



ROYAL  
INTERNATIONAL  
CONVENTION CENTRE  
BRISBANE AUSTRALIA

# Menu Compendium



Incorporating award-winning produce from the Royal Queensland Food and Wine Show



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# Breakfast menu

## Continental or Stand Up Breakfast \$30 per person

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread – lemon butter	GF V
Coconut yoghurt - berry compote - home baked granola	Vegan

### Additional items

Brioche roll - maple bacon - fried egg	\$9
Waffles - maple syrup – banana – caramel rum sauc	V \$7
Breakfast muffi	\$6
Croissant - ham - aged cheddar	\$7
Baked pastry - spinach - ricotta	V \$6

## Hot Breakfast [Maximum 500 people] \$42 per person

Orange juice	
Brewed Duckinwilla single origin coffee	
Selection of T2 teas	
Seasonal sliced fruits	GF Vegan
Frittata - zucchini - bacon	
Danish pastries	V
Banana bread – lemon butter	GF V
Coconut yoghurt - berry compote - home baked granola	Vegan
Fluffy free range scrambled eggs	GF
Grilled vine ripened tomatoes	GF Vegan
Beef chipolata	GF
Smoked bacon rashers	GF
Sautéed button mushrooms	GF Vegan
Potato rosti	V



Executive Chef Sean Cummings



**Plated Breakfast** [Minimum 50 people] ..... **\$42 per person**

- Orange juice
- Brewed Duckinwilla single origin coffee
- Selection of T2 teas

**Preset Items – choose one option**

- Seasonal sliced fruits GF Vegan
- Danish pastries V
- Banana bread – lemon butter GF V
- Coconut yoghurt - berry compote - home baked granola Vegan

**Please choose one option**

- Free range scrambled eggs - crème fraiche - Huon smoked salmon  
toasted brioche - slow roasted tomato relish
- Smokey bacon - roasted vine ripened tomatoes - scrambled eggs - toasted English  
muffin - country style beef sausage - sautéed mush ooms - potato rosti
- Vegetable frittata - grilled haloumi V  
baby rocket - potato rosti - toasted baguette - salsa verde
- Eggs benedict [Maximum 500 people]  
toasted English muffin - shaved ham - poached eggs - hollandaise - roma tomato -  
potato rosti - sautéed mushrooms
- Warm sourdough toast - truffle infused scrambled egg - avocado - feta V  
baked roma tomato - caramelised red onion
- Roasted pumpkin - spinach and feta fritters - smoked paprika yoghurt  
toasted brioche - roasted vine ripened tomato V

# Breaks menu

## Arrival Package [30 minute duration] \$5 per person

Brewed Duckinwilla single origin coffee

Selection of T2 teas

## Build Your Own Break \$13 per person

Brewed Duckinwilla single origin coffee

Selection of T2 teas

### Choose two items from the sweet or savoury selection

Additional sweet selection @ \$6 per person

Additional savoury selection @ \$7 per person

### Sweet Selections

Danish pastries	V
Cupcake duo - chocolate - vanilla	V
Macadamia cacao protein ball	GF Vegan
Rocky road slab	V
Jaffa almond cake	DF GF V
Mini lamington	V
Classic scone - strawberry compote - vanilla cream	V
Triple chocolate fudge brownie	V
Mixed berry muffin	V
Duo of chocolate square - cherry choc - coco caramel	GF Vegan
Mini magnum ice cream	GF V
Sliced seasonal fruit	GF Vegan

### Savoury Selections

Muffin - bacon - spinach

Baked tart - pancetta - tomato - sage

Croissant - ham - aged cheddar

Baked pastry - spinach - ricotta

V



Brioche slider - Mount Cotton smoked chicken - Jindi brie

Lockyer Valley vegetable frittata - red onion confit

V

Baked pastry - pumpkin - chickpeas

GF Vegan



## Themed Morning & Afternoon Breaks

Includes

Brewed Duckinwilla single origin coffee

Selection of T2 teas



### Chef's signature break

\$20 per person

Finger sandwiches - chef's selection

Classic scone - strawberry compote - vanilla cream

V

Smoked Huon salmon quiche

### Energy break

\$14 per person

Frittata - zucchini - bacon

Jaffa almond cake

DF GF V

Whole seasonal fruit

GF Vegan

### Healthy break

\$14 per person

Baked pastry - spinach - ricotta

V

Coconut yoghurt - berry compote - home baked granola

Vegan

Whole seasonal fruit

GF Vegan

### Fair dinkum break

\$15 per person

Mini beef pies

Mini lamington

V

Rocky road slab

V

### Plant based gluten free break

\$14 per person

Macadamia cacao protein ball

GF Vegan

Baked pastry - pumpkin - chickpeas

GF Vegan

Bowls of seasonal grapes

GF Vegan

### Freshly baked Danish pastry break

\$14 per person

Cinnamon pinwheel

V

Maple and pecan Danish

V

Raspberry Danish

V

Vanilla custard Danish

V

Apple Danish

V

# Lunch menu

Minimum 45 minute service duration

## Stand Up Light Lunch Menu 1 \$29 per person

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### 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

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### 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 stea 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

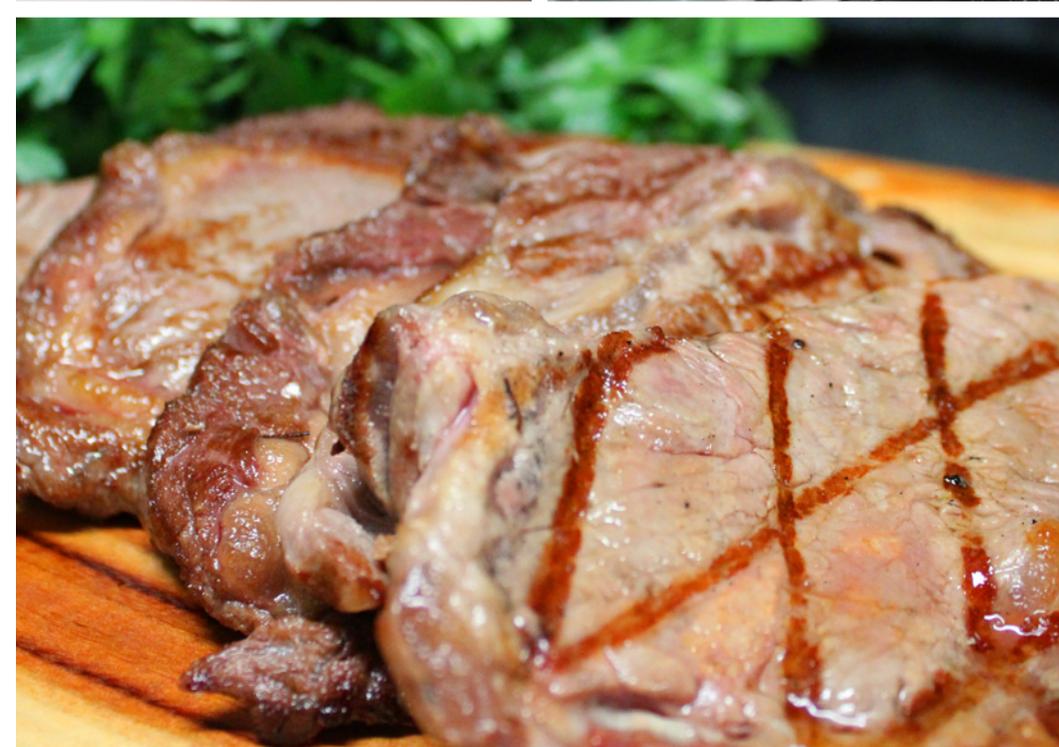
V

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

# 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 file 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 - butte nut 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 lim	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 - mush oom ragout - sherry dressing - shaved parmesan		\$27
	Gnocchi - green pea - vincotto pancetta shard - shaved pecorino - snow pea tendril		\$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
- 
 Mount Cotton chicken supreme - basil & spinach polenta - romesco sauce GF \$38
- Five spiced confit duck leg - sticky rice - pak choy - honey soy glaz 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 fille - smoked speck - bone marrow - fondant potato - market greens DF GF \$44
- 
 Gold Medal Branded Beef of RQFWS - Char grilled JBS Yardstick 150 day grain fed beef fille - 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 - ed wine jus GF \$40
- 
 Gold Medal Branded Beef of RQFWS - Char grilled JBS Yardstick 150-day grain fed beef rib fillet - smoked bone mar ow 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 - sa fron 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 - butte nut pumpkin puree - red cargo rice dried raspberries - harissa coconut cream	GF Vegan	\$35
Porcini & field mushroom risotto steamed asparagus - rocket pesto - truffle - shaved parmesa	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."*



# Cocktail menu

## Cocktail Reception Package 1

**\$51 per person**

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

## Cocktail Reception Package 2

**\$68 per person**

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

## Cocktail Reception Package 3

**\$86 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

**\$99 per person**

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



# Live Stations menu

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

## Chef's Signature Station - Charred Carvery \$24 per person



Gold Medal Branded Beef of RQFWS – AACO Darling Downs wagyu 330+ day grain fed beef

Served with condiments and artisan bread rolls

## The Seafood Basket \$23 per person

Panko crusted prawn cutlets

Panko crusted whiting fillet

Salt n pepper calamari

Shoestring fries

GF V

Served with condiments

## Taste of Spain \$19 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

GF V

Piriñaca Salad - tomato - green pepper - pickled red onion – olives

GF V



## King Island Dairy's Roaring Forties Blue

King Island Dairy Head Cheese Maker Ueli Berger

King Island is situated in the Bass Strait between Tasmania and Australia's mainland. The island's unique climate of mineral rich soils, cool temperatures and consistent salt spray creates lush pastures for cattle to graze on. The milk used at King Island Dairy is sourced from just 10 farms in the area and delivered fresh daily for head cheese maker Ueli Berger. Ueli is an award-winning cheese maker and a judge for the Ekka's Student Made Cheese Competition.



**Taste of India** **\$19 per person**

Butter chicken	GF
Vegetable navratan korma	GF V
Naan and pappadums	V
Raita and chutneys	V

**Taste of Asia** **\$19 per person**

Sticky Wok fried pork belly or chicken	GF
Vermicelli rice noodles	GF V
Fresh Asian herbs & salad vegetables	V
Bean sprouts	V
Crispy fried shallots & sesame	V
Spicy nam jim dressing	V

**Taste of Mexico** **\$19 per person**

Burritos - flour tortilla - beans - lettuce - sour cream - salsa fresca - guacamole - your choice of shredded chicken or pulled beef	
Nachos - crispy corn chips - shredded cheese - sour cream - beans - salsa fresca - guacamole	

**The Soup Kitchen - choose any two** **\$17 per person**

Roasted beef bone broth	DF GF
Butternut pumpkin	GF Vegan
French onion	V
Potato & leek with truffl	GF V
Roasted chicken & noodle	DF
Chicken & corn chowder	
Minestrone	DF V

**Taste of Italy** **\$19 per person**

Penne - olive oil - garlic - chilli - parsley - shaved parmesan	V
Fusilli - meatballs - passata - basil - ricotta	
Italian breads - olive oil - balsamic	V

**Award-Winning Cheese** **\$20 per person**



RQFWS Gold Medal Cheese	
Heidi Farm Raclette	GF V
Woombye ash brie	GF V
King Island Roaring Forties blue	GF V
Artisan breads - lavosh crackers - dried fruit - quince paste	

Sous Chef Paul Tarrant



**Ice Cream Sundae** ..... **\$12 per person**

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

**Chef's Signature Dessert Station** ..... **\$25 per person**

- Handmade profite oles ..... V
- Handmade éclairs ..... V
- Salted caramel tart ..... V
- 'Eaton Mess' - crunchy & soft meringue - lemon curd ..... GF V
- Seasonal fruit tartlet ..... V
- Mundubbera lemon & pistachio cheesecake ..... V
- Assorted macarons

**Cold Canapés** ..... **\$5 per person/per item**

- Chicken teriyaki rice paper roll ..... DF GF
- Vegetable rice paper roll ..... GF Vegan
- Compressed watermelon - cashew whip - pomegranate ..... GF Vegan
- Pickled white asparagus - coconut gel - crispy quinoa ..... GF Vegan
- Mini bruschetta - goats curd - harissa - rocket ..... V
- Caramelised onion & Jindi brie tartlets ..... V
- Heirloom tomato - whipped goats curd - baby rocket ..... V
- Antipasti skewer - cured meats - semi dried tomato - fresh mozzarella - basil ..... GF
- Beef teriyaki - wakami seaweed - toasted sesame - lime mayo ..... DF
- Shaved prosciutto - gorgonzola - toasted focaccia - truffled honey crum
- Kingfish ceviche - g een chilli - coconut - crispy shallots - pickled ginger ..... DF GF
- Huon smoked salmon mousse - green apple & cucumber salsa - poppy seed lavosh
- Gin cured Huon salmon - citrus crème fraiche - grapefruit pearls

## Hot Canapés \$5 per person/per item

.....		
Pork & cashew empanadas - prune aioli		DF
Grilled yakitori chicken skewer - kewpie		DF GF
Scorched corn & manchego cheese croquetas - smoke paprika mayonnaise		V
Confit duck leg cigar - quince ja		DF
Porcini & truffle arancini - basil mayonnaise		GF V
Slow roasted Darling Downs beef - red onion relish		DF GF
Mini bacon & mozzarella donut - chipotle dust		
Mini mac n cheese - chorizo		
Panko crusted prawn - lime & chilli dip		
Chef's selection of petite pies		
Handmade chicken dumplings		DF
Cumin salted lamb tenderloin - eggplant puree - hazelnut crumb		DF GF
Baked pumpkin & chickpea roll		GF Vegan
Beetroot falafel - sumac dressing		GF Vegan

## Dessert Canapés \$5 per person/per item

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Assorted macarons		GF V
Chocolate cup - lemon curd		GF V
'Eaton Mess' - crunchy and soft meringue - lemon curd		GF V

## Individual Items [Minimum 50 people] \$10 per box/bowl

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Salt n pepper squid - Sichuan mayo		DF
Panko whiting fillets - chips - tarta e sauce		DF
Beef braised in red wine - Paris mash - parsley oil		GF
Bibimbap - Korean rice - stir fried beef - vegetables		DF
Fried panko chicken tenders - fried new potatoes - Cajun mayonnaise		DF
Butter chicken - basmati rice - coriander		GF
Thai green chicken curry - jasmine rice - Thai basil		GF
Pulled pork bao - mint slaw		DF
Singapore chicken & pork hokkien noodles		DF
Spinach & ricotta ravioli - mushroom cream - parmesan		V
South Indian vegetable curry - red cargo rice - pappadum		DF V
San choy bow - chicken - iceberg lettuce - crispy shallots - lime & chilli dressing		DF GF

## Chips, Nuts and Pretzels [Chef's selection] \$4 per person

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