



**SEASONED BY
QUEENSLAND**

Local flavours expertly crafted

LUNCH

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.



STAND UP LUNCH

Minimum of 30 guests;
chef's daily menus
available for smaller
groups.

1 hour service duration

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

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

Stand up lunch \$47.0

To sit down, **add \$7.5**

To include orange juice **add \$2.0**

Cold items

Sandwiches

Ham, Swiss cheese, spinach, tomato chutney

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

Pastrami, sauerkraut, pickles, Swiss cheese, mixed leaves

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

Roast turkey, tomato, cheddar cheese, roasted garlic, lettuce, mayonnaise

Wraps

Shaved turkey, mozzarella, spinach, balsamic onion relish

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

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

Roasted cauliflower, pickled vegetable slaw, rocket, soft herbs, aioli **VEGAN**

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

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

Rolls

Charred and marinated vegetables, fetta, pesto mayonnaise **V**

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

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

Peri Peri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Salads

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

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

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

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

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

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**

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

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

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

Select two

Stand up lunch – continued**Hot dishes**Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**Kilcoy beef rendang, smashed potatoes **GF, DF**Braised Darling Downs beef meatballs, fusilli pasta, olive oil, snipped herbs **DF**Poached fish, soy and ginger broth **GF, DF**Mexican pilaf, peppers, toasted corn, beans, shallots **VEGAN, GF**Indian butter chicken, steamed rice, cucumber raita **GF**Braised beef, thyme, rosemary, mushrooms, brown rice **GF, DF**Seasonal vegetable tagine, saffron quinoa, dried fruit, preserved lemon, green olives **VEGAN, GF**Sri Lankan vegetable curry, steamed rice, mango chutney **VEGAN, GF**Vegan meat balls, crushed tomato sauce, basil **VEGAN**Indonesian lamb curry, crispy fried potatoes **GF, DF**Spinach and ricotta tortellini, mushroom ragout **V**Chickpea coated white fish, chat potatoes, aioli **GF, DF**Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**Thai green curry of vegetables, steamed rice **VEGAN, GF**Penne pasta, Kalamata olives, basil, shaved Grana Padano, Napoli sauce **V**Pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**Fusilli pasta, capsicum, tomato, olives, paprika, soft herbs **VEGAN**Mediterranean vegetable paella, lemon, tomato, saffron **VEGAN, GF**Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

Darling Downs beef stroganoff, fusilli pasta

Cape Malay vegetable curry, saffron rice **V**

Select two

DessertCannoli with coffee patisserie cream **V**Blueberry cream cheese tart **V, GF**Chocolate Baci slice **V, GF**

Assorted mini cakes and pastries

Mini ice cream **V**Rhubarb custard verrine **GF**Chocolate, orange, cranberry and puffed rice slice **V**Seasonal and tropical fruit **VEGAN, GF**Blood orange cheesecake **V**Trio of chocolate mousse verrine **V, GF**

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

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SIT DOWN PLATED LUNCH

Entrée \$25.0

Noosa king prawns, heirloom tomato, green beans, waxy potatoes, roasted capsicum, olives, aioli, basil pesto **GF, DF**

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

Herb crusted lamb loin, chilled ratatouille, pesto, whipped goat's cheese, rocket, pine nuts **GF**

Moroccan spiced chicken, caramelised cauliflower, chickpea, herbs, pomegranate, preserved lemon hummus, dukkah **GF, DF**

Roasted John Dee beef fillet, baby corn, blistered tomato, avocado, black bean, coriander, chipotle mayonnaise **GF, DF**

Smoked Brisbane Valley quail, celeriac remoulade, pickled mushrooms, roasted pear, hazelnut, seeded mustard **GF, DF**

Borgo free range prosciutto, compressed watermelon, heirloom tomatoes, Manchego, olive crumbs, sherry vinegar dressing **GF**

Slow roasted heirloom carrots, aged yoghurt, quinoa tabbouleh, orange, Davidson plum, soft herb salad **V, GF**

Kangaroo tataki, pickled and roasted beetroot, Meredith goat's curd, rocket, macadamia dukkah **GF**

Main \$40.0 An alternate service fee of **\$5.0** per person applies to main courses

Pan seared barramundi, seasonal Asian vegetables, miso, grilled rice cake, fragrant soy dressing **GF, DF**

Grilled salmon fillet, seared corn, fennel, cabbage, celery slaw, prawn, lime, palm sugar dressing **GF, DF**

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

Oven roasted Mt Cotton chicken breast, crushed potatoes, cumin, tomato, red onion, cucumber, coriander, mint, tomato jam, butter chicken sauce **GF**

Grilled Mt Cotton chicken breast, heirloom vegetables, butternut pumpkin purée, pan juice **GF, DF**

Grilled duck breast, Moroccan salad of cauliflower, pumpkin, spinach, carrot, butter beans, hummus, preserved orange dressing **GF, DF**

Honey glazed Kingaroy pork cutlet, roasted butternut pumpkin, coconut rice, black bean, tomato, corn, shallots, fragrant herbs, tamarind dressing **GF, DF**

Grilled Darling Downs eye fillet of beef, stir-fried vegetables, chilli and black bean jus **GF, DF**

Slow roasted Kilcoy eye fillet, duck fat potato, seasonal vegetables, gremolata, red wine jus **GF, DF**

Vegetable paella, artichokes, peppers, zucchini flowers, soft herbs, paprika rice galette **VEGAN, GF**

Marinated tofu, pickled mushrooms, daikon, pak choy rice cake, shaved carrot, black sesame soy, wasabi dressing **VEGAN, GF**

Dessert \$21.0

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

Hazelnut sable pavlova, lemon curd, fresh fruit **V**

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

Baked chocolate and beetroot cheesecake tart, lemon thyme madeleine, raspberry coulis **V**

Steamed passionfruit pudding, warm mango caramel, vanilla ice cream **V**

Warm macadamia and wattleseed brownie, chocolate fudge sauce, Illawarra plum gelato

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

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