



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 2019.

LUNCH

STAND UP BUFFET

\$44.0

To sit down add \$4.5

COLD ITEMS

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

SANDWICHES

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

- 🌱 Roasted Cajun chicken, avocado, corn and black bean salsa, pepper jack cheese, chipotle mayonnaise **NF**
- Smoked turkey, provolone cheese, avocado, cucumber, tomato mayonnaise, lettuce
- 🌱 Smoked ham, green tomato relish, mustard mayonnaise, cheddar cheese, rocket
- 🌱 Roast beef, pickled onions, Swiss cheese, rocket
- 🌱 Smoked mushrooms, fetta cheese, sauerkraut, tomato mayonnaise, rocket **V**

WRAPS

Thai chicken wrap, Asian slaw, nam jim dressing, fried shallots

Chicken tikka, pickled onion, tamarind chutney, cucumber, yoghurt dressing

Prosciutto, shaved parmesan, pear slaw, rocket, balsamic

Smoked salmon, cucumber, avocado, dill and horseradish mayonnaise, rocket

Tuna, fennel, olive tapenade, arugula, aioli, lemon

- 🌱 Grilled vegetables, King Island brie, hummus, and spinach **V**

ROLLS

- 🌱 Roasted harissa chicken, spicy Moroccan pickled carrots, red onion, cucumber, goat's cheese, rocket

Roasted turkey, avocado, bacon, balsamic onion relish, aioli, rocket

Roasted ham, caramelised apple, goat's cheese, mixed leaves, pineapple chutney **NF**

Roast beef, grilled portobellos, caramelised onion, tomato chutney, spinach

Smoked salmon, cream cheese, zatar salad, toasted sesame, lemon and thyme dressing

- 🌱 Charred and marinated vegetables, whipped goat's cheese, basil, olive spread **V**

SALADS

- 🌱 Mango and pawpaw salad, spiced chick peas, spinach, coriander **V, GF, DF**
- 🌱 Roast pumpkin, green beans, cardamom spiced yogurt, pepita seeds, spinach **V, GF**
- 🌱 Baby greens, arugula, roasted beets, avocado, goat's cheese, toasted walnuts, dried cranberries, shaved fennel, herbs, balsamic vinaigrette **V, GF**
- 🌱 Smoked lamb loin, salad of heirloom baby beets, rocket, fetta, fig vincotta **GF, NF**
- 🌱 Mixed greens, carrot, cucumber, rice noodles, cherry tomatoes, spicy peanuts, fresh herbs, toasted sesame seeds, yuzu miso vinaigrette **V, GF, DF**
- 🌱 Grilled chicken, spinach leaves, roasted red peppers, black beans, shallots, blue cheese dressing, chipotle honey drizzle **GF, NF**
- 🌱 Grilled chicken, kale, mixed greens, applewood smoked bacon, apple, sharp cheddar, avocado, toasted almonds, fresh herbs, balsamic vinaigrette **GF**
- 🌱 Grilled chicken, cos lettuce, applewood smoked bacon, blue cheese, avocado, cherry tomatoes, fresh herbs, Champagne vinaigrette **GF**
- 🌱 Romaine lettuce, shaved parmesan, avocado, radish, garlic herb croutons, savoury herbs, vegetarian caesar dressing **V**
- Roasted winter squash, raw cauliflower rice, shio koji, cucumber, orange, cabbage, chia seeds, sunflower, sesame seeds, fresh herbs, tamari citrus vinaigrette **V, GF, DF**
- 🌱 Grilled chicken, quinoa, baby kale, fetta, orange, avocado, cabbage, pickled red onion, fresh herbs, lemon herb vinaigrette **GF**

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, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

LUNCH

STAND UP BUFFET

SALADS cont.

-  Baby spinach, cabbage, avocado, cucumber, chickpeas, carrot, celery, fresh herbs, ginger vinaigrette, chia seeds **V, GF, DF**
Roast beef, kale, mixed greens, shaved parmesan, avocado, toasted pumpkin seeds, garlic herb croutons, savoury herbs, ranch dressing, chilli flakes
-  Harissa grilled lamb, roasted vegetables, quinoa, basil pesto, goat's cheese **GF**
Jerk marinated beef, avocado, charred corn, beans, vine ripened tomatoes **GF, DF**
-  Rare roast beef, charred asparagus, fetta, peppers, risoni, rocket dressing
Smoked trout, avocado, kohlrabi remoulade, mustard, apple, rocket **GF, DF**
-  Vietnamese chicken salad, mango, snowpeas, cucumber, kaffir lime and chilli dressing **GF, DF**

HOT ITEMS

Select two

- Indian butter chicken, basmati rice, cucumber yoghurt **GF**
-  Seafood paella, prawns, crab, mussels, tomato, chorizo **GF, DF**
Ricotta and spinach tortellini, mushroom ragout, parmesan, basil **V**
Aromatic Thai green chicken curry, jasmine rice, fresh Thai herbs **GF, DF**
Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF**
-  Crisp chickpea battered reef fish, roasted rosemary potatoes, coriander tartare sauce **GF**
-  Braised lamb, white beans, rosemary cassoulet, penne pasta **DF**

DESSERT

Select two

- Chocolate and caramel pot **V**
- Classic baked cheesecake **V**
- French pastries **V**
-  Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
-  Banoffee pie **V, GF**
- Chocolate coconut custard tarts **V, GF**
- Chai brûlée tarts **V**

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

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LUNCH

WORKING LUNCH STAND UP BUFFET

\$44.0

To include orange juice add \$2.0

MENU 1

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

MENU 2

Chicken and root vegetable fricassee **GF**
Beef stroganoff, sour cream, gherkins **GF**
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, anchovy dressing
Cherry tomatoes and baby bocconcini, basil vinaigrette **V, GF**
Mesclun leaves, baby herbs, balsamic dressing **V, GF**
Crusty bread rolls **V**
Freshly churned ice cream made in house: chef's choice of seasonal flavours and traditional favourites **V**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MENU 3

Malay lamb curry: slow cooked lamb, coconut curry sauce **GF, DF**
Lemongrass infused steamed rice **V, GF**
Thai vegetable green curry **V, GF, DF**
Prawn pad Thai, stir fried rice noodles, tamarind, crisp shallots, fresh coriander, lime **GF, DF**
Quinoa salad, red cabbage, capsicums, shredded carrot, toasted baby corn **V, GF**
Thai vegetable salad, cucumber, capsicum, pineapple, coriander, Vietnamese mint **V, GF**
Baby rocket, spring onions, basil dressing **V, GF**
Crusty bread rolls **V**
 Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**
Locally roasted, freshly ground filtered Rainforest Alliance Certified™ coffee and a selection of Byron Bay teas served from stations

MENU 4

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

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LUNCH

SIT DOWN

ENTREE..... \$21.0

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

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

 Smoked lamb loin, salad of heirloom baby beets, rocket, fetta, fig vincotta **GF, NF**

MAIN..... \$35.0

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**

Slow roasted loin of pork, celeriac 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**

 Crispy skin barramundi, grilled fennel, asparagus, mustard potato, beurre blanc **GF**

 Roast chicken breast, celeriac puree, oven baked vegetables, citrus glaze **GF**

DESSERT..... \$18.0

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

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

Basil pannacotta, strawberry jelly, candied orange verrine **V**

Chocolate marmalade fudge cake, jaffa crumble, date puree **V**

Crème caramel, pecan streusel, berry compote **V**

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

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LUNCH

LUNCH BOXES

\$30.0

Filtered Rainforest Alliance Certified™ coffee and tea station \$5.0

Orange Juice \$2.0

MENU 1

Basil pesto, chicken, rocket leaves

- 🌿 Mixed greens, arugula, roasted golden beets, avocado, goat's cheese, toasted walnuts, dried cranberries, shaved fennel, savoury herbs, balsamic vinaigrette **V**

Roasted kipfler salad, parsley, Spanish onion, caper and lemon **V**

Caramel tart **V, GF**

MENU 2

- 🌿 Roasted Cajun chicken, avocado, corn and black bean salsa, pepper jack cheese, chipotle mayonnaise **NF**

Hot smoked salmon, cucumber and pawpaw salsa **GF**

Roasted fennel, red onion, orange and kalamata olives **V, GF**

Passionfruit vanilla cake **V, GF, DF**

MENU 3

Smoked turkey, cranberry mayonnaise, mesclun **DF**

Jerk marinated beef, avocado, charred corn, beans, vine ripened tomatoes **GF, DF**

- 🌿 Roasted pumpkin, zucchini, chickpea salad, curry mayonnaise **V, GF**

- 🌿 Coconut raspberry slice **V**

MENU 4

Roast beef, pickled onions, Swiss cheese, rocket

- 🌿 Vietnamese chicken salad, mango, snow peas, cucumber, kaffir lime and chilli dressing **GF, DF**

- 🌿 Romaine hearts, shaved parmesan, radish, garlic herb croutons, savoury herbs, vegetarian Caesar dressing **V**

Chocolate mud cake **V**

MENU 5

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

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

- 🌿 Mixed greens, chickpeas, quinoa, lentils, carrot, edamame, cucumber, scallions, fresh herbs, cilantro jalapeño vinaigrette **V, GF**

- 🌿 Sliced seasonal and tropical fruit **GF, DF, NF, VEGAN**

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