

LUNCH



Minimum 45 minute service duration

STAND UP LIGHT LUNCH MENU 1

\$34 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

shaved ham · aged cheddar · smoky green tomato relish

Turkish bread

egg · shredded iceberg · watercress

DF V

Hot



Mount Cotton chicken teriyaki

wasabi slaw

NF DF GF

Steamed rice

mirin · nori

NF DF GF

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water

add \$5.5 per person

Dessert

add \$8.5 per person



Stanthorpe apple & blueberry crumble

vanilla custard

V

Mini Magnum ice cream

GF V

STAND UP LIGHT LUNCH MENU 2

\$34 per person

Salads

Chef's selection of two salads

Sandwiches

French baguette

roast chicken · baby spinach · pickled red onion · salsa verde

Turkish bread

beetroot hummus · grilled eggplant & peppers · crumbled feta · rocket

V

Hot

Cajun spiced chicken supreme

blackened corn & red pepper salsa · chipotle mayo

NF DF GF

Baked sweet & chat potato wedges

sour cream

NF GF V

Beverages

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water

add \$5.5 per person

Dessert

add \$8.5 per person

Pavlova

passionfruit · whipped strawberry cream

NF GF V

Chef's selection of award-winning cheese

crackers · dried fruits

V

STAND UP WORKING LUNCH MENU 1

\$49 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks/mineral water add \$5.5 per person

Baby cos leaves

shaved parmesan · sour cream dressing · roasted garlic croutons
V

Honey glazed pumpkin

black quinoa · candied pepitas · preserved lemon vinaigrette
GF Vegan

Grilled pork steak

lemon · oregano · mixed bean cassoulet
NF DF GF

Cajun spiced chicken supreme

blackened corn & red pepper salsa · chipotle mayo
NF DF GF

Salt roasted new season potatoes with rosemary & spring onions

NF GF Vegan

Tiramisu

shaved dark chocolate

Seasonal fruit tart

STAND UP WORKING LUNCH MENU 2

\$53 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks/mineral water add \$5.5 per person

Mizuna & baby spinach salad

cucumber · daikon · toasted sesame & ponzu dressing
GF Vegan

Soba noodle salad

edamame · wakame · pickled ginger · green onions
NF V



Gold Medal Branded Beef of RQA

Grilled JBS Thousand Guineas flank steak

tōgarashi spice
NF GF DF



Mount Cotton chicken teriyaki

wasabi slaw
NF DF GF

Seasonal market vegetables

ginger soy dressing · crispy shallots
NF GF Vegan

Steamed rice

mirin - nori
NF GF Vegan

Chef's selection of award-winning cheese

crackers · dried fruits
V

Pavlova

passionfruit · whipped strawberry cream
NF GF V



"The Royal Queensland Awards are the foundation our menus are built upon, and they are a celebration of the nation's finest produce and producers. Having these fresh, quality local ingredients is our chefs first step to providing our guests with amazing food."

SEAN CUMMINGS
Executive Chef



STAND UP WORKING LUNCH MENU 3 PLANT BASED

\$49 per person

Chef's signature set menus

Filtered water

Brewed premium roasted coffee

Selection of teas

Include soft drinks - mineral water

add \$5.5 per person

Coconut rice salad

crispy shallots · sesame · Asian herbs · chilli

NF 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 · glass noodles · chilli · coriander & toasted cashews

GF Vegan

Steamed brown rice

soft herbs

NF GF Vegan

Compressed watermelon & heirloom tomato salad

vegan mozzarella · chardonnay vinegar & mint

NF GF Vegan

Dark chocolate mousse

cherry cream

NF GF Vegan

Coconut panna cotta

lime gel

NF GF Vegan



MEET THE CHEF BBQ SERVED FROM THE STATION

Minimum 60 people

\$83 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 RQA -
JBS Thousand Guineas flank steak

NF DF GF



North Queensland barramundi

lime · parsley · chives

NF DF GF



Mount Cotton chicken

sumac · lemon · thyme

DF GF NF

Gourmet sausages

garlic · rosemary · caramelised onion

DF GF NF

Grilled haloumi

marinated vegetables · rocket pesto

GF V

Salad

Baby cos leaves

shaved parmesan · smoked tabasco dressing · sea salt

NF GF V

Greek salad

olives · feta · cucumber · vine ripen tomatoes · lemon vinaigrette

NF V GF

Traditional coleslaw

NF V GF

Roasted new season chat potatoes

NF GF Vegan

Dessert Selection



Chef's selection of award-winning cheese

crackers · dried fruits

V

Warm chocolate brownie slab

Chantilly cream · berries · fudge sauce

V

Additional items

Canapes on arrival

\$19

your choice of three canapes from the canape menu

Award winning ice cream

\$16

cones · assorted toppings · candies · whipped cream

V