

Lunch

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.

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 2027.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

All seafood is of Australian origin unless otherwise labelled.

**Seasoned by
Queensland.**

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. An alternate service fee of \$5.0 per person applies to main courses.

Entrée \$30.0

Seafood

Mooloolaba prawn, mango and sweet potato purée, steamed wombok, caramelised chilli vinaigrette, shaved coconut **GF, DF**

Chargrilled tuna, eggplant purée, buffalo bocconcini, olive jam, tomato pesto dressing **GF**

Poultry

Grilled breast of chicken, shaved zucchini, chorizo, giant bean salad, romesco sauce **GF, DF**

Honey soy glazed chicken breast, pumpkin purée, lychees, green beans, pickled red cabbage **GF, DF**

Grilled duck breast, plum purée, caramelised baby carrots, shiitake mushroom, savoury granola **GF, DF**

Pan seared duck breast, couscous pilaf, spiced carrot purée, cabbage marmalade, pepperberry, parsley oil **DF**

Beef

Wagyu pastrami, beetroot kraut, baby pears, seeded mustard dressing, radish sprouts **GF, DF**

Beef carpaccio, red onion purée, parmesan panna cotta, shaved baguette, rocket leaves, basil oil

Vegetarian

Carrot and cumin mousse, buckwheat and date tabouleh, coconut labneh, black salt, burnt orange dressing **VEGAN, GF**

Roasted eggplant, ricotta cream, confit tomato, green crumb, Espelette pepper, baby qukes, basil **V**

Main \$48.5

Seafood

Chargrilled salmon, black truffle and squid ink salami, cauliflower purée, braised fennel, tomato and caper salsa **GF**

Grilled ocean trout fillet, warm Nicoise salad, lilliput capers, dill mayonnaise, gremolata **GF, DF**

Poultry

Grilled duck breast, pea purée, baby beetroot, charred broccolini, blueberry and tawny port reduction **GF, DF**

Breast of chicken, coconut labneh, buckwheat tabouleh, baby qukes, pomegranate, heirloom tomato, mint jus **GF, DF**

Seared chicken breast, sweet potato and mango purée, Asian slaw, charred lime, lemongrass sauce **GF, DF**

Roasted honey and soy quail, three-cheese tart, caramelised onion, tomato, balsamic **GF**

Beef

Grilled beef fillet, caramelised pumpkin purée, green beans, red curry sauce, soft herb and shaved coconut salad **GF, DF**

Slow-roasted fillet of beef, Dauphinoise potato, heirloom carrots, warrigal greens, old tawny port cream sauce **GF**

Pan seared beef tenderloin, smoked eggplant purée, charred broccolini, criolla salsa, red wine jus **GF, DF**

Beef cheek, sweet potato purée, greens, pineapple salsa, citrus and chipotle jus **GF, DF**

Vegetarian

King oyster mushroom, white bean purée, ratatouille, broccolini, aged vincotto glaze **VEGAN, GF**

Braised black barley, roasted pumpkin, pomegranate, shaved fennel, radish, mint, macadamia cream **VEGAN**

Pork

Crispy skin porchetta, apple and apricot mostarda, cavolo nero cabbage, potato purée, Bordelaise sauce **GF**

Lamb

Pressed lamb shoulder, green hummus, baby leek, roasted carrots, pomegranate, crispy chickpeas, black garlic yoghurt **GF DF**

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Sit down plated lunch continued

Dessert \$25.5

Ice nougat parfait, strawberry velouté, berry coulis, meringue GF

Chocolate mousse, calamansi gel, cherry foam, forest berries VEGAN, GF

Vanilla panna cotta, orange marmalade, dark chocolate crumble, coral sponge, orange jelly GF

Caramelised mango vanilla tartlet, passionfruit jelly, coconut sago GF

Wattleseed praline profiterole, roasted hazelnut caramel, cocoa reduction

Vanilla cheesecake, berry compote, caramelised kumquat, cinnamon whipped ganache

Tropical fruit pavlova, coconut whipped ganache, confit mango GF

Smoked cassia bark crema catalana, Davidson plum jam, torched mango, dessert lime gel, pepperberry crumble, macadamia crostini GF

Coffee and tea served to table \$5.5

Must be ordered for 100% of attendees.

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

Coffee and tea served from a station \$3.5

Must be ordered for a minimum of 60% of attendees.

Locally roasted, freshly ground Arabica coffee and a selection of teas served from self-service automatic espresso machines

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Stand up lunch

Minimum of 30 guests; Chef's daily menus are available for groups under 30 guests. One hour service duration.
Select six cold items from the range of sandwiches, wraps, rolls and salads.

Stand up lunch \$56.7

To sit down **add \$8.0**

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

Cold items

Sandwiches

Roasted beef, tuna cream, tomato, rocket, parmesan

Turkey, avocado, brie, rocket, capsicum and tomato tapenade

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

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

Mortadella, stracciatella, tomato, basil pesto, rocket, capers

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

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

Tortilla Wraps

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

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

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

Sopressa salami, provolone cheese, red pepper, rocket pesto, leafy greens

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

Roasted beef, corn, cucumber, tomato, mesclun, chipotle mayonnaise **DF**

Broccoli slaw, red onion, cranberry, salad leaves, coconut yoghurt, crispy shallots **VEGAN**

Turkish bread

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

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

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

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

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

Harissa spiced cauliflower, garlic hummus, pickled raisins, rocket **VEGAN**

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

Salads

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

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

Chicken teriyaki, coleslaw, capsicum, edamame, sesame dressing **GF, DF**

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

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

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

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

Watermelon, fetta, olives, red onion, mint, shaved fennel, lemon dressing **V, GF**

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

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

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

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Stand up lunch continued

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

Fennel, chickpeas, cucumber, red pepper, orange, kale, harissa dressing **VEGAN, GF**

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

Hot dishes

Select two hot dishes, one additional item and two desserts.

Moqueca: Brazilian fish and prawn stew, red capsicum, onion and spices in a light coconut broth, sautéed quinoa **GF, DF**

Smoked prawn, octopus, kipfler potato, chorizo, roasted corn, greens, romesco sauce **GF, DF**

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

Southeast Asian yellow bang bang chicken curry, eggplant, lychee, green beans, tomato and coriander, steamed rice **GF, DF**

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

Cajun chicken, prawn and sausage gumbo, okra, rice **GF, DF**

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

Cuban mojo pork belly, corn and caramelised capsicum salsa, steamed rice **GF, DF**

Braised kangaroo, Davidson plum, sweet potato, red wine jus **GF, DF**

Thai slow-cooked beef, green beans, caramelised pumpkin, red curry sauce, shaved coconut, mint, coriander, steamed rice **GF, DF**

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

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

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

Lamb ragù, orecchiette pasta, green olives, parmesan, gremolata

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

Mongolian lamb, capsicum, onion, soy sauce, steamed rice **GF, DF**

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

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

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

Brown butter gnocchi, roasted pumpkin, sage, pine nuts **V**

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

Additional Items

Vegetarian sushi roll **V, GF**

Salmon and avocado sushi roll **GF**

Zucchini and ricotta mini muffin **V**

Spinach, sundried tomato and feta quiche **V**

Bacon, cheddar and leek quiche

Vegetable dumpling **V**

Mushroom arancini **V**

Seasonal and tropical fruit **VEGAN, GF**

Dessert

Lemon meringue cannoli **V**

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

Golden seed and oat protein bar **VEGAN**

Pineapple and macadamia pie **V, GF**

Mont Blanc panna cotta verrine **GF**

Salted caramel, peanut butter and coffee rocher **GF**

Banana and chocolate profiterole **V**

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Mango and lychee cheesecake

Seasonal and tropical fruit **VEGAN, GF**

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