



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

DINNER

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.



Entrée

Queensland seafood hors d'oeuvres plate: Fraser Isle spanner crab, avocado, wasabi, Noosa prawns, pickled shiitake, edamame, ginger ponzu, tea smoked barramundi, sushi rice, sesame dressing **GF, DF \$32.0**

Queensland vegetable hors d'oeuvres plate: pickled Little Acre mushrooms and leeks, roasted organic pumpkin, lentil salad, wattleseed hummus, heritage tomato, basil, burratina, baba ghanoush, extra virgin olive oil **v, GF \$30.0**

Noosa king prawns, Korean vegetable salad, chilli oil and herb miso dressing **GF, DF \$30.0**

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **\$29.0**

Chipotle spiced chicken, crushed avocado, grilled corn, bean and tomato salsa, citrus mayonnaise **GF, DF \$29.0**

Smoked lamb loin, roasted eggplant, blistered tomatoes, cucumber salad, labna, Roman artichoke, pinenut dressing **GF \$30.0**

Slow roasted chicken breast, Mediterranean vegetable risotto salad, semi-dried tomato salsa **GF, DF \$29.0**

Grilled duck breast, scorched grapefruit, almond skordalia, toasted almonds, asparagus, broccolini, native citrus dressing **GF, DF \$30.0**

Seared John Dee beef, tomato, cucumber, spring onion, radish, black bean, noodles, nam jim dressing **GF, DF \$30.0**

Burratina, butternut pumpkin, grilled asparagus, freekeh salad, miso hummus, herb dressing **v \$28.0**

Main Alternate service charge of **\$5.0 per person** applies to main courses

Kingaroy pork cutlet, miso, tamarind glaze, turmeric rice, pineapple, green paw paw salad, fragrant chilli dressing **GF, DF \$44.5**

Pan seared Queensland barramundi, corn velouté, leek, corn, white beans, asparagus, tarragon **GF \$45.5**

Roasted Queensland barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF \$45.5**

Grilled salmon, almond quinoa, activated cashew and eggplant purée, crunchy vegetable salad, tomato and oregano dressing **GF, DF \$44.0**

Roasted chicken breast, celeriac purée, seasonal mushrooms, spinach, asparagus, chicken jus **GF, DF \$43.0**

Roasted chicken breast, Indian spiced ratatouille, white bean, cumin purée, raita **GF \$43.0**

Grilled duck breast, roasted and pickled pumpkin, orange, wattle infused freekeh, burnt sunrise lime dressing **DF \$45.0**

Darling Downs beef short rib, crushed new potato, steamed greens, rendang sauce **GF, DF \$46.0**

Roasted Kilcoy eye fillet of beef, caramelised carrot purée, seasonal vegetables, gremolata, red wine jus **GF, DF \$46.0**

Slow roasted butternut pumpkin, date, cashew, currants, Moroccan spiced quinoa, coconut labna, chickpea and tomato salsa **VEGAN, GF \$43.0**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF \$45.0**

Rack of lamb, saffron braised fregola, eggplant, cauliflower, fennel, onion, ras el hanout jus **DF \$50.0**

We recommend at least one GF, DF selection per course

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

Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers **v \$25.0**

Olive oil cake, sweet potato and honey curd, cinnamon maple ganache, pumpkin seed praline **v \$22.0**

Vanilla rice pudding, white chocolate mousse, sour apple straps, bubble gum meringue, popping candy crumble **v, GF \$22.0**

Textures of Apple: rosemary scented apple cake, apple calvados purée, pistachio crème, green apple and shiso foam, cider compressed apple **GF \$23.0**

Couverture brownie biscuit, spiced chocolate mousse, cocoa nib and palm sugar crumble, chocolate water **v, GF \$21.0**

Peanut financier, maple jelly, whipped pistachio ganache, pistachio crumble **v \$23.0**

Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel **v \$23.0**

Mint genoise, lemon thyme scented crème, raspberry yuzu foam, sweet and salty granola, basil gel **GF \$23.0**

Mango and compressed pineapple panna cotta, macadamia nut streusel, white rum jelly verrine **GF \$21.0**

Lime pudding, coconut and lychee, calamansi gel, compressed watermelon, chocolate granola **VEGAN, GF \$21.0**

Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream **v \$22.0**

Milk chocolate hazelnut bar, passionfruit crèmeux, pistachio coral sponge, coconut meringue, pineapple foam **\$23.0**

The social gathering \$25.0

Dessert grazing stations with an assortment of cold desserts, pastries, cake, chocolates and fresh seasonal and tropical fruits

The ultimate dessert station \$29.0

Dessert grazing stations with hot and cold desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses

Coffee & tea \$4.0

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

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DEGUSTATION

For parties of 20-100 persons in the in the Plaza Gallery, Boulevard or Sky Rooms.

Five course plant-based degustation \$150.0

Five course plant-based degustation with matched wines \$250.0

Scenic Rim roasted vegetables, cashew cream, beetroot risotto **VEGAN, GF**

Little Acre mushroom tart, green hummus, alpine pepper salsa **VEGAN, GF**

Atherton potato gnocchi, blistered and braised tomatoes, macadamia cheese **VEGAN, GF**

Bundaberg vegetable lasagne, almond skordalia, crispy chickpeas **VEGAN, GF**

Elderflower poached pear, rhubarb, pickled snow tremella, caramelised cashews, ginger and chia seed sorbet **VEGAN, GF**

Five course taste of Queensland degustation \$150.0

Five course taste of Queensland degustation with matched wines \$250.0

Asparagus soup, chicken, shiitake and hazelnuts **GF**

Ceviche of Hervey Bay scallop, avocado, cucumber, chickpeas, yuzu dressing **GF, DF**

Pan roasted Queensland barramundi, white bean, tomato, capers, orange, celery, soft herbs, fennel salad **GF, DF**

Darling Downs eye fillet of beef, carrot purée, cauliflower kimchi, carrots, tamarind miso jus **GF**

Lychee panna cotta, basil and mint sponge, coconut crèmeux, coconut water, white rum jelly, hazelnut crumble **V**

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NATIVE AUSTRALIAN FLAVOURS

Degustation menus available for parties of 20-100 persons in the Plaza Gallery, Boulevard or Sky Rooms

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Degustation

Five course native Australian flavours degustation \$150.0

Five course native Australian flavours degustation with matched wines \$250.0

Lemon myrtle sourdough

White sweet potato soup, Geraldton wax anise, myrtle cream **GF**

Salad of Fraser Isle spanner crab, avocado, macadamia nut milk, cucumber, sea succulents **GF, DF**

Pan fried fillet of 'Chris Bolton' Coral trout, celeriac puree, tapioca finger lime sauce **GF**

Seared loin of Kangaroo, bush tomato, Davidson plum chutney, roasted carrot, beetroot, saltbush pepperberry sauce **GF, DF**

Sunrise lime sauternes cake, Daintree vanilla, lemon myrtle cream, native bee honey syrup

Sit down plated dinner

Entree

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **GF, DF** **\$29.0**

Eucalyptus smoked Spanish Mackerel, crushed potato, capers, anise myrtle mayonnaise, sea vegetables **GF, DF** **\$29.0**

Brisbane Valley quail terrine, sunrise lime, leeks, wild basil, river mint, dried native fruit chutney **GF, DF** **\$29.0**

Main

An alternate service fee of **\$5.0 per person** applies to main courses

Potato gnocchi, Warrigal greens, Little Acre mushrooms, shaved parmesan, macadamia milk **VEGAN** **\$43.0**

Fillet of Murray cod, lemon myrtle risotto, green seasonal vegetables, lemon aspen ginger butter **GF** **\$46.0**

Roast Darling Downs eye fillet of beef, wild thyme, sweet potato purée, stir-fried vegetables, Quandong chilli jus **GF, DF** **\$46.0**

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **\$22.0**

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **GF** **\$23.0**

Wattle seed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **GF** **\$22.0**