

Seasoned by Queensland.

Local flavours expertly crafted

DINNER

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.

 **BRISBANE CONVENTION
& EXHIBITION CENTRE**



DINNER



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 2024.

- V VEGETARIAN
- VEGAN VEGAN
- GF GLUTEN FREE
- DF DAIRY FREE

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PLATED

WE RECOMMEND THREE COURSES. TWO COURSE MINIMUM INCLUDING MAIN COURSE. WE RECOMMEND AT LEAST ONE GF, DF OR CHICKEN SELECTION PER COURSE.

Entrée

Seafood

Queensland seafood hors d'oeuvres plate: Fraser Isle spanner crab, avocado, wasabi, Noosa prawns, ginger ponzu, tea smoked barramundi, sushi rice, sesame dressing **GF, DF** **\$34.0**

Noosa king prawns, Korean vegetable salad, chilli oil and herb miso dressing **GF, DF** **\$32.0**

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **GF** **\$30.0**

Poultry

Roasted chicken, broccolini, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF** **\$29.0**

Grilled duck breast, scorched grapefruit, almond skordalia, toasted almonds, asparagus, native citrus dressing **GF, DF** **\$31.0**

Poached chicken breast, Vietnamese salad of cucumber, celery, snow peas, rice noodles, soft herbs, chilli, lime, roasted cashews **GF, DF** **\$29.0**

Beef

Beef prosciutto, celeriac, remoulade, goat's cheese, pickled pears **GF** **\$30.0**

Tataki of wagyu beef striploin, pickled vegetables, soy mirin, apple dressing **GF, DF** **\$30.0**

Lamb

Seared lamb salad, tomato, zucchini, capsicum, eggplant, aged yoghurt, rocket, lemon, sumac **GF** **\$31.0**

Vegetarian

Whipped Persian fetta tart, roasted beetroot, burnt orange dressing, fresh herb salad, za'atar **V, GF** **\$29.0**

Grilled pumpkin, roasted grapes, burrata, preserved lemon, muntries, soft herbs, quinoa, pumpkin oil dressing **V, GF** **\$29.0**

Pork

Pork porchetta, Caesar dressing, gem lettuce, thinly sliced speck **GF** **\$31.0**

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PLATED CONTINUED

AN ALTERNATE SERVICE FEE OF \$5.0 PER PERSON APPLIES TO MAIN COURSES

Main

Seafood

Pan seared ocean trout, sweet corn, charred zucchini, twice cooked potato, peppers, salsa verde **GF, DF** **\$48.0**

Roasted barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF** **\$48.0**

Grilled salmon, almond quinoa, activated cashew and eggplant purée, crunchy vegetable salad, tomato and oregano dressing **GF, DF** **\$46.5**

Poultry

Roasted chicken breast, butter chickpea curry, pickled Scenic Rim vegetables and spiced pakora **GF** **\$45.5**

Slow roasted chicken breast, miso eggplant, greens, pickled mushrooms, aioli and soy **GF, DF** **\$45.5**

Roasted chicken breast, potato rosti, foraged vegetables, fig compote, pan juices **GF, DF** **\$45.5**

Grilled duck breast, roasted and pickled pumpkin, orange, wattle infused ancient grains, burnt sunrise lime dressing **DF** **\$47.5**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF** **\$47.5**

Beef

Slow cooked beef cheek, crushed potatoes, shallots, steamed greens, rendang sauce **GF** **\$48.5**

Roasted Kilcoy eye fillet of beef, caramelised carrot purée, seasonal vegetables, gremolata, red wine jus **GF, DF** **\$48.5**

Smoked beef fillet, salt-baked root vegetables, Davidson plum chutney, saltbush **GF, DF** **\$48.5**

Vegetarian

Roasted cauliflower steak, black bean purée, charred radicchio, baby corn salsa, chipotle mayonnaise **VEGAN, GF** **\$45.5**

Tempura zucchini flower, pecorino risotto cake, broad bean salsa, charred truss tomatoes **V, GF** **\$45.5**

Lamb

Grilled lamb rack, parmesan polenta, pesto, ratatouille, kasundi sauce **GF** **\$50.0**

Pork

Moisture-infused pork cutlet, apple, fennel, cherry tomato, native spice chutney, crushed chat potato, Warrigal greens, jus **GF, DF** **\$47.0**

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PLATED CONTINUED

Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers V	\$26.0
Sauternes tea cake, cinnamon maple ganache, pumpkin seed praline, honey cinnamon and butternut curd	\$23.0
Tiramisu, mocha sponge, mascarpone filling, coffee gel, cocoa nib crumble, white coffee crème GF	\$24.0
Black sesame enriched genoise, cherry compote, tahini mousse, pistachio purée GF	\$24.0
Couverture brownie biscuit, spiced chocolate mousse, cocoa nib and palm sugar crumble, chocolate water V, GF	\$25.0
Lime crèmeux tart, honey pavlova, crystallised pecans, lemon basil syrup V, GF	\$23.0
Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel V	\$25.0
Pineapple financier, banana and passionfruit sorbet, lemon myrtle crème, wattleseed and macadamia nut crumb V, GF	\$24.0
Gianduja crèmeux, Daintree vanilla crème brulée, pâte sable, raspberry chilli gel, hazelnut dacquoise	\$25.0
Mango and compressed pineapple panna cotta, macadamia nut streusel, white rum jelly verrine GF	\$23.0
Lime pudding, coconut and lychee, calamansi gel, compressed watermelon, chocolate granola VEGAN, GF	\$24.0
Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V	\$23.0
Chefs' selection of mini cakes and pastries served as platters to the table	\$27.0

The Social Gathering Buffet **\$28.0**

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

Coffee and tea station included

The Ultimate Dessert Buffet **\$31.0**

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 and tea station included

Coffee and tea **\$4.0**

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

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BUFFET

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Indian dinner buffet

\$95.0

Salad

Kachumber salad **VEGAN**

Hot

Butter chicken **GF**

Lamb rogan josh

Amritsari fish, chilli, lime and coriander

Vegetable curry **VEGAN**

Paneer dahl **V, GF**

Fragrant basmati rice **VEGAN**

Roti and papadums

Pickles and chutneys

Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

Aussie BBQ dinner buffet

\$100.0

Hot

Wagyu beef **GF, DF**

Pasture fed lamb cutlets **GF, DF**

Chermoula rubbed chicken **GF, DF**

Adam's pork sausages **GF**

Seared Noosa prawns **GF, DF**

Grilled Bundaberg vegetables **VEGAN, GF**

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

Atherton cocktail potatoes **VEGAN, GF**

Selection of artisan breads

Wok and dumpling dinner buffet

\$95.0

Salad

Crisp slaw of edamame, capsicum, coriander, peanuts, soy and chilli dressing **V**

Hot

Sweet and sour chicken **GF, DF**

Kung pao beef with vegetables **GF, DF**

Vegetable and tofu chop suey **V**

BBQ pork belly

Soft jasmine rice **VEGAN, GF**

Duck and hoisin bun

Prawn siu mai

Steamed mushroom buns **V**

Sweet

Mango pudding **VEGAN, GF**

Egg tart **V**

Chinese five spice chocolate pot de crème **V, GF**

Salad

Coleslaw **VEGAN, GF**

Mixed leaf salad **VEGAN, GF**

Sweet

Pavlova **GF**

Warm coconut lamington

Seasonal and tropical fruit **VEGAN, GF**

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BUFFET CONTINUED

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Native Australian flavours dinner buffet \$95.0

Salad

Salad of Queensland blue pumpkin, cauliflower, wattleseed, saltbush dukkah, bush tomato balsamic **GF, DF**

Hot

Eucalyptus smoked barramundi,
lemon myrtle dressing **GF, DF**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Potato gnocchi, Little Acre mushrooms,
mountain pepper **V**

Salt baked yams, Warrigal greens **VEGAN, GF**

Sweet

Pineapple financier, lemon myrtle crème,
bush nut crumb **V, GF**

Macadamia banoffee pie **V, GF**

Wattleseed and chocolate brownie **V, GF**

Plant-based dinner buffet

\$95.0

Salad

Salad of kale, chickpeas, avocado, watermelon radish,
sesame **VEGAN, GF**

Hot

Cauliflower pakora **VEGAN, GF**

Roasted sweet potato, corn, bean and
coriander salsa **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion,
harissa spice **VEGAN, GF**

Spiced pumpkin dahl **VEGAN, GF**

Sliced breads with olive oil **VEGAN**

Sweet

Seasonal and tropical fruit **VEGAN, GF**

Sticky date cake **VEGAN**

Ice cream **VEGAN**

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DEGUSTATION

FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOM.

**Five course plant-based
degustation** **\$150.0**

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

Lemon myrtle sourdough **VEGAN**

Aratula yam, carrot, ginger and lemon myrtle soup,
wattleseed cream **VEGAN, GF**

Atherton potato gnocchi, indigenous herb hummus, native
currants, roasted cauliflower **VEGAN, GF**

Little Acre mushrooms, caramelised onion and muntries jam,
grilled celeriac, native herbs **VEGAN, GF**

Roasted pumpkin, zucchini and eggplant lasagne, saltbush,
macadamia skordalia **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**

Lemon myrtle sourdough **VEGAN**

Roasted butternut and yam soup, shiitake,
macadamia nut **VEGAN, GF**

Ceviche of Hervey Bay scallops, avocado, cucumber,
finger limes, green ants **GF, DF**

Pan roasted 1770 snapper fillet, fragrant spiced dahl,
chickpeas, pickled and compressed vegetable **GF, DF**

Smoked Darling Downs wagyu striploin, charred sugar
loaf cabbage, cauliflower, kohlrabi, tamarind, miso,
wasabi, jus **GF, DF**

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 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOMS.

Five course native Australian flavours degustation **\$150.0**

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

Lemon myrtle sourdough **VEGAN**

Moreton Bay bug medallions, mud crab, charred avocado, witlof, grapefruit, muntries mayonnaise **GF, DF**

Seared Brisbane Valley quail, salad of cauliflower, foraged weeds and plants, saltbush dukkah, sunrise lime dressing **GF, DF**

Pan fried fillet of Chris Bolton seasonal white fish, parsnip, sago, finger limes **GF**

Seared loin of kangaroo, Davidson plum, salt-baked yams, beetroot, Warrigal greens, pepperberry jus **GF, DF**

Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel **V**

Sit down plated dinner

Entrée

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **GF, DF** **\$30.0**

Smoked pumpkin, cauliflower, wattleseed hummus, saltbush dukkah, bush tomato balsamic **GF, DF** **\$30.0**

Eucalyptus smoked Spanish barramundi, crushed new potato, capers, horseradish, sea vegetables, lemon myrtle dressing **GF, DF** **\$30.0**

Salad of Brisbane Valley quail, bean, orange, celery, native currants, indigenous herbs, shaved fennel, sunrise lime **GF, DF** **\$31.0**

Main

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Potato gnocchi, Warrigal greens, Little Acre mushrooms, scorched cabbage, celeriac purée, foraged herbs and flowers **V** **\$47.0**

Fillet of Chris Bolton coral trout, corn purée, steamed green vegetables, sago, finger lime cream **GF** **\$49.0**

Barbequed wagyu striploin, miso tamarind glaze, carrot purée, chargrilled seasonal vegetables **GF, DF** **\$48.0**

Seared loin of kangaroo, Davidson plums, salt-baked yams, beetroot, Warrigal greens, pepperberry jus **GF, DF** **\$48.5**

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **\$25.0**

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **GF** **\$25.0**

Wattleseed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **GF** **\$25.0**