



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

CHEF'S DAILY MENU

Voted 'Australia's Best'
for Banqueting and Catering

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

Menus are subject to seasonal
fluctuations and some of those
illustrated are from
bespoke menus.



MONDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

The Chef's Daily Menus are set daily menus designed to provide a range of flavours and suit a broad range of tastes. Should you wish to customise your menu please choose from the wider selection of Morning & Afternoon Tea and Stand Up Lunch options – prices as marked.

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 30 June 2023.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

NF NUT FREE

To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Chicken and smoked paprika sausage roll

Leek, herb and goat's cheese tartlet **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Ham, Swiss cheese, spinach, tomato chutney

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

Salads

Southwest chicken, chickpea, spinach, black bean, tomato, corn, shallots, lime, coriander, mayonnaise **GF, DF**

Tomato, avocado, red onion, olives, white beans, rocket **VEGAN, GF**

Hot

Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

Fusilli pasta, capsicum, tomato, olives, paprika, soft herbs **VEGAN**

Sweet

Blood orange cheesecake **V**

Trio of chocolates mousse verrine **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Raspberry, coconut marshmallow, sable biscuit

Macadamia nut brownie **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

TUESDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini grass-fed beef pie

Black bean and corn empanada **VEGAN**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Sandwich: Roast beef, tomato, rocket, seeded mustard mayonnaise **DF**

Roll: Sliced turkey, bacon, Swiss cheese, spinach, balsamic onion relish

Salads

Baby beetroot, radish, red onion, radicchio, kale, soft herbs, pepita, sweet lemon dressing **VEGAN, GF**

Asian greens, cucumber, capsicum, chilli, rice, coriander, toasted almonds, soy dressing **VEGAN, GF**

Hot

Indian butter chicken, steamed rice, cucumber raita **GF**

Mediterranean vegetable paella, lemon, tomato, saffron **VEGAN, GF**

Sweet

Cannoli with coffee patisserie cream **V**

Blueberry cream cheese tart **V, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Cinnamon scrolls **V**

Banana bread **V, GF, DF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

WEDNESDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Ham and three cheese brioche toastie

Roasted vegetable, spinach and fetta gözleme **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Roll: Roast ham, tomato relish, mesclun **DF**

Wrap: Korean chicken, slaw, cucumber, lettuce, mayonnaise **DF**

Salads

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

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

Hot

Braised Darling Downs beef meatballs, fusilli pasta, olive oil, snipped herbs **DF**

Seasonal vegetable tagine, saffron quinoa, dried fruit, preserved lemon, green olives **VEGAN, GF**

Sweet

Assorted mini cakes and pastries

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

In-house patisserie selection of cookies **v**

Portuguese tarts **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

THURSDAY

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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini Kingaroy bacon and egg pie

Shiitake mushroom pastie **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

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

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

Salads

Quinoa, capsicum, red onion, olives, sumac, rocket, sweet lemon dressing **VEGAN, GF**

Roasted zucchini, baby carrot, spinach, red onion, chickpea, fetta, pomegranate dressing **V, GF**

Hot items

Thai green curry of vegetables, steamed rice **VEGAN, GF**

Darling Downs beef stroganoff, fusilli pasta

Sweet

Rhubarb custard verrine **GF**

Seasonal and tropical fruit **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Mini doughnut **V**

Cocoa financier **V**

Locally roasted, freshly ground Arabica coffee and a selection of teas

FRIDAY

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To include orange juice with a break **add \$2.0**

Coffee on arrival 5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Black bean and corn empanada **VEGAN**

Mini grass-fed beef pie

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Wrap: Seared beef, Asian slaw, shallots, mesclun, nam jim dressing **DF**

Sandwich: Roast chicken, tomato relish, mixed leaves, mayonnaise **DF**

Salads

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

Asian greens, cucumber, capsicum, chilli, rice, coriander, toasted almonds, soy dressing **VEGAN, GF**

Hot items

Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**

Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**

Dessert

Mini ice creams **V**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Raspberry crumble croissant **V**

Sultana blondie cake **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

SATURDAY

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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Ham and three cheese brioche toastie

Roasted vegetable and ricotta quiche **v**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Wrap: Balinese chicken, carrot, red onion, cucumber, spinach, salad cream

Roll: Roast ham, tomato relish, mesclun **DF**

Salads

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

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

Hot items

Spinach and ricotta tortellini, mushroom ragout **v**

Kilcoy beef rendang, smashed potatoes **GF, DF**

Dessert

Cannoli with coffee patisserie cream **v**

Chocolate Baci slice **v, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Fig and pecan scone with butter **v**

Muffin selection: lemon thyme and poppy seed, triple chocolate, carrot and ginger

Locally roasted, freshly ground Arabica coffee and a selection of teas

SUNDAY

30 minute service duration for tea breaks, 1 hour service duration for lunch.

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To include orange juice with a break **add \$2.0**

Coffee on arrival \$5.5

Locally roasted, freshly ground Arabica coffee and a selection of teas

Morning tea \$11.4

Mini Kingaroy bacon and egg pie

Shiitake mushroom pasties **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Lunch \$44.0

To sit down **add \$7.5**

Sandwiches, wraps and rolls

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

Wrap: Roasted pumpkin, quinoa, hummus, sundried tomato, fetta, spinach **V**

Salads

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

Roasted Mediterranean vegetables, chickpea, casarecce pasta, fetta, herb dressing **V**

Hot

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

Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**

Sweet

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

Seasonal and tropical fruit **VEGAN, GF**

Locally roasted, freshly ground Arabica coffee and a selection of teas

Afternoon tea \$11.4

Mini ice creams **V**

Locally roasted, freshly ground Arabica coffee and a selection of teas