

09 10 menu



winner of 44 restaurant and major catering awards,
brisbane convention & exhibition centre is rated
among the top three in the world for catering

everything's covered



executive chef, martin latter, whose high profile career has spanned two continents on opposite sides of the globe is passionate in his belief that 'fresh is best' when it comes to the preparation of food.

we work to the fundamental principles of sophisticated simplicity, quality and freshness. we are committed to using the very best of seasonal produce provided by our local and regional farmers and our many loyal suppliers.

with everything prepared in the centre's kitchens, from fresh ingredients to final product, we are able to offer the ultimate in flexibility and choice with unequalled quality.

an important part of our commitment is our approach to sustainability and quality. our team embraces the highest level of food safety practices with the centre having achieved green globe benchmark status and ISO 22,000 in food safety quality and management.

our latest collection of menus retains many of the most popular dishes so favoured by our clients, but also offers a wide variety of choices from classic culinary fine dining to the more contemporary options including for the first time, the choice of certified free range and organic produce reflecting the heightened interest in organic dining.

our team of chefs will work with clients to develop and customise menus and if you have a special request we will be pleased to work with you to achieve the right outcome.

enjoy.

martin latter
executive chef

featuring only the very best local seasonal produce in it's menu selection the centre is proud to introduce a range of organic options



breakfast 10/9

the centre is a strong advocate of
fresh and healthy eating
with certified free range eggs
used in all breakfast dishes
and organic juices
and milk available on request

fresh and full of flavour,
breakfast choices range
from the traditional
to the very innovative
and contemporary



stand up - \$20.00

fresh orange and apple juice
platter of sliced seasonal and tropical fruits
fresh berries, toasted oats, honey yoghurt
freshly baked croissants and fruit danish
raisin brioche
selection of preserves and condiments

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

sit down with hot selection - \$36.00

toasted ham and cheese baguette, poached egg,
sautéed mushrooms, baby spinach
scrambled eggs, cured salmon, light pastry flan, semi dried
tomato, chive and sour cream
egg and bacon pie, roast potato hash, grilled mushroom,
sautéed spinach, roma tomato confit
flour tortilla, scrambled eggs with shallots, chilli and tomato concasse,
grilled chorizo and crispy bacon
scrambled eggs with grilled tomato, bacon, breakfast sausage
and hash brown potato
potted eggs, wild mushroom cream, spinach, parmesan crusted tomato (v)
egg benedict, egg florentine, flaky pastry case, tomato and mushroom ragout
spanish omelette, potato, onion, grilled chorizo, baby leaf salad

*certified free range eggs are used for all breakfast dishes
organic juices- **add \$2.50 pp***

(v) vegetarian | note: all prices on this page are per person

please note many of our dishes may contain nuts or traces of nuts, ensure you advise your event planning manager of your guests' food allergies or intolerances. ask your event planning manager for further information about organic options

