

CHEF'S DAILY MENU



Our popular Chef's Daily Menus are laden with delicious Queensland produce from our local farms. Seasonally driven menus offering a daily selection of our most popular items are a stress-free and cost-effective option for busy organisers. Use our experience and save precious time by streamlining the process of providing a balanced and varied menu for your guests.



Executive Chef David Pugh
#eatqld champion and former
Queensland Ambassador Chef

Voted 'Australia's Best'
for Banqueting and Catering

#eatqld

Proud to be an #eatqld partner
promoting Queensland produce
and supporting local growers.

MONDAY

CHEF'S DAILY MENU

Brisbane Convention & Exhibition Centre has incorporated COVID Safe principles into our Food Safety Management Systems and been recertified to ISO 22000 Food Safety Management Standards.

Our Chef's Daily Menus are specially created to suit a broad range of tastes. Should you wish to customise your menu please choose options from the Morning & Afternoon Tea and Stand Up Lunch menus – prices as marked.



Due to current Queensland Health restrictions sandwiches and salads will be individually portioned. Hot dishes will be served from a station. All food and beverage must be consumed while seated.

To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

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

MORNING TEA \$10.7


-  Potato and corn empanada **VEGAN**
-  Chicken and pistachio sausage roll

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



LUNCH \$42.0

To sit down add \$4.5


SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Ham, Swiss cheese, spinach, tomato chutney
- Roll: Smoked salmon, cucumber, rocket, onion, caper mayonnaise

SALADS

-  Southwest chicken salad, chickpea, spinach, black bean, tomato, corn, shallots, lime, coriander, spiced yoghurt **GF**
-  Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**


HOT ITEMS

-  Beef stroganoff, steamed rice **GF**
- Penne pasta, Kalamata olives, basil pesto, Napoli sauce **v**

DESSERT

- Baked pretzel cheesecake
- Top Deck chocolate mousse **v,GF**
- Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

AFTERNOON TEA \$10.7

- Raspberry, coconut marshmallow, sable biscuit
-  Peanut butter cheesecake brownie **v, GF**

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TUESDAY

CHEF'S DAILY MENU

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MORNING TEA \$10.7


-  Leek and goat's cheese tartlet **v, GF**
-  Ham and gryère brioche toastie

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



LUNCH \$42.0

To sit down add \$4.5



SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Roast beef, caramelised onion, seeded mustard mayonnaise, rocket **DF**
- Wrap: Sliced turkey, bacon, Swiss cheese, balsamic onion relish, spinach

SALADS

-  Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN**
-  Penne pasta, roasted Mediterranean vegetables, fetta, herb dressing **v**


HOT ITEMS

-  Indian butter chicken, steamed rice, cucumber raita **GF**
-  Spinach and ricotta ravioli, mushroom ragout **v**

DESSERT

Cannoli with Biscoff patisserie cream
Blueberry cream cheese tart **v, GF**
Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

AFTERNOON TEA \$10.7

- Cinnamon scrolls **v**
-  Mini muffin selection: blueberry crumble, white chocolate chai, muesli **v**

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WEDNESDAY

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COFFEE ON ARRIVAL\$5.0

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

MORNING TEA\$10.7



-  Sweet potato, spinach and fetta gözleme v
-  Mini grass-fed beef pie

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



LUNCH\$42.0

To sit down add\$4.5



SANDWICHES, WRAPS AND ROLLS

-  Wrap: Jerk chicken, red onion, lettuce, cucumber, eggplant, mayonnaise **DF**
-  Roll: Roast ham, pineapple, green tomato chutney, mesclun

SALADS

-  Barley, celery, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**
-  Pumpkin, carrot, sweet potato, zucchini, spinach, ranch dressing **v, GF**

HOT ITEMS

-  Spanish style paella, prawns, mussels, tomato, chorizo, saffron rice **GF, DF**
-  Sri Lankan dhal curry, steamed rice, mango chutney **VEGAN, GF**

DESSERT

French pastries

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


AFTERNOON TEA\$10.7

In-house patisserie selection of cookies v
Almond croissant v

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V VEGETARIAN **VEGAN** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE **NF** NUT FREE

 Signature ingredients sourced within Queensland

THURSDAY

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COFFEE ON ARRIVAL\$5.0

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

MORNING TEA\$10.7


-  Shiitake mushroom pastie **VEGAN, GF**
-  Mini bacon and egg pie

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



LUNCH\$42.0

To sit down add\$4.5



SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Pastrami, sauerkraut, pickles, cheese, mixed leaves
- Roll: Smoked salmon, cucumber, rocket, onion, caper mayonnaise


SALADS

-  Southwest chicken, chickpea, spinach, black bean, tomato, corn, shallots, lime, coriander, spiced yoghurt **GF**
-  Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**


HOT ITEMS

-  Thai green curry of vegetables, steamed rice **VEGAN, GF**
-  Chickpea coated ocean fish, cocktail potatoes, aioli **GF, DF**

DESSERT

- Raspberry cream verrine **GF**
-  Seasonal and tropical fruit **VEGAN, GF**
- Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas

AFTERNOON TEA\$10.7

- Mini doughnut **V**
-  Strawberry and basil cake **VEGAN**

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FRIDAY

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COFFEE ON ARRIVAL \$5.0

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

MORNING TEA \$10.7



-  Potato and corn empanada **VEGAN**
-  Mini chicken and leek pie

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

LUNCH \$42.0


To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS



-  Sandwich: Roast chicken, mayonnaise, tomato relish, mixed leaves
-  Wrap: Seared beef, Asian slaw, mesclun, shallots, nam jim dressing **DF**

SALADS


Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

-  Daikon, grilled pineapple, cucumber, capsicum, snow peas, Asian herbs, palm sugar dressing **VEGAN, GF**

HOT ITEMS


-  Stir-fried chicken, hokkien noodles, crisp shallots, coriander, oyster sauce **DF**
-  Moroccan spiced vegetable tagine, fruity quinoa **VEGAN, GF**

DESSERT

-  Mini ice creams **v**

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

AFTERNOON TEA \$10.7

-  Sultana blondie cake **VEGAN, GF**
- Custard Danish **v**

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SATURDAY

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COFFEE ON ARRIVAL \$5.0

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

MORNING TEA \$10.7



-  Sweet potato, spinach and fetta gözleme v
-  Roasted pepper and caramelised onion quiche v

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

LUNCH \$42.0


To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS



-  Wrap: Ham, brie, roasted capsicum, mustard seed mayonnaise, rocket
-  Roll: Balinese chicken, carrot, spinach, red onion, cucumber, salad cream

SALADS

Grilled lamb, tomato, cucumber, Spanish onion, capsicum, fetta, soft herb dressing **GF**

-  Barley, celery, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**

HOT ITEMS

-  Spanish style paella, prawns, mussels, tomato, chorizo, saffron rice **GF, DF**
-  Spinach and ricotta ravioli, mushroom ragout v

DESSERT


Cannoli with Biscoff patisserie cream

Chocolate fudge cake v, **GF, DF**

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

AFTERNOON TEA \$10.7

Fig and pecan scone with butter v

-  Mini muffin selection: blueberry crumble, white chocolate chai, muesli v

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SUNDAY

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COFFEE ON ARRIVAL \$5.0

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

MORNING TEA \$10.7

 Mini bacon and egg pie


 Shiitake mushroom pasties **VEGAN, GF**


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

LUNCH \$42.0


To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

 Sandwich: Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves


 Wrap: Marinated tofu, grilled zucchini, avocado, carrot, rocket pesto **V**


SALADS

 New potato, snipped herbs, capers, gherkins, lentils, celery, mayonnaise **V, GF, DF**

Lebanese cous cous, capsicum, red onion, olive, sumac, sweet lemon dressing **VEGAN**

HOT ITEMS

 Chicken fricassee, paprika, capsicum, olives, steamed rice **GF, DF**

 Sri Lankan dhal curry, steamed rice, mango chutney **VEGAN, GF**

DESSERT

Chocolate, orange, cranberry and puffed rice slice **V**

 Seasonal and tropical fruit **VEGAN, GF**

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


AFTERNOON TEA \$10.7

Mini ice creams **V**

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