

# Seasoned by Queensland.

Local flavours expertly crafted

## CHEF'S DAILY MENU

Proud to be an #eatqld partner promoting Queensland produce and supporting local growers.

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

 **BRISBANE CONVENTION & EXHIBITION CENTRE**



# 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 2025.

**V** VEGETARIAN  
**VEGAN** VEGAN  
**GF** GLUTEN FREE  
**DF** DAIRY FREE

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## MONDAY

30 MINUTE SERVICE DURATION FOR TEA BREAKS, ONE HOUR SERVICE DURATION FOR LUNCH. TEA BREAKS INCLUDE ONE OF EACH ITEM PER PERSON. THE CHEF'S DAILY MENUS ARE SET MENUS DESIGNED TO PROVIDE A RANGE OF FLAVOURS TO SUIT ALL TASTES AND DIETARY NEEDS. SHOULD YOU WISH TO CUSTOMISE YOUR MENU PLEASE CHOOSE FROM THE WIDER SELECTION OF MORNING & AFTERNOON TEA AND STAND UP LUNCH OPTIONS – PRICES AS MARKED.

### Coffee on arrival \$6.2

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

### Morning tea \$12.6

Haloumi, sweet potato and kale slice **V, GF**

Coconut and wattleseed brownie **V, GF**

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

To include orange juice with a break **add \$2.7**

### Lunch \$48.8

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

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

Turkish bread: Vegan BLT smoky tofu, lettuce, tomato, capsicum tapenade **VEGAN**

#### Salads

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

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

#### Hot

Chorizo pasta, capsicum, capers, red onions, manchego cheese

Quinoa, kale, black beans, peppers, toasted corn, pickled cabbage, pico de gallo **VEGAN, GF**

Vegetable dumpling **V**

#### Sweet

Pumpkin, ricotta and bush honey cannoli **V**

Coffee rocher slice, white chocolate whipped ganache **GF**

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

### Afternoon tea \$12.6

Portuguese tart **V**

Onion bagel croute, whipped goat's cheese and mascarpone **V**

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

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## TUESDAY

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Mini bacon and egg pie

Raspberry, apple and chia seed crumble slice **v**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

Sandwich: Mortadella, piccalilli, tomato, baby spinach **DF**

Wrap: Lentils, brown rice, hummus, roasted pumpkin, carrot, capsicum, kalamata olive **VEGAN**

Salmon and avocado sushi roll

Vegetarian sushi roll **v**

#### Salads

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

Cocktail potatoes, celery, gherkins, capers, snipped herbs, boiled eggs, mayonnaise **v, GF, DF**

#### Hot

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

Roasted sweet potato, jerk salsa, smoked coconut flakes **VEGAN, GF**

#### Sweet

Mini ice cream **v, GF**

Peach and lemongrass panna cotta **GF**

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

### Afternoon tea **\$12.6**

Fetta, mushroom and spinach gözleme **v**

Seasonal and tropical fruit **VEGAN, GF**

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

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## WEDNESDAY

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Lamb and rosemary pie

Native cinnamon and almond croissant **v**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

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

Turkish bread: Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

#### Salads

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

Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**

#### Hot

Nourish bowl of salmon, Japanese rice, pickled cabbage, edamame, soy and chilli **GF, DF**

Greek red bean vegetable ragout, olives, capers, oregano **VEGAN, GF**

Bacon, cheddar and leek quiche

#### Sweet

Assorted mini cakes and pastries

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

### Afternoon tea **\$12.6**

Spinach and pea spiced puff **v**

Muffins: caramelised white chocolate and cacao; fig and pear; ricotta and almond **v**

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

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## THURSDAY

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Chicken and pistachio sausage rolls

Carrot and ginger scones **V**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

Sandwich: Slow roasted chicken, apple slaw, sharp cheddar, rocket

Wrap: Ancient grain rice, sultanas, dates, sunflower seeds, hummus, currants, pepitas **VEGAN**

#### Salads

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

Falafel, shaved red cabbage, carrot, Spanish onion, peppers, spinach, habanero dressing **VEGAN, GF**

#### Hot

Massaman beef curry, turmeric rice **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

Steamed pork bun

#### Sweet

Sour cherry and cacao tartlet **V, GF**

Lime and raspberry cheesecake

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

### Afternoon tea **\$12.6**

Shiitake mushroom pastie **VEGAN, GF**

Peach and passionfruit cake **VEGAN, GF**

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

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Black bean and corn empanada **VEGAN**

Pain au chocolate **v**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

Wrap: Roasted ham, pineapple, tomato chilli and chia seed pickle, gruyère, mesclun

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

Salmon and avocado sushi roll

Vegetarian sushi roll **v**

#### Salads

Blackened chicken, olives, shredded cabbage, za'atar, chickpeas, wild rice, kale, balsamic vinaigrette **GF, DF**

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

#### Hot

Barramundi, Asian vegetables, nam jim dressing **GF, DF**

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

#### Sweet

Pumpkin, ricotta and bush honey cannoli **v**

Coffee rocher slice, white chocolate whipped ganache **GF**

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

### Afternoon tea **\$12.6**

Rosemary, garlic and sea salt focaccia **v, DF**

Mini ice cream **v, GF**

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

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Chicken, mushroom and leek pie

Vanilla and boysenberry cake **VEGAN, GF**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

Wrap: Lamb, quinoa, marinated fetta, sundried tomato, shallots, salad leaves

Turkish bread: Roasted beef, seeded mustard, horseradish, pickled onion, rocket **DF**

#### Salads

Penne pasta, roasted eggplant, capsicum, zucchini, red onion, heritage tomato, olives, fetta, herb dressing **V**

Baby beetroot, carrot, red onion, kale, soft herbs, saltbush dukkah, pomegranate dressing **VEGAN, GF**

#### Hot

Roasted chicken, Sicilian caponata, baby spinach **GF, DF**

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

Roasted pumpkin, fetta and leek quiche **V**

#### Sweet

Strawberry basil verrine **GF**

Lemon St Honoré slice, lemon crèmeux, puff pastry, choux

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

### Afternoon tea **\$12.6**

Spinach and onion pakora **VEGAN, GF**

Raspberry, lemon and coconut slice **V, GF, DF**

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

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## SUNDAY

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### Coffee on arrival **\$6.2**

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

### Morning tea **\$12.6**

Smoked turkey, cranberry and Swiss cheese toastie

In-house patisserie selection of cookies **v**

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

To include orange juice with a break **add \$2.7**

### Lunch **\$48.8**

To sit down **add \$7.9**

#### Sandwiches, wraps and rolls

Sandwich: Ham, Swiss cheese, spinach, tomato spiced mountain pepper jam

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

#### Salads

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

Wild rice, lentils, dried cranberries, shredded carrot, broccolini, soft herbs, lemon dressing **VEGAN, GF**

#### Hot

Darling Downs beef stroganoff, steamed fragrant rice **GF**

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

Cream of mushroom soup **v**

#### Sweet

Sour cherry and cacao tartlet **v, GF**

Seasonal and tropical fruit **VEGAN, GF**

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

### Afternoon tea **\$12.6**

Spinach, balsamic and roasted capsicum pinwheel **v**

Chocolate and native mint financier **v**

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