



LUNCH

Lunch is the opportunity to take a break and refocus the mind. We work with event and conference organisers to help choose the lunch style that works best. Whether it's a buffet, working lunch or sit down affair, our menus contain plentiful choices, healthy options and invigorating energy boosters. Look for our special 🍷 that indicates our signature Queensland dishes that are abundant with Queensland goodness.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

LUNCH

STAND UP BUFFET

\$45.5

To sit down add \$4.5

COLD ITEMS

Select six items from the range of sandwiches, wraps, rolls and salads

SANDWICHES

- Pastrami, sauerkraut, pickles, Swiss cheese, spicy tomato, mayonnaise
- Roast chicken, avocado, corn and kidney bean, cheese, chipotle mayonnaise
- Roast beef, caramelised onion, cheddar cheese, seeded mustard mayonnaise, rocket
Smoked turkey, avocado, cucumber, cheddar cheese, cranberry aioli, salad leaves
- Smoked ham, Swiss cheese, spinach, tomato and tomato chutney
- Charred and marinated vegetables, goat's cheese, tapenade, pesto and rocket **V**

WRAPS

- Chicken korma, red onion, lettuce, cucumber, eggplant, spicy mayonnaise
Roast turkey, bacon, Swiss cheese, aioli, balsamic onion relish, rocket
Prosciutto, parmesan, rocket, mozzarella, eggplant, aioli
Smoked salmon, cream cheese, dukkah, cucumber, lemon mayonnaise, salad leaves
- Seared beef, Asian slaw, mesclun, crispy shallots, Nam Jim dressing **DF**
- Marinated tofu, grilled zucchini, avocado, carrot, rocket, pesto **V**

ROLLS

- Roast harissa chicken, Moroccan aioli, pickled carrot, red onion, cucumber, rocket
Roast turkey, Swiss cheese, corn slaw, shredded lettuce, aioli
- Roast ham, caramelised pumpkin, pineapple chutney, mesclun, mayonnaise

- Roast beef, zucchini, pickles, Swiss cheese, mesclun, horseradish mayonnaise
Smoked salmon, cucumber, rocket, onion, caper mayonnaise **DF**

- Guacamole, tomato, mozzarella, roast capsicum, pesto, mesclun **V**

SALADS

- Southwest chicken salad, chickpea, spinach, black bean, tomato, roasted corn, shallots, lime, coriander, spiced yoghurt **GF**
Roasted vegetable salad of pumpkin, celeriac, parsnips, carrot, sweet potato, zucchini, rocket, burnt orange dressing **V, GF, DF**
Harissa lamb salad, penne pasta, roast Mediterranean vegetables, fetta, herb dressing
- Roasted pumpkin salad, green bean, cardamom spiced yoghurt, pepita seeds, spinach **V, GF**
- Grilled cauliflower salad, lentils, capsicum, cashews, pepitas, soft herbs, avocado and Moroccan spices **VEGAN, GF, DF**
- Roasted broccoli salad, mushrooms, cucumber, cauliflower, spring onion, basmati rice, soy and lime dressing **VEGAN, GF, DF**
Salad of cracked wheat, tomato, cucumber, onion, bocconcini, quinoa, fennel and soft herb dressing **V**
Salad of barley, celery, cucumber, spring onion, cherry tomato, eggplant, walnut and soft herbs, lemon dressing **V, DF**
Seared lamb loin salad, eggplant, capsicum, onion, zucchini, raisins, crushed tomato, soft herbs and chilli **DF**
- Roasted red vegetable salad, Thai herbs and spices, crushed cashews, tamari ginger dressing **VEGAN, GF, DF**
Salad of baby beetroot, cherry tomatoes, red onion, labna, soft herbs, fetta and Middle Eastern dressing **V**

Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

LUNCH

STAND UP BUFFET

SALADS continued

-  Chicken and eggplant salad, Lebanese cous cous, capsicum, red onion, olives, sumac, sweet lemon dressing **DF**
-  Paneer and chickpea salad, green bean, red onion, asparagus and tomato salad with Indian spiced dressing **V, GF**
-  Cajun chicken salad, grilled sweet corn, carrot, cabbage and fennel slaw, chilli, coriander and mayonnaise dressing **GF, DF**
-  Sweet potato salad, fermented cabbage, currants, pepitas, pumpkin, wild rice **V, GF, DF**
Smoked salmon salad, cocktail potato, green beans, kale, tomato, roasted seeds, lemon mustard dressing **GF, DF**
Smoked salmon salad, avocado, celeriac, dried cranberry, seeded mustard, frizee lettuce **GF, DF**
-  Thai salad of daikon, cucumber, capsicum, grilled pineapple, snow pea tendrils, mint, basil, coriander **VEGAN, GF, DF**

HOT ITEMS

Select two

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

-  Prawns, crab, mussels, tomato, chorizo and saffron rice with Spanish flavours **GF, DF**
-  Ricotta and spinach tortellini, creamed mushrooms **V**
-  Aromatic Thai green curried chicken, jasmine rice, fragrant herbs **GF, DF**
-  Prawn and pork pad Thai, rice noodles, tamarind, crisp shallots, coriander and lime dressing **GF, DF**
-  Crisp chickpea battered reef fish, cocktail potatoes, aioli **GF, DF**
Kashmiri lamb curry, basmati rice **GF, DF**

DESSERT

Select two

- Strawberry and cream verrine **V, GF**
- Classic baked cheesecake **V**
- French pastries **V**
-  Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**
-  Banoffee pie **V, GF**
- Coconut raspberry tarts **V, GF**
- Cannoli with lemon ricotta cheese
- Chocolate fudge cake **V, GF, DF**
- Coconut pineapple cake **V, GF**
- Mixed berry chia and sago pudding **V, GF, DF**

- Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

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LUNCH

WORKING LUNCH STAND UP BUFFET

\$45.5

All working lunch stand up buffets include locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

To include orange juice add \$2.0

MENU 1

- 🌱 Indian butter chicken GF
Basmati rice **VEGAN, GF, DF**
- 🌱 Crispy fried tamarind fish **GF, DF**
- 🌱 Mustard seed and curry leaf potatoes **VEGAN, GF, DF**
- 🌱 Sri Lankan vegetable curry **VEGAN, GF, DF**
- 🌱 Gympie green bean and almond salad **VEGAN, GF, DF**
Mixed leaf salad **VEGAN, GF, DF**
- 🌱 Tomato, cucumber and soft herb salad **VEGAN, GF, DF, NF**
Crusty bread rolls **V, DF**
Assortment of cakes and pastries **V**

MENU 2

- 🌱 Chicken fricassee, chorizo, paprika, capsicum and olives **GF, DF**
- 🌱 Braised beef with root vegetables **GF, DF**
Penne pasta, snipped herbs **V**
- 🌱 Moroccan spiced vegetable tagine with fruity cous cous **V, DF**
Cos leaf salad, parmesan, croutons, garlic dressing **V**
- 🌱 Cherry tomato, bocconcini pearls, basil **V, GF**
Mixed leaf salad **VEGAN, GF, DF**
Crusty bread rolls **V, DF**
Freshly churned ice cream made in-house: chef's choice of seasonal flavours and traditional favourites **V**

MENU 3

- Kashmiri lamb curry **GF, DF**
Basmati rice **VEGAN, GF, DF**
- 🌱 Thai green vegetable curry **VEGAN, GF, DF**
- 🌱 Prawn and pork pad Thai, rice noodles, tamarind, crisp shallots, coriander and lime dressing **GF, DF**
Salad of cracked wheat, tomato, cucumber, onion, bocconcini, quinoa, fennel and soft herb dressing **V**
- 🌱 Thai salad of daikon, grilled pineapple, cucumber, capsicum, snow pea tendrils, basil, mint and coriander **VEGAN, GF, DF**
- 🌱 Burmese slaw with tamarind, lime dressing **VEGAN, GF, DF**
Mixed leaf salad **VEGAN, GF, DF**
Crusty bread rolls **V, DF**
- 🌱 Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

MENU 4

- 🌱 Kung pao chicken **GF, DF**
Coconut steamed rice **VEGAN, GF, DF**
Orecchiette pasta, Napoli sauce, basil, kalamata tapenade **V**
- 🌱 Pumpkin, cauliflower and eggplant tagine, citrus and almond quinoa **VEGAN, GF, DF**
- 🌱 Crumbed barramundi, lemon aioli **DF**
- 🌱 Asian slaw, creamy soy sesame dressing **VEGAN, DF**
- 🌱 Roasted sweet potato, fermented cabbage, currants, pepitas, pumpkin, wild rice, lime yoghurt **V, GF**
Crusty bread rolls **V, DF**
Assortment of cakes and pastries **V**

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LUNCH

SIT DOWN

ENTRÉE.....\$23.0

-  Hoisin chicken, water chestnut, lychee, bamboo shoots, toasted sesame, tamarind caramel dressing **GF, DF**
-  Seared beef fillet, pickled daikon, carrot, cucumber, radish, soy and rice wine vinegar dressing **GF, DF**
-  Salad of baby beetroot, grilled pear, orange, radish, fennel, burnt orange dressing **V, GF, DF, NF**
Hot smoked salmon, horseradish crème fraîche, dill potatoes, cucumber and radish salad **GF, NF**
Moroccan salad of lamb loin, baby carrots, broad beans, grapes, fetta, coriander, mint, hummus, pomegranate dressing **GF**
-  King prawns, coriander yoghurt, green bean, cucumber, coconut and celery salad, turmeric coconut dressing **GF, NF**

MAIN.....\$37.0

An alternate service fee of \$4.5 per person applies to main courses

-  Oven roasted chicken breast, curry leaf and mustard seed potato, cucumber, tomato, red onion and fragrant herb salad, spiced tomato jam **GF**
-  Pan seared barramundi, fennel, orange, celery, white bean and currant salad, burnt orange dressing **GF, DF, NF**
-  Roast pork cutlet, seasonal vegetables, braised barley and lentils, tomato and apple chutney, pan juices **DF**
-  Grilled fillet of beef, sweet corn purée, sautéed kipflers, roasted seasonal vegetables, beef jus **GF**
-  Grilled fillet of beef, bubble and squeak, grilled mushroom, tomato, asparagus, red wine jus **GF, DF**
Grilled fillet of Tasmanian salmon, eggplant, crushed chickpeas, lemon, zucchini, tomato, soft herbs, Greek yoghurt and tahini dressing **GF**
-  Grilled chicken breast, kipfler potatoes, mushrooms, asparagus, celeriac purée, chicken jus **GF, NF**

DESSERT.....\$19.0

- Peanut butter baked Alaska, caramel chocolate ganache **V, GF**
-  Frozen lemon verbena mousse, fresh strawberry salsa **V, GF**
Basil pannacotta, strawberry jelly, candied orange verrine **V, GF**
Crème caramel, pecan streusel, berry compote **V, GF**
Lemon and basil tart, honeyed saffron Greek yoghurt, raspberry gel **V, GF**

Locally roasted, freshly ground Arabica coffee,
a selection of Rainforest Alliance Certified™ teas and shortbreads **add \$3.3**

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LUNCH

INDIVIDUALLY PLATED STAND UP BUFFET

\$31.0

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|--|--------------|
| To sit down add | \$4.5 |
| To include one extra menu option add | \$2.0 |
| To include locally roasted, freshly ground Arabica coffee and tea station add | \$5.0 |
| To include orange juice add | \$2.0 |

MENU 1

- 🌱 Chicken korma wrap, red onion, lettuce, cucumber, eggplant, spicy mayonnaise
- 🌱 Roasted vegetable salad of pumpkin, celeriac, parsnips, carrot, sweet potato, zucchini, rocket, burnt orange dressing **V, GF, DF**
- 🌱 Salad of baby beetroot, cherry tomato, red onion, soft herbs, fetta, and Middle Eastern dressing **V, GF**
Caramel tart **V, GF**

MENU 2

- 🌱 Roast beef, zucchini pickles, Swiss cheese, mesclun, horseradish mayonnaise, sourdough roll
- 🌱 Cajun chicken salad, grilled sweet corn, carrot, cabbage and fennel slaw, chilli, coriander, mayonnaise dressing **GF, DF**
- 🌱 Sweet potato salad, fermented cabbage, currants, pepitas, pumpkin, wild rice **V, GF, DF**
- 🌱 Passionfruit vanilla cake **V, GF, DF**

MENU 3

Roast turkey, Swiss cheese, corn slaw, shredded lettuce and aioli, wholemeal sourdough roll

Seared lamb loin, eggplant, capsicum, onion, zucchini, raisins, crushed tomato, soft herbs and chilli **GF, DF**

Salad of new potatoes, snipped herbs, capers, gherkins, lentils, mayonnaise **V, GF, DF**

- 🌱 Coconut raspberry slice **V**

MENU 4

Roll: Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Harissa lamb, penne pasta, roasted Mediterranean vegetables, fetta, herb dressing

Salad of mixed leaves and soft herbs **VEGAN, GF, DF, NF**

Chocolate mud cake **V**

MENU 5

- 🌱 Wrap of tofu, grilled zucchini, avocado, carrot, rocket, pesto **V**

- 🌱 Roasted red vegetable salad, Thai herbs and spices, crushed cashews, tamari ginger dressing **VEGAN, GF, DF**

- 🌱 Paneer and chickpea salad, green bean, red onion, asparagus and tomato salad with Indian spiced dressing **V, GF**

- 🌱 Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

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