



LUNCH

Lunch is the opportunity to take a break and refocus the mind. We work with event and conference organisers to help choose the lunch style that works best. Whether it's a buffet, working lunch or sit down affair, our menus contain plentiful choices, healthy options and invigorating energy boosters. Look for our special 🍷 that indicates our signature Queensland dishes that are abundant with Queensland goodness.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2018

LUNCH

STAND UP BUFFET

Cold items and dessert.....	\$39
Cold with two hot items and dessert.....	\$43
To sit down add.....	\$4.5

COLD ITEMS

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

SANDWICHES, WRAPS AND ROLLS

New Yorker: pastrami, coleslaw, Swiss cheese, Russian dressing

🌱 Roasted chicken, crisp bacon, cos lettuce, parmesan and garlic aioli

🌱 Honey glazed ham, gouda, pineapple and tomato chutney, baby spinach

Slow cooked pork, apple slaw, maple mayonnaise, shredded lettuce

Smoked turkey, cranberry mayonnaise, brie, mesclun

🌱 Darling Downs roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach **V**

Smoked salmon, red onion jam, Vincotta mascarpone, cucumber, mesclun

Pulled beef, smokey onions, barbeque relish, sweet mustard coleslaw

Cajun chicken, avocado puree, bean, corn, coriander salsa, shredded lettuce, cheese

🌱 Babaganoush, grated carrot, vine ripened tomatoes, radish, basil pesto, coral lettuce **V**

Roasted beef, balsamic and caramelised onion mayonnaise, grilled portobellos, lettuce, sundried tomato pesto

Honey ham, brie, rhubarb chutney, mesclun

SALADS

🌱 Scenic Rim roasted chicken, wild rice, almonds, red cabbage, carrot, shredded celery, dried cranberries **GF**

Satay chicken, crispy noodles, cucumber, red onion, coriander, satay dressing

Penne pasta, Moroccan beef, peas, sundried tomatoes, basil pesto mayonnaise

Chinese chicken, water chestnuts, cucumber, coriander, baby corn, Asian greens, rice noodles, sweet chilli lime dressing **GF**

Hot smoked salmon, fennel, orange and goat's cheese slaw, radicchio, honey mustard dressing **GF**

🌱 Cherry tomatoes, cucumber, fetta, capsicum, olives, Spanish onion **V, GF**

🌱 Dukkah lamb, quinoa tabouleh, parsley, mint, tomato, minted yoghurt dressing **GF**

Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF**

🌱 Char grilled vegetables, rocket, pistachios, lemon dill dressing **V, GF**

Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**

🌱 Kale and roasted chickpea, grated carrot, cherry tomatoes, sweet mustard and macadamia dressing **V, GF**

Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **V, GF**

Flaked salmon, avocado, asparagus, sundried tomato, roasted almonds, kale **GF**

Organic white quinoa, asparagus, avocado, semi dried tomatoes, marinated fetta cheese, shallots, pistachio, lemon vinaigrette **V, GF**

🌱 Kale, green apples, red onion, sunflower seeds, pumpkin seeds, sesame seeds, tamari, avocado, tahini dressing **V, GF**

Japanese brown rice, tuna, wakame, toasted pepitas, black sesame seeds, pickled carrot and daikon, miso lime dressing **GF**

🌱 Poached chicken, mango, avocado, macadamia nuts, chilli, rocket, chilli-lime dressing **GF**

🌱 Roasted sweet potato and pumpkin, pepitas, sunflower seeds, baby spinach, avocado, ranch dressing **V, GF**

LUNCH

STAND UP BUFFET

HOT ITEMS

Select two

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

-  Seafood paella, prawns, crab, mussels, tomato, chorizo **GF**

Ricotta and spinach tortellini, basil pesto **V**

Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **V, GF**

Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs **GF**

Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF**

Hickory bacon, smoked fontina macaroni and cheese

-  Crisp chickpea battered reef fish, roasted rosemary potatoes, coriander tartare sauce

-  Braised lamb, white beans, rosemary cassoulet, penne pasta

Beef stifado, all spice, red wine, tomato, cinnamon, onion, roasted chats

DESSERT

Select two

Chocolate and caramel pot **V**

Classic baked cheesecake **V**

Spiced apple, cream cheese strudel **V**

French pastries **V**

-  Sliced seasonal and tropical fruit **V, GF**

Red velvet slice **GF**

-  Banoffee pie **GF**

Apricot chestnut verrine **GF**

Calamansi meringue tartlet **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

-  Fresh Bundaberg orange juice and water

LUNCH

WORKING LUNCH STAND UP BUFFET

\$42

MENU 1

Indian butter chicken **GF**
Fragrant jasmine rice **V, GF**
Crispy fried tamarind fish **GF**
Mustard seed and curry leaf potatoes **V, GF**
Vegetable curry with cashews **V, GF**
Green bean and almond salad **V, GF**
Baby leaf salad **V, GF**
Cucumber and tomato salad **V, GF**
Crusty bread rolls

-  Coconut and tandoori pineapple cake **V**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

MENU 2

Chicken and root vegetable fricassee **GF**
Beef stroganoff, sour cream, gherkins
Buttered penne pasta, fresh herbs **V**
Vegetable tagine, apricot, date, pine nut and citrus couscous **V**
Bourbon and brown sugar glazed sweet potatoes **V**
Caesar salad, garlic croutons, parmesan cheese **V**
Cherry tomatoes and baby bocconcini, basil vinaigrette **V, GF**
Mesclun leaves, baby herbs, balsamic dressing **V, GF**
Crusty bread rolls
Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites

- Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

MENU 3

Malay lamb curry: slow cooked lamb, coconut curry sauce **GF**
Lemongrass infused steamed rice **V, GF**
Thai vegetable green curry **V, GF**
Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF**
Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**
Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF**
Silken tofu and Asian slaw with tamarind and lime **V**
Baby rocket, spring onions, basil dressing **V, GF**
Crusty bread rolls

-  Sliced seasonal and tropical fruit **V, GF**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

MENU 4

Kung po chilli chicken **GF**
Coconut rice **V, GF**
Orecchiette, vine tomato crush, olive tapenade, flaked fetta **V**
Moroccan vegetable tagine, mint, citrus quinoa, toasted almonds, basil **V, GF**
 Crumbed barramundi fillets, lemon, aioli
Crunchy Asian slaw, Chinese cabbage, radish, coriander, red capsicum, creamy satay dressing **V, GF**
Mesclun greens, balsamic dressing **V, GF**
 Roasted sweet potato, spinach and goat's cheese dressing **V, GF**
Crusty bread rolls

- Assortment of cakes and pastries **V**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations
-  Fresh Bundaberg orange juice and water

LUNCH

SIT DOWN

ENTREE..... \$20

Hoisin glazed chicken, water chestnuts, lychee, bamboo shoots, toasted sesame caramel dressing **GF**

Peppered beef fillet, salad of baby beets, Spanish onions, roasted carrots, crumbled fetta, raspberry herb dressing **GF**

 Salad of baby beets, roasted carrots, crumbled fetta, grilled pear, asparagus, almond aioli, rocket pesto **V, GF**

Smoked salmon, horseradish crème fraîche, roasted dill potatoes, cucumber ribbons, radish salad

 Shaved air-cured beef tenderloin, spiced pear, goat's cheese, toasted pine nuts, balsamic reduction

MAIN..... \$34

An alternate service fee of \$4.5 per person applies to main courses

 Oven roasted chicken breast, curry leaf and mustard seed potato, cucumber and red onion salad, spiced tomato jam **GF**

 Pan seared barramundi, pearl barley, lemon, snow peas, pumpkin puree, olive crumb **NF**

Braised cheek of Cape Grim beef, roasted vegetables, Paris mash, red wine sauce **GF, NF**

Twice cooked pork belly, celleriac puree, braised red cabbage, roast carrots, apple chutney **GF**

 Grass fed eye fillet, roasted kipfler potatoes, grilled onion, flat mushrooms, red wine sauce **GF, DF, NF**

 Pan seared organic chicken, roasted root vegetables, sauté potatoes, pan juices **GF, DF, NF**

DESSERT..... \$17

Peanut butter baked Alaska, caramel ganache **V**

 Frozen lemon verbena mousse, fresh strawberry salsa **V**

Tonka bean pannacotta, compote of berries, pistachio biscotti **V**

 Peach cheesecake verrine **V**

Pear brûlée tart, elderflower anglaise, amaretti biscuit **V**

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and chocolates
included in three course meals

Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee, a selection of Byron Bay teas and shortbreads,
add \$3.3 for two course meals

LUNCH

LUNCH BOXES

\$30

Filtered Rainforest Alliance Certified™ coffee and tea station.....\$5

MENU 1

Basil pesto chicken wrap with rocket leaves
Seared beef tataki, shredded pickled greens **GF**
Risoni, broccoli and grape tomatoes with herb dressing **V**
Carrot cake **V**
Fruit juice

MENU 2

Roasted beef, horseradish cream on sourdough
Hot smoked salmon, cucumber and pawpaw salsa **GF**
Roasted fennel and red onion, oranges and kalamata olives **V, GF**
Chocolate mud cake **V**
Fruit juice

MENU 3

Smoked turkey, chestnut and cranberry mayonnaise, mesclun, wholemeal roll
Moroccan spiced lamb loin, cos and pine nut tabouleh **GF**
Kipfler potatoes with chive vinaigrette **V, GF**
Coconut raspberry slice **V**
Fruit juice

MENU 4

Ocean trout gravlax and cucumber brioche roll
Chinese chicken, sprouts, rice noodles, Asian greens **GF**
Char grilled vegetables, rocket, pistachio, lemon dill dressing **V, GF**
Apple jalousie **V**
Fruit juice

MENU 5

-  Roasted eggplant, basil pesto, crumbled goat's cheese, char grilled zucchini, spinach wrap **V**
-  Kale and roasted chickpea, grated carrot, cherry tomatoes, sweet mustard and macadamia dressing **V, GF**
-  Mesclun leaves, baby herbs, balsamic dressing **V, GF**
-  Sliced seasonal and tropical fruit **V, GF**
Fruit juice