




**BRISBANE CONVENTION
& EXHIBITION CENTRE**

LUNCH



Lunch is the opportunity to take a break and refocus the mind. We work with event and conference organisers to choose the lunch style that works best for each event. Our menus include plentiful choices, healthy options and invigorating energy boosters. Look for the special  that indicates our signature Queensland dishes are abundant with Queensland goodness.

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.

LUNCH

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.

STAND UP LUNCH

\$45.5

Minimum 1 hour service duration




Due to current Queensland Health restrictions sandwiches and salads will be individually portioned. Hot dishes will be served from a station.

To sit down add \$4.5





COLD ITEMS

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



SANDWICHES

-  Ham, Swiss cheese, spinach, tomato chutney
-  Roast beef, caramelised onion, seeded mustard mayonnaise, rocket
Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves
-  Roast chicken, mayonnaise, tomato relish, mixed leaves

WRAPS

- Sliced turkey, bacon, Swiss cheese, balsamic onion relish, spinach
-  Jerk chicken, red onion, lettuce, cucumber, eggplant, mayonnaise **DF**
-  Seared beef, Asian slaw, mesclun, shallots, nam jim dressing **DF**
-  Ham, brie, roasted capsicum, seeded mustard mayonnaise, rocket
-  Marinated tofu, grilled zucchini, avocado, carrot, rocket pesto **V**

ROLLS

-  Roast ham, pineapple, green tomato chutney, mesclun
Smoked salmon, cucumber, rocket, onion, caper mayonnaise
-  Balinese chicken, carrot, spinach, red onion, cucumber, salad cream

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**
-  Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN**
-  Penne pasta, roasted Mediterranean vegetables, feta, herb dressing **V**
-  Barley, celery, cucumber, spring onion, cherry tomato, eggplant, walnut, soft herbs, lemon dressing **VEGAN**
-  Pumpkin, carrot, sweet potato, zucchini, spinach, ranch dressing **V, GF**
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**
Grilled lamb, tomato, cucumber, Spanish onion, capsicum, feta, soft herb dressing **GF**
-  New potato, snipped herbs, capers, gherkins, lentils, celery, mayonnaise **V, GF, DF**
Lebanese cous cous, capsicum, red onion, olives, sumac, sweet lemon dressing **VEGAN**

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.**

LUNCH

STAND UP LUNCH

HOT ITEMS

Select two

-  Beef stroganoff, steamed rice **GF**
Penne pasta, Kalamata olives, basil pesto, Napoli sauce **V**
-  Indian butter chicken, steamed rice, cucumber raita **GF**
-  Spinach and ricotta ravioli, mushroom ragout **V**
-  Spanish style paella, prawns, mussels, tomato, chorizo, saffron rice **GF, DF**
-  Sri Lankan dhal curry, steamed rice, mango chutney **VEGAN, GF**
-  Pumpkin, cauliflower, eggplant tagine, citrus, almond quinoa **VEGAN, GF**
-  Thai green curry of vegetables, steamed rice **VEGAN, GF**
-  Chickpea coated ocean fish, cocktail potatoes, aioli **GF, DF**
-  Stir-fried chicken, hokkien noodles, crisp shallots, coriander, oyster sauce **DF**
-  Moroccan spiced vegetable tagine, fruity quinoa **VEGAN, GF**
-  Chicken fricassee, paprika, capsicum, olives, steamed rice **GF, DF**

DESSERT

Select two

- Baked pretzel cheesecake
 - Chocolate fudge cake **V, GF, DF**
 - Top Deck chocolate mousse **V, GF**
 - Cannoli with Biscoff patisserie cream
 - Blueberry cream cheese tart **V, GF**
 - French pastries
 - Mini ice creams **V**
 - Raspberry cream verrine **GF**
 - 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





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LUNCH

SIT DOWN PLATED LUNCH









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ENTRÉE.....\$23.0

-  Dukkah chicken, quinoa tabbouleh, roasted cauliflower, Persian fetta, pomegranate, harissa dressing **GF**
-  Grilled beef fillet, water chestnut, lychee, bamboo, green bean, cabbage, snow tremella, sesame, tamarind, lime dressing **GF, DF**
Citrus cured salmon, pickled daikon, cucumber, carrot, avocado, chickpeas, palm sugar dressing **GF, DF**
-  Hoisin spiced chicken, crushed avocado, toasted corn, bean and tomato salsa, citrus mayonnaise **DF**
-  Noosa prawns, heirloom tomato, green beans, kipfler potatoes, roasted capsicum, olives, aioli, basil pesto **GF**
Asparagus with lentil salad, seeded mustard, olive powder, macadamia cream **VEGAN, GF**

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 potatoes, cucumber, tomato, red onion, fragrant herb salad, spiced tomato jam **GF**
-  Slow roasted fillet of beef, caramelised cauliflower purée, caponata, broccolini, beef jus **GF, DF**
-  Pan seared Queensland barramundi, warm salad of kipfler potato, bean, caramelised onion, tomato and avocado salsa **GF, DF**
Pasture fed lamb rack, carrot hummus, broccolini, eggplant pickle, spiced lentils, lamb jus **GF, DF**
-  12 hour roasted Kingaroy pork loin, sweet and sour cabbage, celeriac purée, shaved carrots, apple, fennel salad, apple cider jus **GF**
-  Grilled Darling Downs eye fillet of beef, kipfler potatoes, baby carrots, sautéed mushrooms, spinach, red wine jus **GF, DF**
-  Chicken breast, roasted flat mushroom, tomato and white bean fricassee, pan juices **GF, DF**
-  Roasted Queensland barramundi, chermoula, seasonal vegetables, fregola and saffron braise, lemon tahini cream **DF**
Seared salmon, warm niçoise vegetables, baba ganoush, herb dressing **GF, DF**
-  Crispy polenta cake, Romesco sauce, chickpea salsa, seasonal vegetables, almond cheese **VEGAN, GF**

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DESSERT **\$19.0**

Pink grapefruit posset, strawberry and rosewater jelly, rhubarb sorbet **GF**

 Chocolate peanut streusel, caramel whipped ganache, banana crèmeux, passionfruit and lavender meringue **v**
Crème caramel tart, raspberry gel, caramel sauce **v, GF**

Poached pear in elderflower, caramelised cashew, lotus nuts, pickled snow tremella, ginger and chia seed sorbet **VEGAN, GF**


 White chocolate bavaois, strawberries and cream jelly, cashew crunch, strawberry basil sorbet, balsamic strawberry compote **v**

 Steamed passionfruit pudding, warm mango caramel, vanilla ice cream **v, GF**

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

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

 Signature ingredients sourced within Queensland