

# 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*

## morning & afternoon tea



*'Freshly baked cakes and pastries from the Centre's award winning kitchens'*

We now offer more choices for these all important refresher and revival breaks to recharge the batteries and to tempt the tastebuds.

We've introduced a new premium beverage package as a result of popular demand to include several varieties of hot chocolate and loose leaf teas.

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.



**Coffee on arrival, morning tea and afternoon tea - \$4.90**  
(per 30 min duration)

*Filtered Rainforest Alliance Certified™ coffee and a selection of teas, orange juice and water served from stations*

**Upgrade hot beverage package - \$6.90**  
(per 30 min duration)

***Our Premium Hot Beverage package includes:***

Vivo coffee – boutique, locally roasted coffee maximising freshness, flavour and aroma

Selection of traditional and exotic Madura teas, Australian pioneers of eco-sensitive tea cultivation. Grown locally in Queensland's lush Tweed Valley

Hot milk chocolate, hot white chocolate

Orange juice and water

Served from stations

**Premium - choice of two - \$4.50**

***Sweet***

In house patisserie selection of cookies

Plain and fruit scones, jam and cream

Chocolate caramel and oatmeal slice

Apple crumble brioche

Carrot and walnut loaf

Mango and macadamia nut loaf

Mini lamingtons

Chocolate, raspberry, marshmallow slice

Gluten free chocolate brownie (gf)



**Gold - choice of two - \$5.10**

**Sweet**

Fig and aniseed scone scrolls

Cinnamon, jam and custard filled doughnuts

Madeleines

Apricot and pistachio white chocolate blondie

Orange, almond and carrot bars

Coconut and palm sugar cakes drizzled with chocolate ganache

Muffin selection: lemon myrtle and poppyseed, Tanzania double chocolate, salty peanut caramel

Assorted meringues: pistachio rosewater, cinnamon hazelnut, vanilla chocolate *(gf)*

Pineapple and coconut cake *(gf)*

**Savoury**

Steamed curry chicken bun

Steamed vegetable bun *(v)*

Bacon and egg pie

Chicken and leek pie

Caramelised onion, corn, gruyere cheese quiche *(v)*

Triple mushroom, spinach, mascarpone tart *(v)*



## Platinum - choice of two - \$5.70

### **Sweet**

- Coconut key lime pie
- Coffee and pecan financier with maple cream
- Caramel, spiced apple cake, cream cheese frosting
- Blueberry cream scones
- Cookies and cream brownie
- Chocolate chestnut and fig bars
- Mini banoffi pies
- Macaroon selection: salted caramel, blueberry, vanilla cheesecake *(gf)*
- Date and ginger crumble *(gf)*
- Selection of tropical fruit platter

### **Savoury**

- Butter chicken roti
- Chorizo, ricotta involtinis
- Smoked salmon, herbed cream cheese, mini bagel
- Ham and brie croissant
- Chicken, pistachio sausage roll

### **Selection of sandwiches 2p.p**

- Cucumber, dill and mascarpone
- Shaved ham, Swiss cheese, tomato chutney
- Smoked salmon, shaved iceberg lettuce, avocado mayonnaise
- Roast beef, seeded mustard, iceberg lettuce