



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

CANAPÉS, COCKTAILS AND BOWLS

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.



COCKTAIL PACKAGES

Minimum of 30 guests;
service charges will apply
for smaller groups.

To upgrade to the gold beverage package **add \$5.0**

To upgrade to the platinum beverage package **add \$10.0**

One hour food & beverage package – canapés \$52.0

Includes one hour silver beverage package.

Food only **\$32.0**

Chilled bowl

Thai salad of pickled vegetables, Noosa prawns, coriander, nam jim dressing **GF, DF**

Hot canapés

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

Mini grass-fed beef pie

One hour food & beverage package - grazing \$52.0

Includes one hour silver beverage package.

Food only **\$32.0**

Grazing platters

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

Roasted pickled and marinated Scenic Rim vegetables, Wombat Valley dips **GF, DF**

Hot canapés

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

Mini grass-fed beef pie

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

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Two hour food & beverage package \$67.0

Includes two hour silver beverage package.

Food only **\$45.0**

Chilled bowls

Scorched salmon, niçoise vegetables, lemon myrtle dressing **GF, DF**

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

Hot canapés

Lamb shish kebab, coriander, sumac yoghurt **GF**

Pecorino and black pepper arancini, aioli **V**

Hot bowls

Chicken nasi goreng **GF, DF**

Pumpkin dahl, roasted paneer, crispy shallots **V, GF**

Three hour food & beverage package \$95.0

Includes three hour silver beverage package.

Food only **\$65.0**

Chilled bowls

Thai salad of pickled vegetables, Noosa prawns, coriander, nam jim dressing **GF, DF**

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **V, GF**

Grazing platter

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

Hot canapés

Braised duck steamed bun, hoisin and sesame sauce **DF**

Lamb shish kebab, coriander, sumac yoghurt **GF**

Vegetable siu mai, soy wasabi **VEGAN**

Hot bowls

Pumpkin dahl, roasted paneer, crisp shallots **V, GF**

Braised grass-fed beef rendang, crisp fried chats **GF, DF**

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Four hour food & beverage package \$117.0

Includes four hour silver beverage package.

Food only **\$82.0**

Chilled bowls

Rare seared Darling Downs beef, smoked beetroot, pickled daikon, rocket, miso dressing **GF, DF**

Mediterranean risotto salad, heirloom tomatoes, crispy shallots **VEGAN**

Hot canapés

Braised duck steamed bun, hoisin and sesame sauce **DF**

Black bean and corn empanadas **VEGAN**

Hot bowls

Pumpkin dahl, roasted paneer, crispy shallots **V, GF**

Queensland barramundi, Peruvian chickpea curry, raita **GF**

Queensland station

Seared Skull Island prawns **GF, DF**

Grilled Bundaberg vegetable brochette **VEGAN, GF**

Wagyu beef, caramelised onion **GF, DF**

Cocktail potatoes **VEGAN, GF**

House slaw **V, GF**

Dessert bowls

Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V, GF**

Lemon thyme sponge, lemon and raspberry gel, hazelnut crumble, basil syrup, hazelnut crème **V, GF**

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Five hour food & beverage package \$130.0

Includes five hour silver beverage package.

Food only **\$87.0**

Cold canapés

Carrot mousse, cashew cream, dukkah **VEGAN, GF**

Seared lamb loin, carrot hummus, Davidson plum, pomegranate dressing **GF, DF**

Chilled bowls

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **GF**

Poke bowl of seared tuna, pickled vegetables, rice, toasted sesame **GF, DF**

Hot canapés

Shiitake mushroom pasties **VEGAN, GF**

Salt and pepper Brisbane Valley quail, nam jim dressing **GF, DF**

Hot bowls

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

Queensland barramundi, Peruvian chickpea curry, raita **GF**

Slider station

Pulled AACo beef brisket, seeded mustard, pickles

Black bean, beetroot and hummus on rye **VEGAN**

Braised Peruvian spiced chicken, pumpkin slaw

Dessert bowls

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V, GF**

Passionfruit crémeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

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CREATE YOUR OWN COCKTAIL MENU

Does not include beverages.

For one hour functions select up to three cold items and three hot items **\$34.0**

For two hour functions select up to four cold items and four hot items **\$46.0**

Cold canapés

Ras el hanout spiced chicken, labna, cucumber **GF**

Carrot mousse, cashew cream, dukkah **VEGAN, GF**

Heritage tomato, basil, bocconcini, olive tapenade **V, GF**

Selection of sushi **VEGAN, GF**

Fraser Isle spanner crab, pickled daikon, karkalla, dill oil **GF, DF**

Fraser Isle spanner crab, native citrus mayonnaise sandwich **DF**

Hervey Bay scallop ceviche, avocado, melon, lime, ice plant, snipped herbs **GF, DF**

Lemon quinoa, sour cream and Noosa prawn verrine **GF**

Noosa prawn, corn, black bean, chilli salsa **GF, DF**

Roast duck, pumpkin, fetta, sunrise lime **GF**

Seared lamb loin, carrot hummus, Davidson plum, pomegranate dressing **GF, DF**

Pepperberry crusted tuna, daikon, karkalla, wasabi, lemon miso **GF, DF**

Huon smoked salmon, avocado, lemon and mougrabieh verrine **DF**

Cocktail potato, hot smoked barramundi, horseradish cream **GF, DF**

Hot canapés

Brochette of wagyu beef, kung pao sauce **GF, DF**

Vegetable siu mai, soy wasabi **VEGAN**

Braised duck steamed bun, hoisin and sesame sauce **DF**

Southern style cauliflower, Sriracha mayonnaise **VEGAN, GF**

Shiitake mushroom pasties **VEGAN, GF**

Bundaberg vegetable and haloumi skewer **V, GF**

Roasted capsicum and paneer, South Bank spices, lemon **V, GF**

Pecorino and black pepper arancini, aioli **V**

Potato bonda, cucumber raita **V, GF, DF**

Black bean and corn empanadas **VEGAN**

Tempura Skull Island prawns, sweet chilli **GF, DF**

Black bean slider, pickles, mayonnaise **V, DF**

Brochette of Kashmiri spiced chicken, saffron mayonnaise **GF, DF**

Lamb shish kebab, coriander, sumac yoghurt **GF**

Pork and fennel sausage rolls

Salt and pepper Brisbane Valley quail, nam jim dressing **GF, DF**

Reuben slider, pastrami, kraut, cheese on rye

Mini grass-fed beef pie

Truffled polenta chips, tomato and olive tapenade, aioli **V, DF**

Torched Hervey Bay scallops, corn, black bean, chorizo and capsicum salsa, black lime yoghurt **GF**

Grilled salmon, Peruvian curry sauce, fragrant herbs, cucumber **GF**

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BOWL FOOD

Minimum order of
30 per item.

Chilled bowls \$11.9 each

Rare seared Darling Downs beef, smoked beetroot, pickled daikon, rocket, miso dressing **GF, DF**

Roast duck, celeriac remoulade, walnuts, orange **GF, DF**

Scorched salmon, niçoise vegetables, lemon myrtle dressing **GF, DF**

Sriracha rubbed chicken, chickpea, black bean, corn, spiced sour cream **GF, DF**

Poke bowl of seared tuna, pickled vegetables, rice, toasted sesame **GF, DF**

Mediterranean risotto salad, heirloom tomatoes, crispy shallots **VEGAN**

Thai salad of pickled vegetables, Noosa prawns, coriander, nam jim dressing **GF, DF**

Caprese salad of tomato, basil, mozzarella, avocado, balsamic dressing **V, GF**

Hot bowls \$12.9 each

Queensland barramundi, Peruvian chickpea curry, raita **GF**

Pumpkin dahl, roasted paneer, crispy shallots **V, GF**

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

Chicken nasi goreng **GF, DF**

Wagyu beef meatballs, fusilli pasta, roast tomato sauce **DF**

Braised grass-fed beef rendang, crisp fried chats **GF, DF**

Seared wagyu beef, mushroom and native spice pilaf **GF, DF**

Slow braised lamb shoulder, Middle Eastern spices, chickpeas, baba ghanoush **GF, DF**

Grilled Kangaroo loin, pumpkin purée, pepperberry jus **GF, DF**

Roast duck breast, parsnip purée, red cabbage, native currants, pomegranate **GF, DF**

Dessert bowls \$12.4 each

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V, GF**

Passionfruit crémeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

Lemon thyme sponge, lemon and raspberry gel, hazelnut crumble, basil syrup, hazelnut crème **V, GF**

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CANAPÉ STATIONS

A minimum of 4 stations are required for a stand-alone cocktail function, minimum of 5 for a dinner. Canapé stations can be selected to enhance stand up lunches - but must be ordered for 100% of attendees.

Minimum of 30 guests per station; service charges may apply for smaller groups.

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Slider station \$19.0

Pulled AACo beef brisket, seeded mustard, pickles

Black bean, beetroot and hummus on rye **VEGAN**

Braised Peruvian spiced chicken, pumpkin slaw

Spanish station \$19.0

Vegetable paella: tomato, capsicum, eggplant, zucchini, cauliflower, herbs, olives, smoked paprika rice **VEGAN, GF**

Seafood paella: prawns, mussels, fish, chorizo, peas, saffron rice **GF, DF**

Patatas bravas **VEGAN, GF**

Indian station \$18.0

Butter chicken **GF**

Fragrant basmati rice **VEGAN, GF**

Roti, pappadums **v**

Mixed vegetable curry **VEGAN, GF**

Chutney, pickles, raita **GF**

Fish and chip station \$19.0

Chickpea battered fish **GF, DF**

Salt and pepper calamari

Thick cut chips **v, GF, DF**

Lemon wedges, aioli, sweet chilli **GF, DF**

Queensland station \$21.0

Wagyu beef, caramelised onion **GF, DF**

Seared Skull Island prawns **GF, DF**

Grilled Bundaberg vegetable brochette **VEGAN, GF**

Cocktail potatoes **VEGAN, GF**

House slaw **v, GF**

Indonesian station \$18.0

Beef rendang **GF, DF**

Chicken nasi goreng **GF, DF**

Crisp fried chats **v, GF, DF**

French station \$20.0

Coq au vin, onion, bacon, garlic **GF, DF**

Seared salmon, lemon butter **GF**

Rice pilaf **VEGAN, GF**

Steamed cocktail potatoes **VEGAN, GF**

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Dumpling station \$18.0

Duck and hoisin **DF**

Barbeque pork **DF**

Vegetable sui mai **VEGAN**

Crab **DF**

Italian station \$19.0

Braised wagyu beef meatballs, roast tomato sauce **GF, DF**

Fusilli pasta, shaved parmesan **V**

Potato gnocchi, sauteed mushrooms, prosciutto **DF**

Tomato, burratina, olive, basil, rocket salad **V, GF**

Middle eastern station \$19.0

Chicken musakhan, fragrant spices, onion, pine nuts **GF, DF**

Slow braised lamb shoulder, spices, chickpeas, eggplant **GF, DF**

Cracked wheat and herb salad **VEGAN**

Fried cauliflower and chickpeas **VEGAN, GF**

Sumac yoghurt **V, GF**

Flat bread **VEGAN**

Mezze station \$18.0

Selection of Borgo salami, cold cuts, artisan breads, chutney, pickles **DF**

Roasted pickled and marinated Scenic Rim vegetables, Wombat Valley dips **GF, DF**

Maleny brie, Kenilworth cheddar and fetta **GF**

Chocolate station \$20.0

Baked chocolate tartlets **GF**

Chocolate custard filled cannoli

Crunchy chocolate mousse

Double chocolate chip brownie **GF**

Chocolate ice cream **GF**

Crêpe & cannoli station \$21.0

Warm crêpes, assorted condiments

Cannoli, chocolate hazelnut, limoncello and coffee fillings

Vanilla soft serve ice cream (machine subject to availability)

Dessert station \$20.0

Black sesame panna cotta, pistachio crumble, yuzu foam, black cherry gel, mandarin coulis **V, GF**

Pink gin lime mousse, mint sponge, compressed pineapple, pineapple foam **V, GF**

Passionfruit crèmeux, chocolate gianduja, pistachio coral sponge, pineapple, toasted coconut meringue **V**

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OUTDOOR BARBEQUE

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

The Aussie Barbeque \$80.0

Barbeque

Wagyu beef, caramelised onion **GF, DF**

Pasture fed lamb cutlets **GF, DF**

Chermoulah rubbed chicken **GF, DF**

Adam's pork sausages **GF, DF**

Seared Noosa prawns **GF, DF**

Grilled Bundaberg vegetables **VEGAN, GF**

Herbed corn on the cob **VEGAN, GF**

Atherton cocktail potatoes **VEGAN, GF**

Selection of artisan breads

Salads

Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN, GF**

House slaw **VEGAN, GF**

Salad of mixed leaves **V, GF**

Roast tomato sauce, mustards and salsas **V**

Dessert

Chef's selection of mini desserts

Seasonal and tropical fruit **VEGAN, GF**

Farmhouse cheeses with accompaniments

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