

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

Table Continental or Stand Up Breakfast **\$29 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

V

Vanilla yoghurt - berry compote - home baked granola

V

Additional items

Brioche roll - maple bacon - fried egg

\$9

Pain au chocolat

\$7

Almond croissant

\$7

Croissant - ham - aged cheddar

\$7

Baked pastry - spinach - ricotta

\$6

Hot Breakfast Buffet [Maximum 500 people] **\$39 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

V

Vanilla yoghurt - berry compote - home baked granola

V

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] **\$40 per person**

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

Preset Items

Seasonal sliced fruits	GF	Vegan
Danish pastries		V
Banana bread		V
Vanilla yoghurt - berry compote - home baked granola		V

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 mushrooms - 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
Orange almond cake	DF GF V
Classic scone - strawberry compote - vanilla cream	V
Triple chocolate fudge brownie	V
Rhubarb apple 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 - pumpkin - spinach - bocconcini	V
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



Sous Chef
Dean Brewer

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

Orange almond cake

DF GF V

Whole seasonal fruit

GF Vegan

Healthy break

\$14 per person

Baked pastry - spinach - ricotta

V

Vanilla yoghurt - berry compote - home baked granola

V

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

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

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 \$90 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 swift premium 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 \$75 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	\$25
	Gold Medal Branded Beef of RQFWS - Swift premium beef carpaccio hazelnuts - whipped brie - baby leaves	GF	\$25
	Gold Medal Branded Beef of RQFWS - Tajima Wagyu 400 day grain fed steak tartare - black garlic aioli - pickled capers - baby cress - potato crisps	GF	\$29
	Grand Champion Branded Lamb of RQFWS - HRW lamb tenderloin - Turkish rub - celeriac remoulade - dolmas - sun dried fig balsamic reduction	GF	\$26
	Country chicken & pork terrine - citrus red currant gel - salted crisp bread		\$25
	Coconut poached Redlands chicken breast - pink grapefruit - toasted cashews - coconut lime slaw	DF GF	\$25
	Duck liver parfait - smoked breast - crispy buckwheat - bitter chocolate & truffle vinaigrette		\$25
	Roasted beetroot carpaccio - Meredith goats cheese - baby sorrel - sherry vinaigrette - broken hazelnuts	GF V	\$22
	Queensland butternut pumpkin - white asparagus - bitter greens smoked almonds - green bean vinaigrette	GF Vegan	\$24
	Baked Lockyer Valley leek tart - truffle - Heidi Farm raclette - crème fraiche - crisp apples	V	\$24
	Mooloolaba King prawns - gazpacho gel - romaine lettuce - spiced Marie Rose sauce	DF GF	\$26
	Slow cooked Huon salmon - cucumber gel - lemon yoghurt - rainforest finger lime	GF	\$25
	Smoked Huon trout brandade - soft poached Moreton bay bug tail - cress - lemon vinaigrette		\$33

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 \$28

Hot Entrée [Preset not available for hot entrée]

	Chef's Signature Dish - Roasted Brisbane Valley quail - Stanthorpe pear - muscatel reduction	GF DF	\$25
	Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek cannelloni - mustard fruits - wood mushroom cream		\$28
	Grand Champion Branded Lamb of RQFWS - Seared HRW lamb tenderloin roasted Lockyer Valley vegetables - smoked eggplant - preserved lemon	GF DF	\$27
	Spinach & ricotta agnolotti - sage butter - spinach & nutmeg puree - toasted pinenuts	V	\$24
	Gnocchi - confit duck - mushroom ragout - sherry dressing - shaved parmesan		\$26
	Gnocchi - green pea - vincotto pancetta shard - shaved pecorino - snow pea tendrils		\$24
	Twice cooked grain fed pork belly - truffle mash - candied apple - cider vinegar sauce	GF	\$26
	Honey roasted 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 \$36
- Tandoori Mount Cotton chicken supreme - raita - turmeric potato - spinach pakora GF \$35
- Mount Cotton chicken supreme - basil & spinach polenta - romesco sauce GF \$35
- 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 swift premium beef fillet - smoked speck - bone marrow - fondant potato - market greens DF GF \$42
- Gold Medal Branded Beef of RQFWS - Char grilled swift premium beef fillet - potato boulangère - black garlic aioli - sticky onion jus GF \$42
- Gold Medal Branded Beef of RQFWS - Bone marrow & pepper crusted swift premium beef fillet - horseradish crème fraiche - roasted carrot puree - artichoke chips GF \$42
- Gold Medal Branded Beef of RQFWS - Royal 100 grain fed rib fillet café de Paris butter - asparagus - herb roasted potatoes - cress salad GF \$48
- Gold Medal Branded Beef of RQFWS - slow cooked Riverina beef cheek porcini & truffle polenta - red wine jus GF \$39
- Gold Medal Branded Beef of RQFWS - twice cooked Riverina beef cheek smoked bone marrow potato mash - market greens - red wine reduction GF \$39



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 - HRW lamb rack roast pumpkin - pickled zucchini - mint GF \$42
- GOLD
 Gold Medal Branded Lamb of RQFWS - Roasted Milly Hill lamb rump duck fat potatoes - rosemary jus DF GF \$39

Pork

- Chef's Signature Dish - Twice cooked pork belly - potato torte - maple roasted apple - calvados jus GF \$38
- QLD
 Slow cooked pork belly - pomme puree - Stanthorpe apples - black pudding crumble - shiraz jus \$38
- Roast pork belly - white bean - confit fennel - chorizo crumbs DF GF \$38
- Slow cooked char-siew pork collar - sticky rice - seasonal greens - star anise jus DF \$36

Fish

- QLD
 Chef's Signature Dish - Roasted North Queensland barramundi fillet coconut rice - snake bean salad - yellow curry sauce DF GF \$39
- Beetroot infused Huon salmon - shaved fennel - burnt orange vinaigrette - salted potato crisps DF GF \$39
- QLD
 Roasted fillet of North Queensland cobia - saffron braised fennel - rouille - bouillabaisse DF GF \$43
- QLD
 Baked North Queensland barramundi fillet crushed new potatoes - market greens - citrus & almond tartare DF GF \$39

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

Side Dishes [Centre served] \$3 per person/side dish

Vegetables

Paris mash	GF V
Cauliflower gratin - Heidi Farm raclette	GF V
Harissa roasted carrots - lemon yoghurt - mint	GF V
Green beans - toasted almonds	DF GF V
Roasted beetroot Idaho - sour cream - crispy quinoa	GF V
Brussel sprouts - candied maple bacon	GF V
Broccolini - lemon - crushed hazelnuts	GF V

Salads

Roasted chat potato - fire roasted onions - paprika - wholegrain mustard	DF GF V
Romaine lettuce - shaved parmesan - crispy bacon - herbed chicken - garlic croutons	

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

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

Garden salad - fresh seasonal vegetables - vinaigrette GF Vegan



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 or centre served V \$20

 Duo of RQFWS Gold Medal Cheese and Petite Desserts centre served - Chef's selection of petite desserts & award winning cheeses V \$22

 RQFWS Gold Medal Cheese - Heidi Farm raclette - Woombye ash brie - King Island roaring 40's blue - individually plated or centre served V \$20

Warm rainforest cacao cake - apricot compote - lemon sorbet GF Vegan \$19

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

Raspberry white chocolate cheese cake - 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."

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 - Tajima wagyu 400 day grain fed beef

Served with condiments and artisan bread rolls

The Seafood Basket \$22 per person

Panko crusted prawn cutlets

Panko crusted whiting fillets

Salt n pepper calamari

Shoestring fries

GF V

Served with condiments

Taste of Spain \$18 per person

Valencian seafood paella

GF

Mediterranean vegetable paella

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 **\$18 per person**

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

Taste of Mexico **\$18 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	V

The Soup Kitchen - choose any two **\$16 per person**

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

Taste of Italy **\$18 per person**

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

Award-Winning Cheese **\$19 per person**



RQFWS Gold Medal Cheese - Heidi Farm Raclette - Woombye ash brie - King Island Roaring 40's blue - artisan breads - lavosh crackers - dried fruit - quince paste	
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Ice Cream Sundae **\$12 per person**

Award winning ice cream - waffle cones - assorted toppings - candies - whipped cream	
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Chef's Signature Dessert Station **\$25 per person**

Handmade profiteroles	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	GF V

Cocktail menu

Cocktail Reception Package 1

\$49 per person

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

Cocktail Reception Package 2

\$65 per person

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

Cocktail Reception Package 3

\$85 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

Cold Canapés

\$5 per person/per item

Chicken teriyaki rice paper roll	GF DF
Vegetable rice paper roll	GF Vegan
Mini bruschetta - goats curd - harissa - rocket	V
Spiced green tomato gazpacho - citrus cream - finger lime - green apple	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 crumb

Kingfish ceviche - green 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 jam 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

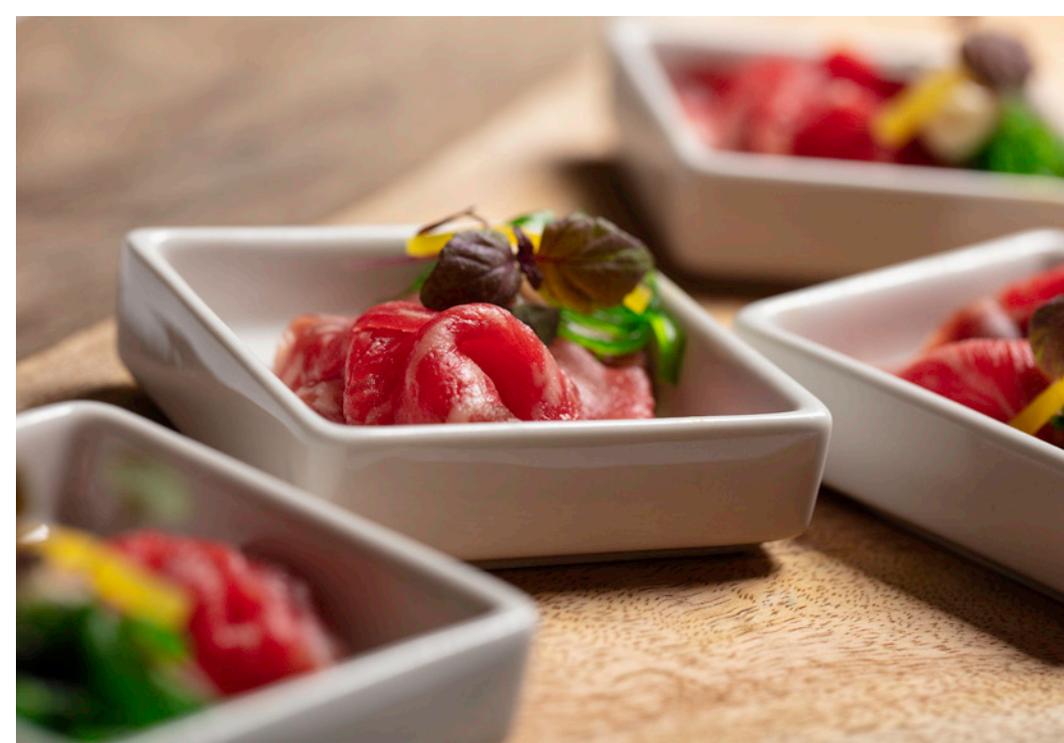
Chef's selection of petite pies

Handmade chicken & pork 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

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

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

Salt n pepper squid - Sichuan mayo	DF
Panko whiting fillets - chips - tartare 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



Sous Chef Paul Tarrant