

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*



*Perfect networking
opportunities
over cocktails and
conversation*

Our popular cocktail packages have been upgraded with the introduction of a four and five hour package for a substantial cocktail event, ideal for serious networking sessions.

Dessert canapés and canapé stations create a more interactive element by introducing Chefs to the event for a touch of food theatre – an entertaining and developing trend.

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.



Cocktail packages

Cocktail Package 1 - \$41.00 pp

Includes one hour silver beverage package

Cold canapés

Barbeque chicken, mango chilli salsa

Peppered beef with beetroot chutney and horseradish

Tartlet of whipped goat's cheese, watercress, celeriac, fresh pear (v)

Hot canapés

Chicken satay, peanut sauce (gf)

Beef samosa, mango chutney

Steamed mushroom buns, soy sauce (v)

Cocktail Package 2 - \$54.00 pp

Includes two hour silver beverage package

Cold canapés

Chicken, apple, celery, walnuts

Pastrami, gherkin, goat's curd

Smoked trout parfait, dill dressing

Vegetarian maki roll (v), (gf)

Hot canapés

Mini chicken and leek pie

Hoisin beef skewers, soy glaze

Coconut crumbed fish goujons, coriander aioli

Vegetarian samosa, raita (v)



Cocktail packages *(continued)*

Cocktail Package 3 - \$76.00 pp

Includes three hour silver beverage package

Cold canapés

Smoked duck and mandarin curd tart

Carpaccio of beef, mascarpone, rocket pesto, shaved parmesan

Sugar cured salmon, apple salad

Tower of mozzarella, vine tomato, pesto and yellow salsa *(v)*, *(gf)*

Hot canapés

Coconut chicken, Thai curry sauce

Lamb korma pie, cucumber yoghurt

Salt and pepper calamari, lemon aioli *(gf)*

Vegetarian pizza, olives, sun dried tomatoes *(v)*

Bowl food

Twice cooked wagyu beef cheeks with a burnt onion mayonnaise *(gf)*

Fried rice of prawns, egg, soya beans, crispy shallots, prawn crackers *(gf)*

Cocktail Package 4 - \$95.00 pp

Includes four hour silver beverage package

Cold canapés

Beef tataki, shredded daikon, ponzu sauce

Chicken caesar salad skewer

Spicy crab, dried mango and chilli on triangle toast

Artichoke, red pepper frittata, spiced tomato fondue *(v)*

Hot canapés

Vegetarian pizza, olives, sun dried tomatoes *(v)*

Pistachio crumbed chicken lollipop, tomato salsa

Lamb cottage pie *(gf)*

Tempura prawns, sweet chilli sauce *(gf)*

Bowl food

Moroccan braised tagine of lamb, citrus quinoa salad *(gf)*

Goat's cheese ravioli, roasted beetroot salad, beetroot foam reduction *(v)*

Paella station

Saffron seafood paella *(gf)*

Mediterranean vegetable paella *(v)*, *(gf)*



Cocktail packages *(continued)*

Cocktail Package 5 - \$115.00 pp

Includes five hour silver beverage package

Cold canapés

Dome of duck parfait with rhubarb on toasted brioche

Angus beef, pineapple salad, plantain chip, tamarind dressing

Salmon and scallop ceviche, lime and cilantro

Truffle mushroom choux pastry, pistachio dust **(v)**

Hot canapés

Peking duck, hoisin glaze, spring onion

Mini beef wellington

Vanilla cured ocean trout, crisp potato rosti, crème fraîche **(gf)**

Vegetable frittata with sundried tomato **(v)**, **(gf)**

Bowl food

Barbeque duck salad with crispy noodles, palm sugar dressing

Slow cooked belly of pork, puree of caramelised apples, fennel pollen

Roast station

Roast sirloin of beef, Yorkshire puddings, red wine jus

Roast leg of lamb, minted jelly

Crusty bread rolls

Dessert canapés

Rum baba, mascarpone cream

Raspberry brûlée tart

Chocolate hazelnut dacquoise **(gf)**



Selection of cold canapés

Cold - \$3.90 per piece

Poultry

Smoked duck and mandarin curd tart

Barbeque chicken, mango chilli salsa

Chicken, apple, celery, walnuts

Teriyaki chicken, sesame seeds, cucumber

Meat

Carpaccio of beef, mascarpone, rocket pesto, shaved parmesan

Peppered beef with beetroot chutney and horseradish

Rolled ham hock with quince jelly and basil

Pastrami, gherkin, goat's curd

Seafood

Prawns, cucumber, marie rose sauce

Smoked trout parfait, dill dressing

Sugar cured salmon, apple salad

Oysters, nahm jim

Vegetarian

Tartlet of whipped goat's cheese, watercress, celeriac, fresh pear (v)

Mille feuille of celeriac with sun dried tomato (v)

Tower of mozzarella, vine ripened tomato, pesto and yellow salsa (v)

Vegetarian maki roll (v), (gf)



Selection of cold canapés

Cold - \$4.50 per piece

Poultry

Dome of chicken parfait with rhubarb on toasted brioche

Duck rillettes on crostini, blood plum and star anise chutney

Chicken caesar salad skewer

Smoked duck breast with duck mousse on toast

Meat

Angus beef, pineapple salad, plantain chip, tamarind dressing

Beef tataki, shredded daikon, ponzu sauce

Lamb, crisp brioche toast, beetroot and apple jelly, horseradish and mustard cress

Roast beef on baby Yorkshire pudding with horseradish and mustard dressing

Seafood

Salmon and scallop ceviche, lime and cilantro

Spicy crab, dried mango and chilli on triangle toast

King prawn on cucumber, spicy mayo and caviar

Moreton bay bug medallion, cucumber, red peppers

Vegetarian

Mini cone filled with asparagus, goat's cheese, peppers and Thai grass (v)

Cauliflower custard, pecorino wafer (v)

Truffle mushroom choux pastry, pistachio dust (v)

Artichoke, red pepper frittata, spiced tomato fondue (v)



Selection of hot canapés

Hot - \$3.90 per piece

Poultry

Chicken satay, peanut sauce

Coconut chicken, Thai curry sauce

Duck spring roll, sweet chilli sauce

Mini chicken and leek pie

Meat

Lamb korma pie, cucumber yoghurt

Hoisin beef skewers, soy glaze

Steamed pork sui mai

Beef samosa, mango chutney

Seafood

Chermoula kingfish skewer, eggplant caviar *(gf)*

Salt and pepper calamari, lemon aioli *(gf)*

Prawn sui mai, chilli dressing

Coconut crumbed fish goujons, tamarind sauce

Vegetarian

Vegetarian spring rolls, sweet chilli sauce *(v)*

Vegetarian samosa, mango chutney *(v)*

Steamed mushroom buns, soy sauce *(v)*

Vegetarian pizza, olives, sun dried tomatoes *(v)*



Selection of hot canapés

Hot - \$4.50 per piece

Poultry

Pistachio crumbed chicken, tomato salsa

Empanada of duckling confit, apple and chestnuts

Tandoori spiced chicken tenderloin, cucumber raita (gf)

Peking duck, hoisin glaze, spring onion

Meat

Pork belly confit, sage creamed potato, caramelised apple chutney (gf)

Mini beef wellington

Lamb cottage pie (gf)

Char sui pork buns

Seafood

Tempura prawns, mango salsa (gf)

Spanner crab cakes, chilli lime aioli

Vanilla cured ocean trout, crisp potato rosti, crème fraiche (gf)

Seared scallop, jamon, finger lime caviar (gf)

Vegetarian

Vegetable frittata with sundried tomato (v), (gf)

Persian goat's cheese, dukkah, tomato tart (v), (gf)

Tartlet of quail eggs florentine (v)

Field mushroom, chives, pink salt, white truffle oil (v), (gf)



Selection of Dessert canapés

- \$4.50 per piece

Chocolate hazelnut dacquoise (gf)

Fruit tartlets

Mango yoghurt smoothie (gf)

Raspberry brûlée tart

Churros – orange chocolate dip

Rum baba, mascarpone cream

Chocolate choux, mint green sable

Cold platters

Per person. Minimum order for 10 people

Assorted roasted nuts, pretzels and crisps **\$5.20 pp**

Selection of Australian cheeses, sun ripened fruits, quince paste and assortment of breads and crackers **\$17.00 pp**

Antipasto platter including prosciutto, sopressa, coppa, Calabrese sausage, semi dried tomatoes, marinated vegetables, focaccia bread **\$17.00 pp**

Bowl food - \$9.00 per piece

Slow cooked belly of pork, puree of caramelised apples, fennel pollen (gf)

Twice cooked wagyu beef cheeks with a burnt onion mayonnaise (gf)

Hot smoked salmon, avocado puree, spanner crab remoulade (gf)

Salt and pepper quail breast, sweet potato caramel, baby herb salad, chicken reduction (gf)

Moroccan braised tagine of lamb, citrus quinoa salad

Goat's cheese ravioli, roasted beetroot salad, foam reduction (v)

Fried rice of prawns, egg, soya beans, crispy shallots, prawn crackers (gf)

Barbeque duck salad with crispy noodles, palm sugar dressing (gf)

Tempura prawns, green paw paw salad, chilli salsa (gf)



Canapé stations

Each station \$12.00 per person

Minimum catering requirements apply: a minimum of 20 pax per station

Roast station

Roast sirloin of beef, Yorkshire puddings, red wine jus (gf)

Roast leg of lamb, minted jelly (gf)

Crusty bread rolls

Souvlaki station

Lamb souvlaki (gf)

Chicken souvlaki (gf)

Tabouli

Tzatziki

Assorted pita bread

Paella station

Saffron seafood paella (gf)

Mediterranean vegetable paella (v), (gf)

German sausage station

Bratwurst sausage with sauerkraut

Knackwurst

Weisserwurst

Served with crusty rolls and mustard

Indian station

Indian butter chicken (gf)

Mixed vegetable curry (v), (gf)

Fragrant basmati rice (v), (gf)

Naan, roti, pappadoms

Chutneys, pickles and raita

Japanese station

Assortment of sushi, sashimi and nori roll (gf)

Prawns, vegetable tempura (gf)

Japanese beef gold curry

Thai station

Thai green chicken curry (gf)

Stir fry vegetables with tofu (v), (gf)

Pad Thai noodles

Coconut rice (v), (gf)

Green paw paw salad (v), (gf)

Chinese station

Peking duck

Kung po chilli beef

Stir fry bok choy with Chinese mushrooms (v), (gf)

Steamed jasmine rice (v), (gf)