

menu planner **2012**

Australia's caterer of the year



meet the chef

Martin Latter



*More choice and more
focus on seasonal menus*

*Winner of 56 major
catering awards*

Martin Latter and his team have long been committed to the passionate belief of a 'fresh is best' approach to food, well before the farm fresh food movement captured consumers.

"It's all I have ever known," states the Centre's Executive Chef, recalling his early days as a Chef in some of Europe's top hotels.

Our entire food philosophy is built around the culture and practices of sourcing only the very best of our local seasonal produce and we are fortunate in Queensland to have access to it in abundance.

We believe simplicity, quality and freshness are the hallmarks of great food. We like our food to be uncomplicated with clarity of freshness and flavour.

Our new Menu Planner offers that and much more – more focus on seasonal menus, greater product choices and more flexibility. We have expanded our range of organic, certified free range and fair trade products in response to the heightened interest in the provenance and origins of food.

This is our culture - who we are and the passion we share for quality and sustainability. The kitchens are proudly at the forefront of the Centre's CSR activities which include donating thousands of meals to Foodbank, helping to feed Brisbane's homeless.

More personal – more choice

Our team of talented and accomplished Chefs brings a wealth of experience and knowledge from across the world, recipients of international awards and multi Michelin stars, who will personally work with you to develop and customise menus creating exciting and memorable dining experiences.

Happy dining!

Martin Latter
Executive Chef



The provenance of food is important to us. We go right to the source to offer you the best

The Centre sources 80% of its food product from Queensland and where possible from local suppliers within a 100 km radius of Brisbane.

We continue to develop personal relationships with our local growers, enabling us to showcase the very best of what the region has to offer.

We deal on a personal and daily basis with local farmers and growers – our olive oil is from a small olive grove 80 km from the Centre, our strawberries when in season come from local Redland Bay area and we source our seafood from Mooloolaba on the Sunshine Coast.

With the increasing awareness, appreciation and knowledge of food in the community, the provenance of food is fast becoming a priority for clients when selecting a menu.

Only in Queensland – Ceas Spanner Crabs, the largest producer of spanner crabs in Australia, takes its quality catch from the pristine waters

off Queensland's Sunshine Coast. The Spanner Crab fishery is the first in Australia to be recognised as a sustainable fishery.

Rathlogan Grove is located in the foothills of Mt Barney and Mt Maroon in the beautiful and fertile Scenic Rim District of South East Queensland. Each season the olives are harvested by hand and within 24 hours cold pressed into a premium, full bodied extra virgin olive oil.

Organic Produce













We have extended our range of organic and sustainable produce to include fruit and vegetables, dairy products, meat, poultry, eggs and other specialty foods, in a bid to accommodate all requests.

These products are sourced locally when in season and available, certain items will incur an extra cost.

regional food

The source of our produce



-  Beef - *Lockyer Valley*
-  Cheese - *Sunshine Coast Hinterland*
-  Chicken - *Scenic Rim*
-  Fish - *Brisbane*
-  Olive oil & olives - *Scenic Rim*
-  Strawberries - *Redlands Shire*
-  Eggs - *Logan Shire*
-  Lamb - *Scenic Rim*
-  Ginger - *Sunshine coast*
-  Premium coffee/tea - *Sunshine coast*
-  Seafood - *Sunshine Coast*
-  Vegetables - *Lockyer valley, Toowoomba & Sunshine coast*
-  Fruit - *Scenic Rim, Redland & Sunshine coast*
-  Pineapple - *Sunshine coast*



*Certified free range eggs
used in all breakfast
selections with a wide
choice of organic produce
available*

The best way to start your day is with an energy boosting and nutritious, light and healthy breakfast designed to help you focus on the day's activities.

Our breakfasts showcase only the very best of local seasonal produce including fresh tropical fruits, certified free range eggs and tomatoes fresh off the vine. Fresh breads and pastries are baked daily in our state of the art pastry kitchen.

Menus valid until 30th June 2012, management reserves the right to change prices in line with market fluctuations.

Please note many of our dishes may contain allergens, ensure you advise your Event Planning Manager of your guests' food allergies or intolerances.



Stand up Breakfast - \$22.00

Fresh orange and apple juice
Platter of sliced seasonal and tropical fruits
Fresh berries, toasted oats, honey yoghurt

Choose three pastry items below

Pain au chocolate
Sultana and custard scrolls
Banana loaf
Croissants
Mixed danish
Apple and bran muffins
Pan dulce - Mexican sweet buns
Gibassier – orange aniseed sweet buns

Filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations

Additional items for stand up - \$4.90 per item

Mini double smoked bacon and egg on focaccia
Chicken and rocket sausage in crusty roll
Smoked salmon and herb cheese in bagel
Triple mushroom and spinach tart (v)
Honey, blueberry, vanilla smoothie (v)
Rockmelon, passionfruit, ginger juice (v)
Corn beef hash tarte, burnt onion hollandaise (gf)

Sit down plated with hot selection - \$38.50

Choose one hot item to add to the stand up breakfast items

Honey glazed ham, gouda cheese, toasted sour dough baguette, poached egg, triple mushroom sauté, baby spinach

Tarte of scrambled eggs, hickory smoked salmon, asparagus, baby vine ripened tomato, chive and sour cream

Poached eggs, shaved ham, toasted brioche, spiced tomato chutney, saffron hollandaise

Chorizo, peppers, Spanish onion, toasted spinach tortilla, scrambled eggs, crispy bacon, avocado salsa

Homemade potato hash, fried egg, traditional English sausage, grilled tomato, mustard relish

Scrambled eggs with grilled tomato, bacon, veal sausage and hash brown potato



Breakfast table buffet - \$37.50

Personalised breakfast table buffet menus are designed for tables of 10

Preset on table

Fresh orange and apple juice
Platter of sliced seasonal and tropical fruits
Fresh berries, toasted oats, honey yoghurt

Choose three pastry items below

Pain au chocolate
Croissants
Sultana and custard scrolls
Banana loaf
Mixed danish
Apple and bran muffins
Pan dulce - Mexican sweet buns
Gibassier - orange aniseed sweet buns

Filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations

Select one hot menu

Menu 1

Scrambled eggs
Crispy bacon
Grilled tomato with fresh herbs
Breakfast sausage
Hash brown potato

Menu 2

Poached eggs with saffron hollandaise sauce
Crispy double smoked bacon
Sautéed triple mushrooms and chives
Herb and parmesan crusted tomato
Hash brown potato



Breakfast table buffet (continued)

Menu 3

Honey glazed ham, gouda cheese, toasted sour dough baguette

Poached eggs

Grilled asparagus

Grilled vine ripened tomato

Sauté potatoes

Menu 4

Bacon and egg pie

Homemade potato hash

Grilled swiss brown mushrooms and sautéed spinach

Roasted roma tomatoes

Mini chicken and tarragon sausage