



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

EXTRAS

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 \$20.0

Burratina, grilled asparagus, quinoa tabbouleh, baba ghanoush, cherry truss tomato, extra virgin olive oil **V, GF, NF**

Teriyaki glazed chicken, bamboo, lychees, water chestnuts, eschallot, carrot, daikon, cucumber, cabbage, honey tamari dressing **GF, DF, NF**

Seared Kilcoy beef, Korean vegetable salad, spicy soy dressing **GF, DF, NF**

Smoked salmon, new potato salad, spring onions, soft herbs, tomato, aioli **GF, DF, NF**

Roasted organic pumpkin salad, native currants, lentils, muntries, brown rice, miso hummus, pepita seed dukkah **VEGAN, GF, NF**

Main \$34.0 Alternate service fee of \$5.0 per person applies to main courses

Honey glazed breast of Mt Cotton chicken, seasonal vegetables, butternut pumpkin puree, pan juices **GF, DF, NF**

Grilled Darling Downs beef, roasted potatoes, carrots, mushrooms, gremolata jus **GF, DF, NF**

Pan seared Mackay barramundi, warm salad of waxy potato, mustard, olives, fire grilled onion, green beans, tomato, lemon myrtle caper salsa **GF, DF, NF**

Vegetable paella, artichoke, tomato, peppers, zucchini flower, soft herbs, paprika rice cake **VEGAN, GF, NF**

Dessert \$18.0

Apple tart, mascarpone cream, vanilla anglaise **V, GF, NF**

Individual tropical pavlova, passionfruit, raspberry sauce **V, GF, NF**

Profiteroles, chocolate custard, caramel sauce, raspberry gel **V, NF**

Double chocolate brownie, marshmallow, cookie crumble, chocolate cream **GF, NF**

Mango coconut verrine, pineapple compote **VEGAN, GF, NF**

Locally roasted, freshly ground Arabica coffee and a selection of teas **add \$3.5**

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

CHILDREN'S MENU

For children aged
12 years and under

Mains \$13.0

Baked chicken and vegetable pilaf **GF, DF, NF**

Chicken popcorn, green beans and fries **NF**

Beef burger and wedges **NF**

Fish and chips

Macaroni cheese, tossed salad **V, NF**

Pasta bolognaise **NF**

Vegetable lasagne **V, NF**

Desserts \$8.0

Ice cream sundae **V**

Banana split **V**

Fresh fruit salad and ice cream **V, GF**

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Minimum order and increments of 10 units

Snacks and breaks

- Egg, bacon and cheese wrap **\$6.5 pp**
- Lamington squares **v \$3.5 pp**
- Mini muffins **v \$3.5 pp**
- Whole fresh fruit per piece **v \$3 ea**
- Potato crisps per packet **\$2.5 ea**
- Selection of chocolate bars **\$2.8 ea**
- Chef's selection of sandwiches **\$5.2 pp**
- Doughnuts **v \$3.5 pp**

Beverages

- Sachet coffee and tea making facilities (minimum of 20 cups, per 10 thereafter) **\$2.5 pc**
- Soft drink (600ml) **\$3.0 ea**
- Bottled water (600ml) **\$3.0 ea**
- Assorted juices (250ml) **\$3.0 ea**

Light breakfast \$14.0 pp

- Selection of cereals
- Full cream milk, soy milk
- Seasonal and tropical fruit **VEGAN, GF**
- Coffee and a selection of teas

Hot breakfast buffet \$25.0 pp

- Scrambled eggs, crispy Kingaroy bacon, grilled tomato, sautéed mushrooms
- Selection of cereals
- Selection of milk
- Seasonal and tropical fruit **VEGAN, GF**
- Coffee and a selection of teas

Crew lunch or dinner buffet \$28.0 pp

Menu 1

- Indian butter chicken, cucumber yoghurt **GF**
- Steamed rice **VEGAN, GF**
- Roasted cauliflower, lentils, capsicum, cashews, pepitas, avocado, Moroccan spices **VEGAN, GF**
- Bread rolls **v**
- Blood orange cheesecake **v**

Menu 2

- Beef stroganoff, mushroom, sour cream, gherkins **GF**
- Steamed rice **VEGAN, GF**
- Baby beetroot, cherry tomatoes, red onion, soft herbs, Middle Eastern dressing **VEGAN**
- Bread rolls **v**
- Chocolate fudge cake **v, GF, DF**

Minimum order of 10 persons, service charges may apply for smaller groups

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