

# 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*



*Internationally acclaimed  
Chefs deliver sophisticated  
and restaurant style  
dining equal to the best in  
the world*

Gala Banquets, Conference Dinners, Celebratory Dinners or Corporate Events – all provide a unique opportunity for our Chefs to showcase a wealth of experience to meet your special requirements.

This section of our new Menu Planner includes new food experiences, new products, new techniques and new presentation – all with the quality, care and experience you have come to expect.

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.



## Entrée

Salt spiced breast of duck, compressed watermelon, beetroot gelée, ginger carrots, pumpkin seed crumble **\$20.00**

Mooloolaba spanner crab, green apple and radish salad, avocado, bloody mary aioli **\$23.00 (gf)**

Marinated beetroot, roasted carrots, grilled pears, asparagus, goat's curd, fig vincotta, gingerbread crumble **\$18.00 (v)**

Mooloolaba king prawns, spanner crab, baby mint salad, red pepper dust, citrus gelée, garlic aioli **\$23.00 (gf)**

Lemongrass breast of chicken, roasted pineapple salad, coriander sambal, palm sugar caramel **\$19.00**

Moroccan beef fillet, raisins, pine nut quinoa salad, smoked tomato dressing, saffron apricot jelly **\$20.00**

Sautéed zucchini, fennel, lemon thyme, goat's curd tarte, tomato jam, olive tapenade, roasted pepper and avocado salad **\$18.00 (gf)**

Assiette of salmon: soy and ginger seared salmon, pineapple cured salmon, pepper smoked salmon **\$21.00 (gf)**

Rosemary loin of lamb, hummus, minted pea and fennel salad, sweet pepper jus **\$21.00**

Smoked chicken terrine, sesame soil, melon and frisée lettuce, sweet mustard dressing, toasted hazelnuts **\$19.00**

Queensland hors d'oeuvres plate: Mooloolaba spanner crab, marinated beetroot, pineapple cured salmon, scenic rim beef fillet, lemongrass chicken **\$23.00**

Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade **\$21.00 (gf)**



## Hot Entrée

*Alternate service charge of \$4.50 per person applies to hot entrees  
No pre set*

Twice cooked duck, beetroot puree, sweet potato, cherry reduction  
**\$26.00 (gf)**

Hot smoked salmon, avocado, apple and radish salad, cucumber  
beurre blanc **\$25.00 (gf)**

Tempura of soft shelled crab, wakame seaweed salad, ponzu gelée,  
sweet soy dressing **\$27.00**

Caramelised pork belly, scallops, green apple puree, passionfruit  
dressing **\$25.00 (gf)**

Moreton bay bug medallions, sweet corn royale, sea urchin foam, baby  
cress, lemon oil **\$27.00 (gf)**

Breast of quail, confit of leg tarte, almond crumble, celeriac remoulade,  
fig jus **\$26.00**



## Main

*Alternate service charge of \$4.50 per person applies to main courses*

### Beef

Fillet of beef, dauphinoise potatoes, pea cassoulet, roasted tomato, beef jus **\$33.00 (gf)**

Angus fillet of beef, foie gras mousse ravioli, truffle dressing, baby vegetables, Madeira jus **\$39.00**

Textures of beef: twice cooked beef cheek, beef fillet medallion, potato puree, tomato jam **\$33.00 (gf)**

8 hour slow cooked short rib off the bone, du puy lentils, potato confit, mushrooms, chervil crumb **\$33.00**

### Lamb

Double lamb cutlet, slow cooked lamb brisket, roasted carrots, minted pea puree, fondant potato, rosemary scented jus **\$35.50 (gf)**

Moroccan loin of lamb, spiced hummus, vegetable tagine, almond crumble, smoked harissa jus **\$35.50**

Herbed lamb loin, potato truffled brioche, ratatouille, parsley jus **\$35.50**

Lamb en croute, mushrooms, spinach, celeriac puree, baby vegetables, lamb reduction **\$35.50**

### Poultry

Duck confit, sweet potato caramel, slow cooked duck breast, pomegranate jus **\$34.50 (gf)**

Harissa breast of chicken, saffron couscous, light tagine sauce, date chutney **\$32.00**

Breast of corn fed chicken, potato rondelle, asparagus, sweet corn puree, chicken jus **\$34.50 (gf)**

Glazed breast of chicken, shallot and nori rice cake, sweet teriyaki dressing, nashi pear salad **\$32.00 (gf)**



### Main (continued)

Alternate service charge of \$4.50 per person applies to main courses

#### Veal

Herbed veal loin, ratatouille, parsley puree, potato confit, veal jus **\$34.50 (gf)**

Slow roasted loin of veal, soft parmesan polenta, bean provençale, rosemary jus **\$34.50 (gf)**

Grilled cutlet of veal, leek and watercress risotto, caramelised baby carrots, veal reduction **\$34.50 (gf)**

Char grilled veal tenderloin, roasted vegetable salad, Moroccan spiced hummus, pesto, veal jus **\$34.50 (gf)**

#### Fish

Twice cooked salmon, crab cannelloni, pistachio crumble, lobster beurre blanc **\$36.50**

Grilled snapper, sautéed potatoes, pea and mint cassoulet, baby tomato chutney **\$36.50 (gf)**

Barramundi, yellow curry puree, crisp Asian salad, coconut rice, coriander sambal **\$35.00 (gf)**

Chermoula Barramundi, spiced lentils, gingered carrots, cucumber yoghurt **\$35.00 (gf)**



### Gold Dessert - \$16.00

*If alternating with a Platinum dessert item, the Platinum price will apply to both dishes.*

Pineapple cake, white chocolate macadamia nut crunch, coconut and lime cream, rum and ginger jelly

Lychee pannacotta, spiced chilli pineapple, blood orange, gingerbread crumble

Summer pudding, toasted brown bread, mascarpone cheese, beetroot syrup, basil oil

Fruit sushi: crepes, rice pudding, mango, coconut, strawberries

Pumpkin cheesecake, candied pepitas, chocolate pavé, bitter orange cream, rhubarb custard verrine

Warm sticky date pudding, butterscotch sauce, vanilla bean ice cream

Caramelised puff pastry, white chocolate mousse, toasted raspberry meringue

Smashed blackcurrant cheesecake, lemon aspen curd, spiced apple paste

Vanilla and honeycomb mousse, raspberry marshmallow, oreo crumble

### Platinum Dessert - \$18.00

Chocolate and pomegranate molasses marquise, chocolate malt sponge, wasabi foam

Textures of apple: apple and pistachio cake, apple foam, apple puree, apple sorbet, pistachio crumble

Flavours of strawberry: parfait, doughnut, jelly, crumble, marshmallow

Rosewater and rhubarb jelly, lavender ice cream, honeycomb, sesame tuile, saffron pear puree

Poached meringue, lemon jelly, lemon cheese curd, lemoncello sorbet, hazelnut crumble

Warm chocolate fondant, Buderim candied ginger ice cream, banana sauce

Lemongrass poached pineapple, coconut meringue, lime infused white rum gelée, pina colada sorbet

Warm chocolate coulant, liquid caramel, Murray River pink salt, milk sorbet

Griottine cherries, vanilla cream, cherry jelly, chocolate kirsch sponge, chocolate ice cream

***Filtered Rainforest Alliance Certified™ coffee, tea and chocolates \$4.00***



## Dinner table buffet

*Personalised dinner table buffet menus are designed for tables of 10*

### Menu 1 - \$67.00

#### **Entrée**

Lemongrass breast of chicken, roasted pineapple salad, coriander sambal, palm sugar caramel *(gf)*

#### **Main**

Slow braised beef cheek, citrus and macadamia crumble *(gf)*

Chilli chicken, peppers, bean sprouts, coriander

Grilled barramundi, caper and lemon butter sauce *(gf)*

Sautéed potatoes with onions *(gf)*

Roasted vegetables, garlic butter *(gf)*

Baby rocket, tomato, parmesan salad *(gf)*

#### **Dessert**

Pineapple cake, white chocolate macadamia nut crunch, coconut lime cream, rum and ginger jelly

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

*In-house patisserie made chocolates*



## Dinner table buffet

*Personalised dinner table buffet menus are designed for tables of 10*

### Menu 2 - \$70.00

#### **Entrée**

Moroccan beef fillet, raisins, pine nut quinoa salad, smoked tomato dressing, saffron apricot jelly *(gf)*

#### **Main**

Lamb korma, cucumber and mint yoghurt *(gf)*

Honey mustard breast of chicken, rocket pesto *(gf)*

Confit of salmon, fennel and garlic *(gf)*

Saffron infused jasmine rice *(gf)*

French beans, tomatoes, almond butter *(gf)*

Tomato, cucumber and coriander salad *(gf)*

#### **Dessert**

Caramelised puff pastry, white chocolate mousse, toasted raspberry meringue

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

*In-house patisserie made chocolates*



## Dinner table buffet

*Personalised dinner table buffet menus are designed for tables of 10*

### Menu 3 - \$70.50

#### **Entrée**

Hickory smoked trout, green beans, nicola potatoes, tomato fondue, quail eggs, black olive tapenade *(gf)*

#### **Main**

Braised beef, baby onions, mushrooms, bacon, red wine sauce *(gf)*

Lemon thyme baked breast of chicken, seeded mustard jus *(gf)*

Pan seared snapper, avocado, Spanish onion, chilli *(gf)*

Minted new potatoes *(gf)*

Pappardelle pasta, tomatoes, onion relish

Steamed seasonal vegetables, herb butter *(gf)*

#### **Dessert**

Summer pudding, toasted brown bread, mascarpone cheese, beetroot syrup, basil oil

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

*In-house patisserie made chocolates*



## Dinner table buffet

*Personalised dinner table buffet menus are designed for tables of 10*

### Menu 4 - \$74.50

#### **Entrée**

Assiette of salmon: soy and ginger seared salmon, pineapple cured salmon, pepper smoked salmon

#### **Main**

Medallions of beef, truffled mushrooms *(gf)*

Confit of duck, braised red cabbage *(gf)*

Seafood ragout, saffron cream sauce

Sautéed potatoes, grilled onions *(gf)*

Green asparagus, citrus hollandaise *(gf)*

Baby leaf salad, balsamic reduction *(gf)*

#### **Dessert**

Pumpkin cheesecake, candied pepitas, chocolate pavé, bitter orange cream, rhubarb custard verrine

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

*In-house patisserie made chocolates*