

Chef's daily menus

Proudly promoting Queensland produce and supporting local growers.




**BRISBANE CONVENTION
& EXHIBITION CENTRE**

Menus valid to 30 June 2027

Menu ingredients are subject to seasonal fluctuations. Some dishes illustrated are from bespoke menus. Some props have been used for photography.

Chef's daily menu



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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by
Queensland.

Monday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Butter chicken pie

Coconut and pandan croissant **V**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Croque monsieur slider, ham, gruyere cheese, bechamel sauce

Hazelnut espresso brownie **V, GF**

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Wrap: Teriyaki beef, Asian slaw, Kewpie mayonnaise **DF**

Turkish: Smoked turkey, triple brie, avocado, salad leaves, cranberry sauce

Salads

Flaked salmon salad, carrot, cucumber, orange, fresh herbs, coconut curry dressing **GF, DF**

Vibrant tabbouleh salad, couscous, red capsicum, pomegranate, mint, zucchini and cucumber dressing **VEGAN**

Hot

Braised beef, soy and pear sauce, pickled vegetables, shallots, chilli, jasmine rice **GF, DF**

Potato stroganoff, wild rice, mushrooms, dill, rosemary, thyme **V, GF**

Sweet

Golden seed and oat protein bar **VEGAN**

Mini ice cream **V, GF**

Seasonal and tropical fruit **VEGAN, GF**

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

Chef's daily menu

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by Queensland.

Tuesday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Beef gözleme, wild mushroom, onion, tomato **DF**

Portuguese tart **V**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Sundried tomato, sriracha and fetta focaccia **V**

Smoked vanilla madeleine **V**

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

Turkish: Pork rillette, pickled carrot, daikon, cucumber, lettuce, coriander **DF**

Salads

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

Orzo pasta, cucumber, olives, red onion, tomato, capsicum, chickpeas, basil, lemon dressing **VEGAN**

Hot

Smoky paprika chicken, pineapple salsa, tomato, red capsicum, jalapeño, soft herbs **GF, DF**

Kroeung - Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce, steamed rice **VEGAN, GF**

Bacon, cheddar and leek quiche

Sweet

Mont Blanc panna cotta verrine **GF**

St Honoré slice, hazelnut financier, passionfruit crèmeux **V**

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

Chef's daily menu

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by Queensland.

Wednesday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Ham and cheese scroll, tomato chutney

Muffins: Speculoos with Biscoff crumble; apple, chia and ricotta; chocolate and coconut **V**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Smashed avocado and feta on crouton, za'atar **V**

Malted chocolate slice

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Sandwich: Corned beef, red cheddar, grilled zucchini, lettuce, seeded mustard mayonnaise

Wrap: Chicken schnitzel, cheddar, coleslaw, cos lettuce, chipotle mayonnaise

Salads

Artichoke, tomato, kalamata olives, bocconcini, basil, chardonnay vinegar dressing **V, GF**

Harissa blackened cauliflower, blackcurrant, red onion, shallot, coconut yoghurt dressing **VEGAN, GF**

Hot

Seared barramundi, roasted eggplant, puttanesca sauce **GF, DF**

Rigatoni pasta, mushrooms, Du Puy lentils, pine nuts, spinach, parmesan, chiffonade herbs **V**

Vegetable dumpling **V**

Sweet

Assorted mini cakes and pastries

Seasonal and tropical fruit **VEGAN, GF**

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

Chef's daily menu

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by Queensland.

Thursday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Cheesy pumpkin puff **V**

Scones with jam and cream **V**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Spicy curried lamb filo **DF**

Davidson plum syrup cake **VEGAN, GF**

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Turkish: Smoked mozzarella, tomato, rocket, basil pesto **V**

Wrap: Sopressa salami, provolone cheese, red pepper, rocket pesto, leaves

Salmon and avocado sushi roll **GF**

Salads

Kilcoy beef, Sicilian olives, roasted capsicum, fetta, green beans, cos lettuce, aged balsamic dressing **GF**

Rice noodles, roasted pineapple, baby cucumber, red capsicum, peanuts, coriander, cabbage, chilli and lime dressing **VEGAN, GF**

Hot

Peruvian roasted chicken, criolla salsa, creamy verde sauce, coriander and lime rice **GF, DF**

Harissa spiced lentils, roasted pumpkin, confit tomato, heirloom carrot, mint, chilli **VEGAN, GF**

Sweet

Mini ice cream **V, GF**

Mango and lychee cheesecake

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

Chef's daily menu

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 2027.

V VEGETARIAN All seafood is of
VEGAN VEGAN Australian origin unless
GF GLUTEN FREE otherwise labelled.
DF DAIRY FREE

Seasoned by
Queensland.

Friday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**
Locally roasted, freshly ground Arabica coffee
and a selection of teas

Morning tea \$13.7

To include orange juice **add \$3.0**
Lamb, tomato, oregano sausage roll
Orange marmalade brioche **V**
Locally roasted, freshly ground Arabica coffee
and a selection of teas

Afternoon tea \$13.7

To include orange juice **add \$3.0**
Ricotta, tomato and chive tart **V, GF**
In-house patisserie selection of cookies **V**
Locally roasted, freshly ground Arabica coffee
and a selection of teas

Lunch \$52.9

To include orange juice **add \$3.0**
To sit down **add \$8.0**

Sandwiches, wraps and rolls

Sandwich: Mortadella, stracciatella, tomato, basil pesto, rocket, capers
Wrap: Roasted beef, corn, cucumber, tomato, mesclun, chipotle mayonnaise **DF**

Salads

Chicken teriyaki, coleslaw, capsicum, edamame, sesame dressing **GF, DF**
Fennel, chickpeas, cucumber, red pepper, orange, kale, harissa dressing **VEGAN, GF**

Hot

Cajun chicken, prawn and sausage gumbo, okra, rice **GF, DF**
Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**
Spinach, sundried tomato and feta quiche **V**

Sweet

Banana and chocolate profiterole **V**
Salted caramel, peanut butter and coffee rocher **GF**
Locally roasted, freshly ground Arabica coffee
and a selection of teas

Chef's daily menu

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by Queensland.

Saturday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Pumpkin, chickpea and spinach puff **V**

Blueberry and walnut cake **V**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Sundried tomato, basil and fetta quiche **V**

Plant-based real fruit ice blocks **VEGAN, GF**

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Wrap: Grilled lamb, tzatziki, red onion, cucumber, cheddar cheese, rocket

Turkish: Roasted chicken, avocado, tomato, Swiss cheese, coriander, dill mayonnaise

Vegetarian sushi roll **V, GF**

Salads

Flaked salmon, carrot, cucumber, orange, fresh herbs, coconut curry dressing **GF, DF**

Salad greens, avocado, chickpeas, lentils, carrot, edamame, cucumber, fresh herbs, jalapeño vinaigrette **VEGAN, GF**

Hot

Kung pao chilli beef, stir-fried vegetables, jasmine rice **GF, DF**

Penne pasta, roasted cauliflower, pumpkin, capers, garlic, Persian fetta **V**

Sweet

Assorted mini cakes and pastries

Seasonal and tropical fruit **VEGAN, GF**

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

Chef's daily menu

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

Seasoned by Queensland.

Sunday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.8

To include orange juice **add \$3.0**

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

Morning tea \$13.7

To include orange juice **add \$3.0**

Chorizo, manchego and pepper frittata **GF**

Orange bergamot financier **V, GF**

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

Afternoon tea \$13.7

To include orange juice **add \$3.0**

Spinach and ricotta roll **V**

Rocky road clusters **V**

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

Lunch \$52.9

To include orange juice **add \$3.0**

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Sandwich: Harissa spiced chicken, aioli, pickled carrots, cucumber, cos lettuce, hummus **DF**

Turkish: Grilled eggplant, hummus, tomato, baby spinach, vegan cheese **VEGAN**

Salads

Pasta salad, bresaola, roasted eggplant, capsicum, zucchini, heritage tomato, olives, fetta, herb dressing

Maple roasted baby carrot, pearl couscous, kale, sweet potato, za'atar, burnt orange dressing, **VEGAN**

Hot

Baked lamb moussaka, eggplant, tomato, oregano, bechamel sauce

Harissa spiced lentils, roasted pumpkin, confit tomato, heirloom carrot, mint, chilli **VEGAN, GF**

Mushroom arancini **V**

Sweet

Pineapple and macadamia pie **V, GF**

Lemon meringue cannoli **V**

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