

# 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 - crispy shallots - lime & chilli dressing

DF GF

### Main



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

DF GF

### Award Winning Cheese



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

V

### 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 smoked almonds - green bean vinaigrette

GF Vegan

### Main

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

GF Vegan

### Dessert

Coconut yoghurt delice - dark chocolate Genoese - strawberry & lime gel

GF Vegan



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



## Dean Brewer

Sous Chef

"Our vegan cold starter is a beautifully executed dish using premium products including amazing pickled white asparagus and Queensland butternut pumpkin mousse. Teamed with coconut yoghurt and finished with green bean and smoked almond dressing it is a winner."

## Cold Entrée [Preset]

	Chef's Signature Dish - San choy bow - Mount Cotton chicken iceberg lettuce - palm heart - crispy shallots - lime & chilli dressing	DF GF	\$26
	Gold Medal Branded Beef of RQFWS - JBS Queensland beef carpaccio hazelnuts - whipped brie - baby leaves	GF	\$28
	Gold Medal Branded Beef of RQFWS - JBS Yardstick 150 day grain fed steak tartare - black garlic aioli - pickled capers - baby cress - potato crisps	GF	\$29
	Grand Champion Branded Lamb of RQFWS - Woodward Australian lamb tenderloin - Turkish rub - celeriac remoulade - dolmas - balsamic reduction	GF	\$26
	Country chicken & pork terrine - citrus red currant gel - salted crisp bread		\$26
	Coconut poached Redlands chicken breast - pink grapefruit - toasted cashews - coconut lime slaw	DF GF	\$26
	Duck liver parfait - smoked breast - crispy buckwheat - bitter chocolate & truffle vinaigrette		\$26
	Roasted beetroot carpaccio - Meredith goats cheese - baby sorrel - sherry vinaigrette - broken hazelnuts	GF V	\$24
	Queensland butternut pumpkin - white asparagus - bitter greens smoked almonds - green bean vinaigrette	GF Vegan	\$25
	Baked Lockyer Valley leek tart - truffle - Heidi Farm raclette - crème fraiche - crisp apples	V	\$25
	Mooloolaba King prawns - gazpacho gel - romaine lettuce - spiced Marie Rose sauce	DF GF	\$27
	Slow cooked Huon salmon - cucumber gel - lemon yoghurt - rainforest finger lime	GF	\$26
	Smoked Huon trout brandade - soft poached Moreton bay bug tail - cress - lemon vinaigrette		\$34

Spencer Gulf hiramasa kingfish ceviche - pickled radish - lime emulsion - citrus pearls DF GF \$29

 Fraser Island spanner crab - heirloom tomato - watermelon - crumbled feta & mint GF \$29

## Hot Entrée [Preset not available for hot entrée]

	Chef's Signature Dish - Roasted Brisbane Valley quail - Stanthorpe pear - muscatel reduction	GF DF	\$26
	Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek cannelloni - mustard fruits - wood mushroom cream		\$29
	Grand Champion Branded Lamb of RQFWS - Seared HRW lamb tenderloin roasted Lockyer Valley vegetables - smoked eggplant - preserved lemon	GF DF	\$28
	Spinach & ricotta agnolotti - sage butter - spinach & nutmeg puree - toasted pine nuts	V	\$25
	Gnocchi - confit duck - mushroom ragout - sherry dressing - shaved parmesan		\$27
	Gnocchi - green pea - vincotto pancetta shard - shaved pecorino - snow pea tendrils		\$25
	Twice cooked Gooralie free-range pork belly - truffle mash - candied apple - cider vinegar sauce	GF	\$26
	Honey roasted Gooralie free-range pork belly - spiced walnuts - seeded mustard creamed potatoes - fennel pollen	GF	\$26
	Grilled Brisbane Valley quail - truffled polenta - fire roasted onions - pecorino		\$28
	Seared Clearwater scallops - duck fat potato - tomato concasse - caper & lemon vinaigrette	GF DF	\$29

## Main Course

### Poultry

- 
Chef's Signature Dish - Roast Mount Cotton chicken - parsnip puree - roast fennel - bread sauce - pan jus
\$38
- 
Tandoori Mount Cotton chicken supreme - raita - turmeric potato - spinach pakora
GF \$38
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Mount Cotton chicken supreme - basil & spinach polenta - romesco sauce
GF \$38
- Five spiced confit duck leg - sticky rice - pak choy - honey soy glaze
GF DF \$39
- Seared duck breast - fondant potato - red currant cabbage puree - pomegranate
GF DF \$39

### Beef

- 
Chef's Signature Dish - Gold Medal Branded Beef of RQFWS - Char grilled JBS Queenslander beef fillet - smoked speck - bone marrow - fondant potato - market greens
DF GF \$44
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Gold Medal Branded Beef of RQFWS - Char grilled JBS Yardstick 150 day grain fed beef fillet - potato boulangère - black garlic aioli - sticky onion jus
GF \$49
- 
Gold Medal Branded Beef of RQFWS - Riverina short rib - dauphinois potato cress and pickled onion salad
GF \$44
- 
Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek porcini & truffle polenta - red wine jus
GF \$40
- 
Gold Medal Branded Beef of RQFWS - Char grilled JBS Yardstick 150-day grain fed beef rib fillet - smoked bone marrow potato mash - market greens - red wine reduction
GF \$49



## Paul Tarrant

Sous Chef

*"On the mains menu, I can't go past the Royal Queensland Food and Wine Show Champion Branded Lamb with roast pumpkin, pickled zucchini and mint. It's a dish with great flavours that is an absolute pleasure to serve."*



Royal Queensland Food and Wine Show Grand Champion Branded Lamb



## Lamb

- GOLD
 Chef's Signature Dish - Gold Medal Branded Lamb of RQFWS -  
 Slow cooked Milly Hill lamb rump - charred eggplant puree -  
 roasted baby carrots - vegetable ash yoghurt GF \$39
- GOLD
 Grand Champion Branded Lamb of RQFWS - Woodward Australian lamb rack  
 roast pumpkin - pickled zucchini - mint GF \$42
- GOLD
 Gold Medal Branded Lamb of RQFWS – Thomas Supreme lamb rump  
 duck fat potatoes - rosemary jus DF GF \$39

## Pork

- Chef's Signature Dish - Twice cooked Gooralie free-range pork belly  
 potato torte - maple roasted apple - calvados jus GF \$39
- V
 Slow cooked Gooralie free-range pork belly - pomme puree - Stanthorpe apples  
 black pudding crumble - shiraz jus \$39
- Roast Gooralie free-range pork belly - white bean - confit fennel  
 chorizo crumbs DF GF \$39
- Slow cooked char-siew Gooralie free-range pork collar  
 sticky rice - seasonal greens -star anise jus DF \$39

## Fish

- V
 Chef's Signature Dish - Roasted North Queensland barramundi fillet  
 coconut rice - snake bean salad - yellow curry sauce DF GF \$40
- Beetroot infused Huon salmon - shaved fennel - burnt orange  
 vinaigrette - salted potato crisps DF GF \$40
- V
 Roasted fillet of North Queensland cobia - saffron braised fennel -  
 rouille - bouillabaisse DF GF \$44
- V
 Baked North Queensland barramundi fillet  
 crushed new potatoes - market greens - citrus & almond tartare DF GF \$40

## Vegetarian & Vegan

Chef's Signature Dish - Spiced cauliflower - butternut pumpkin puree - red cargo rice dried raspberries - harissa coconut cream	GF Vegan	\$35
Porcini & field mushroom risotto steamed asparagus - rocket pesto - truffle - shaved parmesan	GF V	\$35
Roasted beetroot steak - coconut yoghurt - coriander & mint verde - crispy shallots - sesame	GF Vegan	\$35
Gnocchi - green pea puree - cashew whip - snow pea tendril - vegan mozzarella	Vegan	\$35
Soft white polenta - wood mushroom ragout charred King brown mushroom - hazelnut gremolata	GF Vegan	\$35
Thai coconut & coriander vegetable curry - pandan scented jasmine rice	GF Vegan	\$35



Coconut yoghurt delice -  
dark chocolate Genoese -  
strawberry & lime gel



## 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 -  
King Island Roaring Forties blue - individually plated V \$20

Coconut yoghurt delice - dark chocolate Genoese -  
strawberry & lime gel GF Vegan \$19

Raspberry white chocolate cheesecake - raspberry sorbet -  
pistachio biscotti GF V \$19

Baked Valrohna chocolate tart - espresso parfait - cherry meringue -  
salted caramel V \$19

'Eaton Mess' - crunchy and soft meringue - yuzu curd -  
toasted marshmallows - strawberry duo GF V \$19

Chocolate galaxy dome - Bowen mango mousse - lime pearls -  
caramel curd GF V \$19

Passionfruit tart - crisp meringue - basil gel - blood orange coulis V \$19



Warm Stanthorpe apple & blackberry crumble - hazelnut ice cream -  
vanilla bean anglaise V \$19

Includes

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

*"My favourite desserts are the Coconut Yoghurt Delice and Chocolate Galaxy Dome. Both desserts use high quality ingredients and vegan and gluten free diners will love the Delice which also features strawberry lime gel while others won't be able to resist the dark chocolate, mango and caramel of the galaxy dome."*

