

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*



*Create the lunch of
your choice from our
contemporary and
innovative selection*

Lighter, healthier, stand up or sit down - lunch is probably the most flexible menu on offer. There are many options to choose from, depending on your tastes, requirements and budget.

Our Stand Up Buffet is still the most preferred lunch option.

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 buffet

Cold items and dessert **\$34.50**

Cold with two hot items and dessert **\$39.00**

To sit down add **\$4.50**

Sandwiches - (select two)

Roast beef, horseradish cream, shaved iceberg

Honey glazed ham, tomato relish, aged cheddar

Chermoula spiced chicken, saffron mayonnaise, rocket

Spiced egg, baby watercress

Tuna, corn, celery, chive aioli

Smoked turkey, cranberry mayonnaise, spinach leaves

Pastrami, seeded mustard, pickled vegetables

Grilled vegetables, hummus, basil pesto **(v)**

Wraps or rolls - (select two)

Tandoori chicken, cucumber, onion, spiced yoghurt, tomato wrap

Roast beef, tomato chutney, parmesan and onion sour dough roll

Honey ham, brie, rhubarb chutney on baguette

Smoked salmon, Spanish onion, capers, horseradish cream cheese on multi grain roll

Tuna, corn, celery, chive aioli, linseed wrap

Spiced egg, baby watercress on Turkish bread

Pastrami, seeded mustard, pickled vegetables on rye bread

Grilled vegetable, eggplant relish, spinach wrap **(v)**

Salads - (select two)

Chinese chicken, sprout, cucumber, water chestnut, coriander salad **(gf)**

Chicken caesar, cos lettuce, prosciutto, croutons, garlic aioli

Rosemary and lemon lamb, cucumber, feta, vine ripened tomatoes and mint **(gf)**

Thai beef, green paw paw, bean sprout, cucumber, capsicum, tamarind dressing **(gf)**

Chermoula fish, fennel, orange, goat's cheese, baby beets, sweet mustard dressing **(gf)**

Leek, caramelised onion quiche, rocket, pear, parmesan salad **(v)**

Silken tofu, rice noodles, coriander, mint, Thai basil, sweet chilli dressing **(v), (gf)**

Moroccan beef, green pea risoni, pesto, semi dried tomatoes



Stand up buffet *(continued)*

Hot items – (select two)

Indian butter chicken, basmati rice, cucumber yoghurt

Chicken, mushroom, tarragon, onion, saffron cream sauce, penne pasta

Stir fry chilli beef, capsicum, eshallots, egg noodles, ginger and garlic

Braised beef, baby onions, mushrooms, bacon, red wine sauce, herb chat potatoes

Seafood paella, egg, tomato, chorizo *(gf)*

Ricotta and porcini ravioli, truffle cream sauce *(v)*

Harissa spiced vegetables, citrus couscous, preserved lemon and dates *(v)*

Crispy fried tamarind fish, steamed coconut rice

Dessert - (select two)

Crème caramel *(gf)*

Tiramisu log

Lime and raspberry meringue tart *(gf)*

Chocolate and coffee religieuses

Fruit Breton tart

Hungarian vanilla slice

Caramel mud cake

Peanut butter cheesecakes

French pastries

Fresh tropical sliced fruit

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

Fresh orange juice and water



Working lunch stand up buffet

Menu 1 - \$39.00

- Indian butter chicken
- Fragrant jasmine rice
- Tempura reef fish with mango, chilli salsa
- Herbed chat potatoes
- Spinach ricotta ravioli, basil cream (v)
- Tabouleh, couscous, tomato, parsley and mint (v)
- Thai vegetable salad (v), (gf)
- Cucumber, fetta and dill salad (gf)
- Buttered crusty bread rolls
- Seasonal tropical fruit platter

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

Fresh orange juice and water

Menu 2 - \$39.00

- Panko crumbed chicken, chilli, lime salsa
- Beef stroganoff, sour cream, gherkins
- Buttered penne pasta, fresh herbs
- Vegetable tagine, apricots, dates and pine nuts and citrus couscous (v)
- Cajun potato wedges, sweet chilli sauce
- Green pea risoni, pesto and semi dried tomatoes salad (v)
- Chickpea, tomato, cucumber and aioli salad (v)
- Silken tofu and Asian slaw with tamarind and lime (v)
- Buttered crusty bread rolls

Selection of ice creams

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

Fresh orange juice and water



Working lunch stand up buffet *(continued)*

Menu 3 - \$39.00

Chicken, baby onions, mushrooms in red wine sauce
 Steamed jasmine rice
 Mixed vegetable curry, black mustard seeds, coriander *(v), (gf)*
 Deep fried snapper, tamarind sauce
 Sautéed green beans with roasted almonds *(v), (gf)*
 Baby potato salad, mustard seeds, spring onion *(v), (gf)*
 Rocket, pear and parmesan salad *(v), (gf)*
 Roma tomato, cucumber salad, roasted garlic oil *(v), (gf)*
 Buttered crusty bread rolls
 Chef's selection of French pastries

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

Fresh orange juice and water

Menu 4 - \$39.00

Kung po chilli chicken
 Coconut rice *(v), (gf)*
 Stir fry Asian vegetables *(v), (gf)*
 Ricotta tortellini, tomato concasse *(v)*
 Crumbed barramundi fillets, lemon, aioli
 Spiced quinoa, roast vegetable, tahini dressing *(v), (gf)*
 Mesclun greens, balsamic dressing *(v), (gf)*
 Roast sweet potato, spinach and goat's cheese dressing *(v), (gf)*
 Buttered crusty bread rolls
 Assortment of cakes and pastries

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

Fresh orange juice and water



Sit down lunch table buffet

Personalised lunch table buffet menus are designed for tables of 10

Menu 1 - \$43.50

Thai vegetable salad, beans, sprouts, cucumber, capsicum, coriander (v), (gf)

Twice cooked caramelised barbeque chicken (gf)

Galangal spiced snapper, tamarind sauce (gf)

Wok fried Asian greens with shiitake mushrooms (v), (gf)

Lemongrass and coconut rice (v), (gf)

Steamed mushroom bun, sambal dipping sauce (v)

Beef rendang with crispy onions

Dessert

Coconut and sago pudding, pandan, kahlua, pistachio nuts (gf)

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

Fresh orange juice and water

Menu 2 - \$43.50

Braised lamb hotpot, roasted vegetables (gf)

Grilled baby barramundi fillet, citrus butter sauce (gf)

Ricotta and porcini tortellini, basil pesto (v)

Sauté potato, grilled onions, herbs (v), (gf)

Green beans, almond butter (v), (gf)

Tomato, basil, bocconcini, balsamic cream (v), (gf)

Fresh baby mesclun leaves, raspberry vinegar dressing (v), (gf)

Dessert

Baked lemon semolina cheesecake, mulled wine, seasonal berries

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

Fresh orange juice and water



Sit down lunch table buffet (continued)

Personalised lunch table buffet menus are designed for tables of 10

Menu 3 - \$43.50

- Chicken tikka masala (gf)
- Deep fried tandoori fish, chilli and onion salsa (gf)
- Fragrant basmati rice (v), (gf)
- Red lentil curry (v), (gf)
- Curry leaf and black mustard potatoes (v), (gf)
- Tomato, cucumber and onion salad (v), (gf)
- Naan, poppadums and raita

Dessert

Vattalpan, coconut palm sugar pudding (gf)

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

Fresh orange juice and water

Menu 4 - \$45.50

- Grilled king prawns, mango chilli salsa (gf)
- Beef medallions, grilled onions, tomato chutney (gf)
- Hickory glazed chicken, garlic, maple syrup (gf)
- Potato bake (v), (gf)
- Queensland roast vegetables (v), (gf)
- Shredded red cabbage, carrot, fennel, creamy mayonnaise (v), (gf)
- Iceberg, tomato, blue cheese dressing (v), (gf)

Dessert

Salted caramel chocolate tart, caramel sauce

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

Fresh orange juice and water



Lunch - sit down

Entrée - \$18.00

Smoked breast of chicken, rockmelon, toasted hazelnut, snow pea tendrils, honey ginger dressing *(gf)*

Hoisin glazed chicken, water chestnuts, lychee, bamboo shoots, toasted sesame caramel dressing *(gf)*

Peppered beef fillet, salad of baby beets, Spanish onions, roast carrots, crumbled fetta, raspberry herb dressing *(gf)*

Thai inspired beef salad, green paw paw, beans, sprouts, toasted peanuts, tamarind lemongrass dressing, tomato chilli jam *(gf)*

Hickory smoked rainbow trout, beans, potato, baby tomatoes, egg, black olive tapenade *(gf)*

Sugar cured salmon, shaved fennel, radicchio, capers, red onion, blood orange dressing *(gf)*

Salad of baby beets, roast carrots, crumbled fetta, grilled pear, asparagus, almond aioli, rocket pesto *(v), (gf)*

Tarte of sautéed zucchini, fennel, potato and lemon thyme, roast capsicum, cucumber, goat's curd, tomato jam, olive tapenade *(v)*

Main - \$30.50

An alternate service fee of \$4.50 per person applies to main courses

Palm sugar glazed breast of chicken, lemongrass infused rice, green paw paw salad, coconut galangal sauce

Crispy skin breast of chicken, roasted Italian vegetable salad, fried potato gnocchi, basil pesto

Oven roasted chicken breast, curry leaf and mustard seed potato, cucumber and red onion salad, spiced tomato jam *(gf)*

Grilled fillet of beef, gratin potato, vine ripened baby tomatoes, pepper infused beef jus *(gf)*

Braised beef cheeks, beef fillet medallion, truffled mashed potato, roast vegetables and bourguignon sauce *(gf)*

Hickory smoked salmon, cauliflower puree, French beans, almond crunch, vanilla butter sauce *(gf)*

Grilled baby barramundi, spiced quinoa pilaf, avocado, tomato salsa, micro herb salad *(gf)*

Fillets of sole, crab and dill mousse, chervil crust, sweet corn puree, light creamy crayfish sauce



Lunch - sit down *(continued)*

Dessert - \$15.00

Salted caramel chocolate tart, caramel sauce

Baked lemon semolina cheesecake, mulled wine, seasonal berries

White chocolate parfait, marinated strawberries, toasted meringue with cream of balsamic

Eton mess, raspberries, strawberries, cream, meringue

Pina colada kulfi, chilli pineapple, rice pudding foam *(gf)*

Wattleseed brûlée, macadamia and anzac cookies

Raspberries in champagne jelly, white chocolate custard, almond joconde, mascarpone cream *(gf)*

Profiteroles, grand marnier custard, chocolate sauce

Filtered Rainforest Alliance Certified™ coffee, tea and chocolates included in three course meals

For two course meals - Filtered Rainforest Alliance Certified™ coffee, tea and shortbreads - add \$3.30 pp



Lunch boxes

Filtered Rainforest Alliance Certified™ coffee and tea station - add \$3.00 pp

Menu 1 - \$30.00

Tandoori chicken, cucumber, onion, spiced yoghurt, tomato wrap

Moroccan beef, green pea risoni, pesto, semi dried tomatoes *(gf)*

Tomato and cucumber salad, basil, olive oil *(v), (gf)*

Carrot cake

Fruit juice

Menu 2 - \$30.00

Roast beef, tomato chutney, parmesan and onion sour dough

Chicken caesar, cos lettuce, prosciutto, croutons, garlic aioli

Baby potato salad, mustard seeds and spring onions *(v), (gf)*

Chocolate mud cake

Fruit juice

Menu 3 - \$30.00

Chinese chicken, sprout, cucumber, water chestnut, coriander salad *(gf)*

Honey ham, brie, rhubarb chutney, baguette

Rocket, pear and parmesan salad *(v), (gf)*

Muesli slice

Fruit juice

Menu 4 - \$30.00

Smoked salmon, Spanish onion, capers, horseradish cream cheese on multi grain

Leek, caramelised onion quiche *(v)*

Green pea risoni, pesto and semi dried tomato salad *(v)*

Apple jalousie

Fruit juice

Menu 5 - \$30.00

Grilled vegetable, eggplant relish, spinach wrap

Rice noodles, coriander, mint, Thai basil, sweet chilli dressing *(v), (gf)*

Chickpea, tomato, cucumber and aioli salad *(v), (gf)*

Sliced tropical fruit

Fruit juice