



winner of 46 restaurant and major catering awards,
brisbane convention & exhibition centre is rated
among the top three in the world for catering



executive chef, martin latter's lifelong 'fresh is best' approach to food is the central theme of his latest menu selection for the centre, the application of which he says is made much easier by the vast array of top quality fresh produce so readily available in queensland.

our chefs work to the fundamental principles of sophisticated simplicity, quality and freshness which is epitomised in our latest choice of menus. we have expanded on our organic and certified free range product offerings and provided even greater choice for contemporary and healthy menu options while maintaining the favourite classics.

we source only the very best seasonal produce from our local farmers and suppliers in our quest for innovation and quality. 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.

an important part of our integrity and the passion we share for our food is our absolute dedication to quality and sustainability. we are committed to the very highest levels of food safety reflected in our green globe benchmarking and iso 22000 certification in food safety management. we work closely with our clients to create sustainable menus and support foodbank, the largest hunger relief organisation in australia so far donating more than 40,000 prepackaged meals.

our award winning team of chefs will be delighted to work with you personally to develop and customise your menus to meet any special preferences, fulfilling our promise – more choice, more flexible, more personal.

martin latter
executive chef

the evolution and redefining
of banqueting into
sophisticated restaurant style
dining is the way of the future

featuring only the very best
local seasonal produce
including a range of
organic and certified
free range options



brisbane convention & exhibition
centre is rated among the top three
in the world for catering by the
international association of
congress centres

the ceaseless commitment,
passion and drive of the centre's
experienced and talented chefs
is reflected in the delivery of
restaurant style fine dining equal to
the best in the world



entrée

tarte of mascarpone, fennel and baby tomato,
rocket salad, red pepper oil (v) - **\$16.50**

orange pekoe smoked chicken breast, cucumber, tomato,
snow sprouts, honey ginger dressing - **\$17.50**

twice-cooked salmon fillet, potato, avocado salad,
dill and lime dressing - **\$18.50**

beef carpaccio, sweet onions, baby beetroot, horseradish cream,
toasted almonds, rocket, shaved parmesan - **\$17.50**

peppered loin of lamb, eggplant, zucchini, peppers,
tomato, crumbled feta - **\$18.50**

layered leek, potato and goats curd terrine, tomato tartare, watercress
and rocket coulis - **\$16.50**

salad of prosciutto, roasted tomatoes, asparagus,
basil jelly, balsamic cream - **\$19.00**

layered white chilli crab meat, roasted red peppers, lime basil dressing - **\$21.50**

king prawns, coriander, mango, mint salad, sweet chilli dressing - **\$22.50**

hickory smoked rainbow trout, green beans, potatoes, tomato,
olives, horseradish cream dressing - **\$19.50**

thai inspired chicken, coriander, mint, cucumber, sprouts,
lemongrass and tomato jelly - **\$17.50**

peking duck, sweet and sour mandarins, sweet potato, spring onions,
ginger caramel dressing - **\$18.50**

moroccan fillet of beef, chickpea puree, tomato jus - **\$17.50**

cous cous tian, hummus, capsicum gazpacho, micro herb salad (v) - **\$16.50**

(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



main

an alternate service fee of \$3.30 per person applies to main courses

beef

fillet of beef, potato gateau, roasted tomato, béarnaise, beef reduction - **\$32.50**

daube of beef, potato dauphinois, pumpkin caponata, red wine jus - **\$32.00**

red angus fillet of beef, cauliflower gateau,
fresh pea cassoulet, bordelaise sauce - **\$38.50**

braised wagyu beef, mushrooms, onion, truffle mash,
pancetta, red wine sauce - **\$32.00**

lamb

lamb tagine, apricots, dates, roasted almonds, citrus cous cous - **\$33.00**

peppered lamb loin medallion, sweet potato puree,
basil, feta, olive frittata, balsamic jus - **\$34.50**

slow roasted lamb noisette, du puy lentil cassoulet,
crushed nicola potato, tomato relish - **\$33.00**

double lamb cutlet, potato and leek pie,
gingered carrot, pea and mint puree - **\$35.00**

poultry

confit of duck, sautéed potatoes,
braised cabbage, pinot jus - **\$33.00**

crispy skinned chicken breast, pommes anna,
pumpkin puree, chicken reduction glaze - **\$31.00**

corn fed chicken breast, leek and speck cake,
sweet corn puree, madeira jus - **\$34.00**

harissa breast of chicken, vegetable tagine,
rice cake, saffron infused dressing - **\$31.00**

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main (continued)

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veal

roast loin of veal, ricotta spinach ravioli,
truffle mushroom ragout, cep veloute - **\$34.00**

slow roasted loin of veal, fondant potato, bean ragout and
tomato reduction - **\$34.00**

char grilled veal cutlet, caramelised shallots,
potato and leek cake, sage jus - **\$34.00**

seared veal tournedos, sweet potato marble cake,
creamed leek, veal reduction - **\$34.00**

fish

fish barquette, celeriac puree, spinach, saffron and vanilla bean sauce - **\$34.00**

crispy skin salmon, lemongrass, chilli infusion, shallot rice cake,
mint coriander salad - **\$34.00**

pan seared snapper, potato gateau, pea cassoulet,
baby tomato chutney - **\$36.00**

grilled fillet of barramundi, fricassee of seasonal vegetables,
sweet corn puree, beurre blanc - **\$36.00**

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dessert - \$15.50

lemon infused white chocolate mousse encasing raspberry sorbet, apple jelly
warm sticky date toffee pudding, butterscotch sauce, vanilla bean ice cream

apple cake layered with pumpkin cheesecake,
green apple sorbet and pumpkin seed praline

chocolate crème brûlée with cherry and hazelnut financier,
honey greek yoghurt

pear and ginger cake with filo pastry, macadamia praline parfait

baked chocolate mousse, baileys cream, cherries

greek yoghurt pannacotta, fig and almond cake, honey syrup

peanut butter tiramisu, espresso foam, chocolate sauce

apple and lemon crumble, apple cider granita

chocolate and hazelnut dacquoise, milo crumble, marshmallow

profiteroles, vanilla bean ice cream, caramel and chocolate sauce

iced coconut and pineapple gateau, pistachio ice cream

burnt english cream, black pepper honeycomb, macerated strawberries

tia maria chocolate mousse, chocolate crème brûlée,
white chocolate raspberry margarita

bhapa doi - velvet passionfruit yoghurt, berry compote, honeyed pillow puff

warm chocolate and orange pudding, prune and armagnac ice cream

roasted coconut crème caramel, sourdough pancakes, lemon cheese curd

assortment of australian cheeses and sliced tropical fresh fruit platter

filtered Rainforest Alliance Certified™ coffee, tea and chocolates - \$4.00

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dinner table buffet

personalised dinner table buffet menus are designed for tables of 10

menu 1 - \$66.50

entrée

tarte of mascarpone, fennel and baby tomato, rocket salad, red pepper oil (v)

main

medallions of beef, mushroom ragout
 fricassee of chicken, sautéed asparagus
 poached salmon, dill butter sauce
 potato dauphinoise
 ratatouille (v)
 penna pasta basil pesto (v)
 chickpea, tomato, cucumber salad (v)

dessert

chocolate crème brûlée with cherry and hazelnut financier,
 honey greek yoghurt

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
 in-house patisserie made chocolates*

menu 2 - \$69.50

entrée

hickory smoked trout, green beans, potatoes, tomato, olives,
 horseradish cream dressing

main

braised lamb, creamy mushroom herb sauce
 harissa breast of chicken, saffron infusion
 crispy skin barramundi, noilly prat beurre blanc
 mushroom tortellini (v)
 roasted vegetables, chive butter (v)
 baby minted chats (v)
 rocket, parmesan, pear salad (v)

dessert

peanut butter tiramisu, espresso foam, chocolate sauce

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dinner table buffet (continued)

personalised dinner table buffet menus are designed for tables of 10

menu 3 - \$70.00

entrée

twice-cooked salmon fillet, potato, avocado salad, dill and lime dressing

main

beef stroganoff, mushrooms, sour cream

tandoori chicken, tomato, cucumber, onion

pan fried snapper, mango chilli salsa

kaffir lime infused rice (v)

french beans, cherry tomatoes, almond butter (v)

buttered noodles (v)

baby spinach, walnut and capsicum salad (v)

dessert

warm chocolate and orange pudding, prune and armagnac ice cream

*filtered Rainforest Alliance Certified™ coffee and a selection of teas served from stations
in-house patisserie made chocolates*

menu 4 - \$74.00

entrée

king prawns, coriander, mango, mint salad, sweet chilli dressing

main

braised beef cheeks, red wine jus

lamb korma

chicken breast, peppers, olives, onion

saffron rice (v)

roasted potatoes, rosemary (v)

pappardelle pasta, tomato relish (v)

baby leaf salad, balsamic, reduction (v)

dessert

apple cake layered with pumpkin cheesecake, green apple

sorbet and pumpkin seed praline

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