

Lunch menu

Minimum 45 minute service duration

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

Filtered water

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 \$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

Filtered water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

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

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 Lunch Menu 1

\$46 per person

Chef's signature set menus

Filtered water

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 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

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

Sticky rice DF GF

Roasted chat potato - fire roasted onions - paprika - wholegrain mustard GF 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 Lunch Menu 2

\$46 per person

Filtered water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

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 - Royal 100 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

V

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

Filtered water

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

Cacao & blueberry mini cake

GF Vegan

Coconut Pana Cotta - mango gel

GF Vegan



Boxed Working Lunch Menu 1

\$46 per person

Filtered water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Lunch Hamper



Darling Downs roast beef – cheddar – smoked tomato relish – spinach on Turkish

Penne pasta salad – rocket – pine nuts – crumbled feta – crisp pancetta

Fresh Seasonal fruit

GF Vegan

Baked cheese and onion tart

V

Vanilla rice pudding

V

Giant white chocolate macadamia cookie

V

Boxed Working Lunch Menu 2

\$46 per person

Filtered water

Brewed Duckinwilla single origin coffee

Selection of T2 teas

Include soft drinks - mineral water

Add \$5 per person

Lunch Hamper



Smoked Mount Cotton chicken & red pepper baguette – mix leaves – chipotle aioli

Coconut rice – lime dressing – roasted cashews and fried shallots

GF V

Fresh seasonal fruit

GF Vegan

Hand rolled vegetable rice paper roll – dipping sauce

GF Vegan

Double chocolate mousse - shaved white chocolate

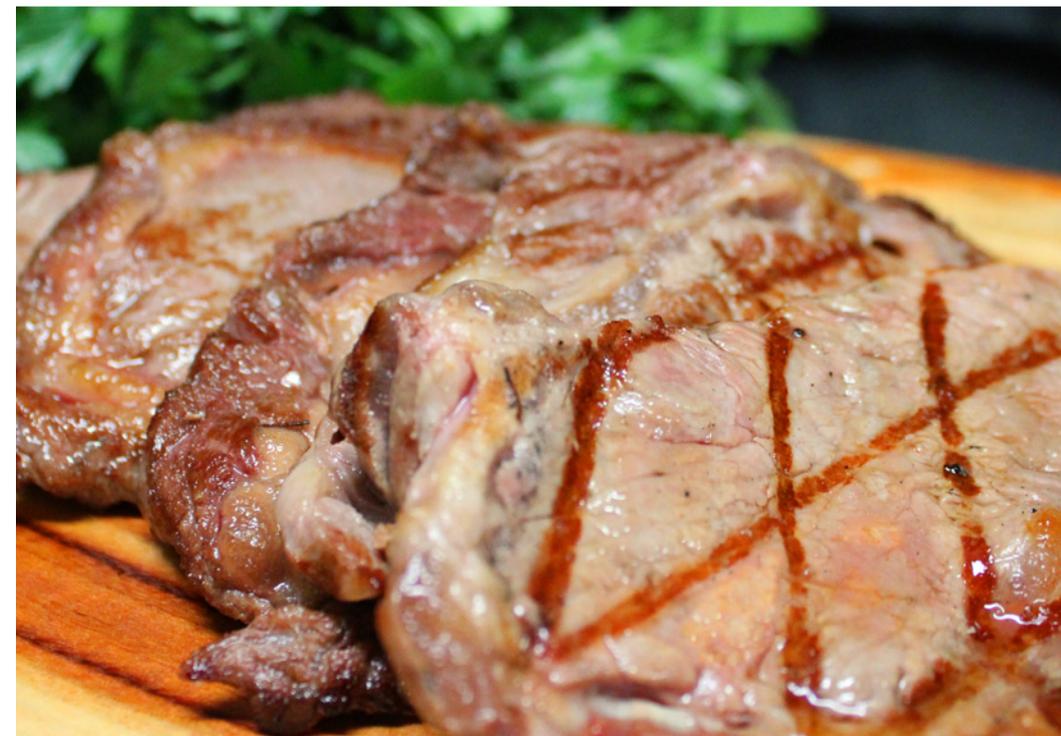
V

Carrot cake - lemon frosting

V



Head Pastry Chef Horst Cords



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

DF GF



North Queensland barramundi – lime - parsley - chives

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

GF Vegan

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

V

Traditional coleslaw

V

Roasted new season chat potatoes

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