

Seasoned by Queensland.

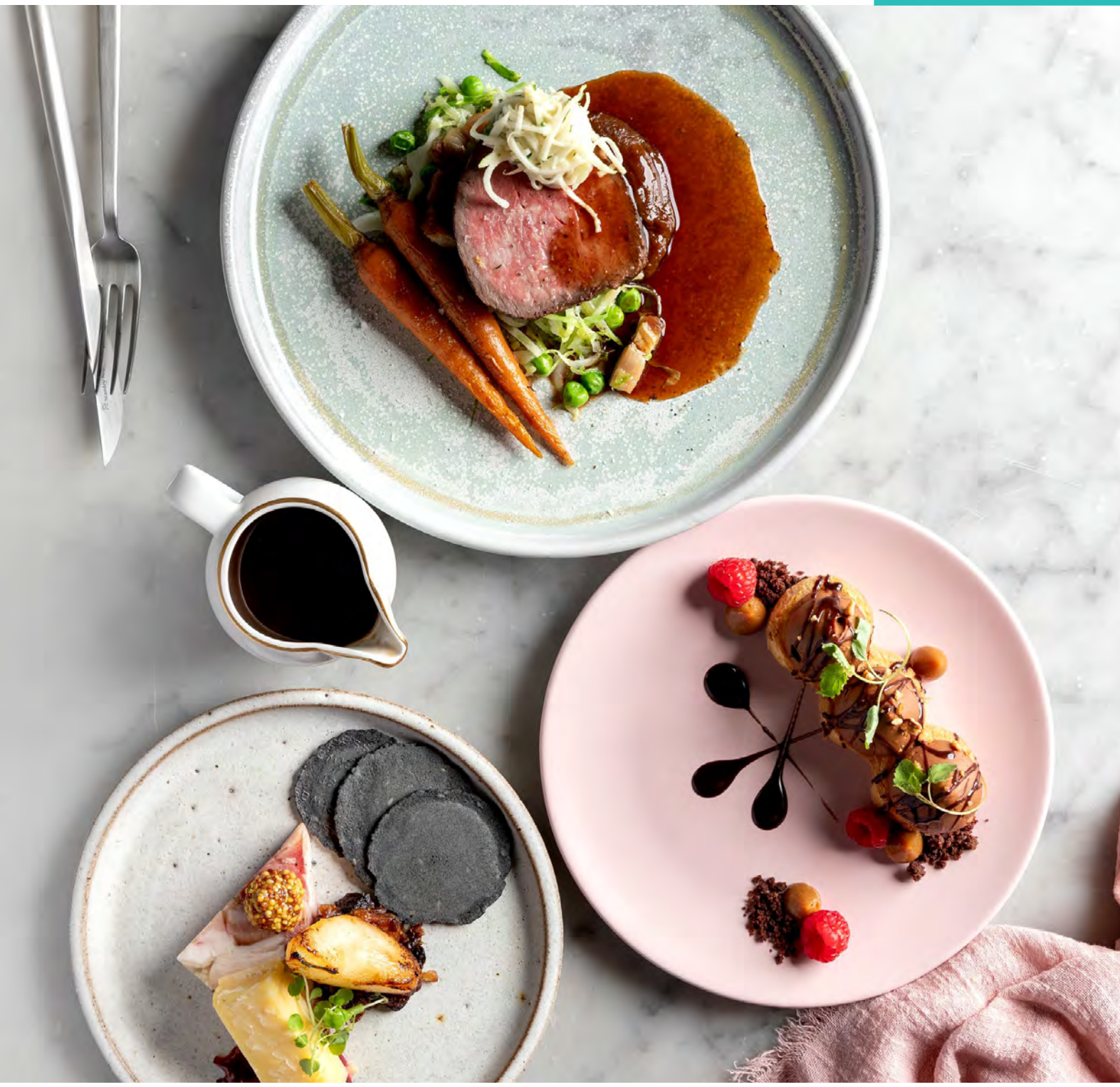
Local flavours expertly crafted

LUNCH

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**



LUNCH



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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STAND UP LUNCH

MINIMUM OF 30 GUESTS; CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. ONE HOUR SERVICE DURATION. SELECT SIX COLD ITEMS FROM THE RANGE OF SANDWICHES, WRAPS, ROLLS AND SALADS.

Stand up lunch

\$49.9

To sit down

add \$7.5

To include orange juice

add \$2.5

Cold items

Sandwiches

Ham, Swiss cheese, spinach, tomato chutney, spiced mountain pepper jam

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

Chipotle chicken, mayonnaise, slaw, coriander, salad leaves **DF**

Roast turkey, tomato, cheddar cheese, lettuce, mayonnaise

Hummus, roasted red pepper, tomato, cucumber, leafy greens **V, DF**

Pastrami, sauerkraut, pickles, Swiss cheese, salad leaves

Egg, lettuce and mayonnaise **V, DF**

Tortilla Wraps

Roast ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

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

Lamb, quinoa, marinated fetta, sun dried tomato, shallot, salad leaves

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

Chicken Waldorf, granny smith apple, celery, walnuts, mayonnaise **DF**

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

Smoked salmon niçoise, egg, capers, red onion, herbs, salad leaves **DF**

Turkish bread

Barbeque pork, cucumber, radish, red onion, coriander, mint, shallots **DF**

Shaved beef, philly cheese, capers, horseradish, red onion, herbs

Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Roast turkey, balsamic onion, bacon, Swiss cheese

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

Avocado, tomato, red onion, carrot, beetroot hummus, salad greens **VEGAN**

Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

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

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

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

Broccolini, chickpea, sweet chicory, smoked maple syrup, sesame, cashew, green goddess dressing **VEGAN, GF**

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

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

Piri piri chicken, eggplant, avocado, tomato, beans, onion and coriander salsa **GF, DF**

Roasted pear, kale, walnut, red onion, radish, goat's cheese dressing **V, GF**

Cucumber, rocket, brown rice, pine nuts, seeds, red onion **VEGAN, GF**

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

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

Pearl cous cous, pumpkin, carrot, dried cranberries, pepita and sunflower seeds, herbs **VEGAN**

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STAND UP LUNCH CONTINUED

SELECT TWO HOT DISHES AND TWO DESSERTS

Hot dishes

Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**

Massaman beef curry, smashed potatoes **GF, DF**

Braised beef meatballs, pasta, olive oil, herbs **DF**

Barramundi, Asian vegetables, nam jim dressing

Keralan fish curry, steamed seasonal vegetables **GF, DF**

Jambalaya, peppers, toasted corn, beans, shallots **VEGAN, GF**

Indian butter chicken, steamed rice, cucumber raita **GF**

Pork belly, light Thai red curry, paw paw salad **GF, DF**

Brochette of teriyaki glazed chicken **GF, DF**

Beef dumplings in Asian broth **DF**

Spiced seasonal vegetable and lentil dahl **VEGAN, GF**

Sri Lankan vegetable curry, steamed rice **VEGAN, GF**

Coq au vin, foraged mushrooms, red wine, herbs **GF, DF**

Gnocchi, pumpkin, pine nuts, pesto, shaved parmesan **V**

Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**

Japanese chicken 'katsu' curry with fragrant rice **GF, DF**

Southern fried chicken, crispy fried potatoes **GF**

Spinach and ricotta tortellini, mushroom ragout **V**

Thai green curry of vegetables, steamed rice **VEGAN, GF**

Roasted pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V, DF**

Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

Darling Downs beef stroganoff, pasta

Dessert

Cannoli with lemon myrtle patisserie cream **V**

Chocolate and beetroot cheesecake tart **GF**

Fig and chocolate cake **V, GF**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Rhubarb custard verrine **GF**

Dulce de leche cheesecake

Pecan and cranberry pie **V, GF**

Mochaccino verrine **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

Includes locally roasted, freshly ground Arabica coffee and a selection of teas

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SIT DOWN PLATED LUNCH

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

Entrée

\$26.5

Seafood

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

Coconut marinated kingfish ceviche, avocado purée, mango and chilli salsa, taro crisps **GF, DF**

Poultry

Ploughman's pressed chicken terrine, bush plum chutney, charcoal crumbs, Kenilworth cheddar

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

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

Beef

Wagyu beef, eucalyptus, pickled cabbage, horseradish, watercress, native apples, balsamic **GF, DF**

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

Vegetarian

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

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

Kangaroo

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

Lamb

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

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

Main

\$42.5

Seafood

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

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

Barramundi, cod croquettes, corn puree, peas, native sea vegetables, saffron butter sauce

Poultry

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

Confit chicken leg, charred corn polenta, caponata, salsa verde **GF**

Pan seared chicken breast, red wine potatoes, cherry tomatoes, green beans, wattleseed, agresto sauce **GF, DF**

Brisbane Valley quail, beans, orange, fennel, peppers, soft herbs, sunrise lime dressing **GF, DF**

Beef

Grilled Darling Downs fillet of beef, caramelised onion purée, carrot, kohlrabi, sautéed cabbage, peas and speck **GF, DF**

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

Seared fillet of Kilcoy beef, cauliflower purée, warm salad of waxy potatoes, kale, broccolini, lemon garlic dressing, chimichurri **GF, DF**

Vegetarian

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**

Pork

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

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SIT DOWN PLATED LUNCH CONTINUED

Dessert

\$22.5

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

Hazelnut sable pavlova, lemon curd, aniseed myrtle cream, fresh fruit **V**

Paris-brest of hazelnut crème pâtissier, caramelised hazelnut, brownie crumble **V**

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

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

Coconut verbena panna cotta, white peach and lemongrass jelly, gingerbread sponge, dark chocolate and raspberry streusel **V, GF**

Lychee and banana cheesecake, cocoa sable, mango glaze, cinnamon granola, toasted coconut meringue **V**

Steamed cocoa sponge, chocolate fudge sauce, mixed berry gelato **V**

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

add \$3.5