



DINNER

Dinner is the culmination of our culinary journey – a time for delegates and guests to relax, share their day and celebrate with colleagues. We craft our menus using the very best of our local Queensland produce from the Far North, to the Fraser Coast, west to Mitchell and south to the New South Wales border. Sophisticated, sumptuous, five-star menus with everything made in-house to the very highest standards.



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.

DINNER

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.

ENTRÉE

Due to current Queensland Health restrictions please allow a minimum 1 hour service duration per course.

-  Queensland hors d'oeuvres plate: Fraser Island spanner crab, avocado, Noosa prawn, roasted corn salsa, smoked Queensland barramundi, kipfler potato, horseradish dressing **GF, DF** \$29.0
-  Coconut chicken, kimchi, grilled pear, citrus soy sauce, rice noodles **GF, DF** \$27.0
-  Roast AACo beef, crushed avocado, toasted corn, bean and tomato salsa, chipotle mayonnaise **GF, DF** \$28.0
Moroccan lamb loin, roasted eggplant, blistered tomatoes, cucumber salad, labna, Roman artichoke, preserved lemon dressing **GF** \$29.0
-  Organic chicken terrine, shiitake mushroom, celeriac remoulade, aniseed myrtle mayonnaise **GF, DF** \$28.0
-  Noosa king prawns, Thai vegetable salad, nam jim dressing **GF, DF** \$29.0
Citrus cured salmon niçoise, olive, cherry tomato, potato, green beans, lemon aspen dressing **GF, DF** \$29.0
-  Beef tataki, sushi rice, pickled daikon, cucumber, wakame, wasabi mayonnaise, sesame ponzu sauce \$28.0
-  Fraser Island spanner crab, pickled root vegetables, avocado, finger lime, macadamia milk dressing **GF, DF** \$29.0
Duck breast, watermelon, chèvre, grapefruit citrus reduction **GF** \$27.0
-  Burratina, grilled asparagus, brown rice tabbouleh, baba ghanoush, extra virgin olive oil **V, GF** \$27.0
-  Roasted seasonal vegetable salad, lentils, olive powder, seeded mustard, macadamia cream **VEGAN, GF** \$26.0
Grilled lamb loin salad, rocket, fetta, pine nuts, caponata **GF** \$29.0

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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**

DINNER

MAIN

Due to current Queensland Health restrictions please allow a minimum 1 hour service duration per course.

Alternate service charge of \$4.5 per person applies to main courses.

We recommend at least one GF, DF selection per course.

 Darling Downs eye fillet of beef, red vegetable purée, seasonal vegetables, beef jus GF, DF	\$43.0
 Oven roasted chicken breast, curry leaf and mustard seed potatoes, cucumber, tomato, red onion, fragrant herb salad, spiced tomato jam GF	\$40.0
 Pan seared Queensland barramundi, fennel, orange, celery, white bean, forest mint and currant salad, citrus dressing GF, DF	\$43.0
Herb marinated lamb rack, kipfler potatoes, ratatouille, saffron ajo blanco, lamb jus GF, DF	\$43.5
 Roasted Wide Bay vegetable lasagne, tomato fondue, baba ganoush, skordalia, burnt orange dressing VEGAN, GF	\$40.0
Grilled fillet of Cape Grim beef, caramelised cauliflower purée, roasted vegetables, red wine sauce GF, DF	\$43.0
 Breast of chicken, Mediterranean vegetables, harissa hummus, pepita seed dukkah, orange tahini dressing GF, DF	\$40.0
Pan seared duck, red vegetable purée, kipfler potatoes, broccolini, sunrise lime jus GF, DF	\$43.0
Seared salmon, spiced dahl, shaved vegetable salad, savoury yoghurt GF	\$41.0
 Grilled Darling Downs eye fillet of beef, kipfler potatoes, baby carrots, sautéed mushrooms, spinach, red wine jus GF, DF	\$43.0
 Kingaroy pork cutlet, turmeric rice, pineapple, green paw paw salad, palm sugar tamarind dressing GF, DF	\$41.0
Pasture fed lamb rack, carrot hummus, broccolini, eggplant pickle, spiced lentils, lamb jus GF, DF	\$43.5
 Oven roasted Queensland barramundi, lemongrass braised tomatoes, carrot puree, pak choy, tamarind miso glaze GF, DF	\$43.0
 Chicken breast, celeriac purée, asparagus, wild mushrooms, herb rosti, chicken jus GF	\$40.0
 Crispy polenta cake, Romesco sauce, chickpea salsa, seasonal vegetables, almond cheese VEGAN, GF	\$40.0







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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**



DINNER

DESSERT

Due to current Queensland Health restrictions please allow a minimum 1 hour service duration per course.

Milk chocolate gianduja, popping chocolate, passionfruit crèmeux, pistachio coral sponge, toasted coconut meringue, pineapple foam	\$22.0
Warm sticky date toffee pudding, butterscotch sauce, vanilla bean ice cream V	\$21.0
 Velvet passionfruit tart, lemon pearls, madeleine, toasted meringue, raspberry gel	\$20.0
Crunchy chocolate mousse, blackcurrant jelly, flourless chocolate sponge, raspberry crèmeux GF	\$22.0
 Peanut butter parfait, hazelnut meringue sponge, chocolate fudge sauce GF	\$22.0
 Mango and compressed pineapple panna cotta, macadamia nut streusel, white rum jelly verrine GF, DF	\$20.0
 Baked Stanthorpe apple and barley ricotta flan, graham cracker biscuit, blueberry gel, cinnamon marshmallow	\$20.0
 Coconut and lychee, calamansi gel, compressed watermelon, chocolate sunflower, pepita seeds VEGAN, GF	\$20.0
Raspberry semifreddo, lime genoise, raspberry vanilla meringue, peanut crumble V, GF	\$20.0
Lemon thyme sponge, lemon and raspberry gel, hazelnut crumble, basil syrup, hazelnut crème V, GF	\$22.0
 Warm chocolate lamington pudding, shaved caramelised coconut, raspberry gel, white chocolate ice cream V	\$22.0
Japanese cheesecake, lychee and lemongrass jelly, red bean custard, matcha green tea moss	\$22.0
Australian farmhouse cheeses, quince paste, dried fruits and selection of bread and crackers	\$24.0
Locally roasted, freshly ground Arabica coffee, a selection of Rainforest Alliance Certified™ teas	\$4.0

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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**








DINNER

DEGUSTATION

Due to current Queensland Health restrictions please allow a minimum 1 hour service duration per course.

FIVE COURSE TASTE OF QUEENSLAND WITH MATCHED WINES \$250.0

Food only \$150.0

-  Asparagus soup, chicken, shiitake and hazelnuts **GF**
Ministry of Clouds Chardonnay (Tamar Valley, Tasmania)
-  Ceviche of Hervey Bay scallop, avocado, cucumber, chickpeas, yuzu dressing **GF, DF**
Borrowed Cuttings Picpoul (Central Ranges, New South Wales)
-  Pan roasted Queensland barramundi, white bean, tomato, capers, orange, celery, soft herbs, fennel salad **GF, DF**
Thick as Thieves Left Field Blend (King Valley, Victoria)
-  Darling Downs eye fillet of beef, carrot purée, cauliflower kimchi, carrots, tamarind miso jus **GF**
Bellwether Ant Series Shiraz Malbec (Wrattonbully, South Australia)
-  Lychee panna cotta, basil and mint sponge, coconut crèmeux, coconut water, white rum jelly, hazelnut crumble **V**
Primo Estate Joseph La Magia Botrytis Riesling Traminer (Clarendon, South Australia)

FIVE COURSE PLANT-BASED WITH MATCHED WINES \$250.0

Food only \$150.0

-  Scenic Rim roasted vegetable salad, cashew cream **VEGAN, GF**
Bellwether Ant Series Vermentino (Heathcote, Victoria)
-  Little Acre mushroom tart, green hummus, Alpine pepper salsa **VEGAN, GF**
Rabbit Ranch Pinot Noir Rosé (Central Otago, New Zealand)
-  Atherton potato gnocchi, blister and braised tomatoes, macadamia cheese **VEGAN, GF**
Ministry of Clouds Grenache (McLaren Vale, South Australia)
-  Bundaberg vegetable lasagne, almond skordalia, crispy chickpeas **VEGAN, GF**
Dormilona Cabernet Sauvignon (Margaret River, Western Australia)
-  Poached pear with elderflower, caramelised cashews, snow tremella, ginger and chia seed sorbet **VEGAN, GF**
Scorpo Late Harvest Pinot Gris (Mornington Peninsula, Victoria)

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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**

DINNER








THE AUSSIE BBQ

\$80.0




Due to current Queensland Health restrictions all food and beverage must be consumed while seated.

Available for rooms with outdoor terraces and a minimum guaranteed number of 100 guests.


BBQ

-  AACo wagyu beef medallions **GF, DF**
Pasture fed lamb cutlets **GF, DF**
-  Chermoulah rubbed chicken **GF, DF**
-  Adam's sausages **GF, DF**
-  Seared Noosa prawns
-  Grilled Bundaberg vegetable brochette **VEGAN, GF**
-  Herbed corn on the cob **GF, DF**
-  Atherton cocktail potatoes **VEGAN, GF**
Selection of artisan breads

SALADS

-  Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN**
-  House slaw **V, GF**
-  Salad of mixed leaves **V, GF**
Roasted tomato sauce, mustards and salsas **V**

DESSERT

- Chef's selection of mini desserts from our Pastry Kitchen
-  Seasonal and tropical fruit **VEGAN, GF**
Farmhouse cheeses with accompaniments

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, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planning Manager of your guests' food allergies or intolerances. **Menus valid to 1 Feb 2021.**