad - fresh seasonal vegetables - vinaigrette GF Vegan

Traditional coleslaw V

Artisan bread rolls V

Warm roasted chat potato - fire roasted onions - paprika - wholegrain mustard DF GF V

 Gold Medal Branded Beef of RQFWS - Darling Downs Beef City Platinum flank steak - smoky BBQ sauce DF

Jerk spiced Redlands chicken - red beans and rice - corn salsa GF V

Shaved smoked chicken - baby cos - garlic croutons - speck - free range egg - sour cream dressing

Petit fours V

Table Buffet Menu 2

\$85 per person

Set menu served family style

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Entrée

Artisan bread rolls V

Classic charcuterie - shaved prosciutto - salami - mortadella - leg ham - manchego cheese - pickled vegetables

Main

Classic garden salad - fresh seasonal vegetables - vinaigrette GF Vegan

Roasted pumpkin - green beans - feta - toasted walnuts - dukkah GF V

Duck fat roasted potatoes DF GF

 Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek - gremolata DF GF

Sumac & oregano roasted Mount Cotton chicken breast DF GF

Dessert

Mini Pavlova - passionfruit cream GF V

Cookies & cream mousse V

Salted caramel tart V



The Royal Buffet

\$95 per person

A selection of Australia's finest award-winning produce served from the buffet

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Seafood

 Mooloolaba King prawns - fresh citrus - condiments

Pacific oysters

Huon smoked salmon - honey mustard & dill dressing

Seafood antipasto bar - smoked mussels - char grilled octopus - chilli & lime calamari

Cold Selection

Feta cheese - Kalamata olives - pickled cucumber - vine ripened tomato

Shaved smoked chicken - baby cos - garlic croutons - speck - free range egg - sour cream dressing

Rocket - parmesan - toasted pinenuts - nashi pear

Vine ripened tomato - watermelon - fresh mint - crumbled feta - chardonnay vinegar dressing

Roasted chat potato - fire roasted onions - paprika - wholegrain mustard

Artisan bread rolls

Charred Carvery

 Gold Medal Branded Beef of RQFWS - Riverina grain fed beef - slow roasted Served with homemade Yorkshire pudding - horseradish - tarragon jus

DF GF

DF GF

DF GF

DF GF

GF V

GF V

GF V

DF GF V

V



Hot Selection

Roast pork loin - salted crackling - colcannon - maple roasted apples - cider vinegar jus

Tortellini with spinach & ricotta - Napoli - parmesan

Roasted beetroot - goats cheese - toasted almond & pesto

Roasted Lockyer Valley new potatoes - sundried tomato - olives

Dessert & Cheese



Selection of RQFWS Award-winning cheese - artisan breads - lavosh crackers - dried fruits

Sundae Station

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

Dessert Selection

'Eaton Mess' - crunchy & soft meringue - lemon curd

Sachertorte - classic chocolate torte - whipped cream



Munduberra lemon & pistachio cheesecake

Stanthorpe apple & blackberry crumble