

**Seasoned by
Queensland.**

Local flavours expertly crafted

CHEF'S DAILY MENU

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

Menus are subject to seasonal fluctuations
and some of those illustrated are from
bespoke menus.

 **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 2024.

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. 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 \$5.9

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

Morning tea \$12.0

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

Cocoa financier **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Wrap: Roast ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

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

Salads

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

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

Hot

Keralan fish curry, steamed seasonal vegetables **GF, DF**

Gnocchi, pumpkin, pine nuts, pesto, shaved parmesan **V**

Sweet

Dulce de leche cheesecake

Pecan and cranberry pie **V, GF**

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

Afternoon tea \$12.0

Spinach and onion pakora **VEGAN, GF**

Portuguese tart **V**

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

To include orange juice with a break add \$2.5

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TUESDAY

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Coffee on arrival \$5.9

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

Morning tea \$12.0

Chicken, mushroom and leek pie

Sultana crumble brioche **V**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Sandwich: Hummus, roasted red pepper, tomato, cucumber, leafy greens **V, DF**

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

Salads

Broccolini, chickpea, sweet chicory, smoked maple syrup, sesame, cashew, green goddess dressing **VEGAN, GF**

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

Hot

Jerk chicken, toasted corn and bean salsa, chimichurri **GF, DF**

Roasted pumpkin, cauliflower, eggplant tagine, citrus, almond cous cous **V**

Sweet

Mochaccino verrine **V, GF**

Cannoli with lemon myrtle patisserie cream **V**

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

Afternoon tea \$12.0

Pumpkin, bush honey, macadamia nut tart **V, GF**

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 \$2.5

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WEDNESDAY

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Coffee on arrival \$5.9

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

Morning tea \$12.0

Pork and apple sausage roll

Apricot and ginger cake **VEGAN, GF**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Turkish bread: Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

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

Salads

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

Grilled lamb, tomato, cucumber, Spanish onion, capsicum, fetta, soft herb dressing **GF**

Hot

Braised beef meatballs, pasta, olive oil, herbs **DF**

Spiced seasonal vegetable and lentil dahl **VEGAN, GF**

Sweet

Assorted mini cakes and pastries

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

Afternoon tea \$12.0

Shiitake mushroom pastie **VEGAN, GF**

Mini doughnut **V**

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

To include orange juice with a break add \$2.5

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THURSDAY

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Coffee on arrival **\$5.9**

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

Morning tea **\$12.0**

Mini bacon and egg pie

Muffin selection: Red currant, triple chocolate, apple and pecan **V**

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

Lunch **\$46.5**

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Wrap: Roasted pumpkin, quinoa, hummus, sundried tomato, fetta, spinach **V**

Sandwich: Roast beef, tomato, rocket, seeded mustard mayonnaise **DF**

Salads

Baby beetroot, radish, red onion, radicchio, kale, soft herbs, pepita, sweet lemon dressing **VEGAN, GF**

Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

Hot

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

Thai green curry of vegetables, steamed rice **VEGAN, GF**

Sweet

Chocolate and beetroot cheesecake tart **GF**

Seasonal and tropical fruit **VEGAN, GF**

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

Afternoon tea **\$12.0**

Black bean and corn empanada **VEGAN**

Macadamia nut brownie **V, GF**

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

To include orange juice with a break **add \$2.5**

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Coffee on arrival \$5.9

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

Morning tea \$12.0

Cauliflower, cheese and leek pie **v**

Fig jam and custard scroll **v**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

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

Turkish bread: Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Salads

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

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

Hot

Twelve-hour braised lamb shoulder, Middle Eastern spices, quinoa **GF, DF**

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

Sweet

Mini ice cream **v, GF**

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

Afternoon tea \$12.0

Spinach and onion pakora **VEGAN, GF**

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

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

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SATURDAY

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Coffee on arrival \$5.9

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

Morning tea \$12.0

Smoked turkey, cranberry, Swiss cheese toastie

Pain au chocolate **v**

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

Lunch \$46.5

To sit down add \$7.5

Sandwiches, wraps and rolls

Turkish bread: Avocado, tomato, red onion, carrot, beetroot hummus, salad greens **VEGAN**

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

Salads

Roasted Mediterranean vegetables, chickpea, pasta, fetta, herb dressing **v**

Cucumber, rocket, brown rice, pine nuts, seeds, red onion **VEGAN, GF**

Hot

Massaman beef curry, smashed potatoes **GF, DF**

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

Sweet

Rhubarb custard verrine **GF**

Fig and chocolate cake **GF**

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

Afternoon tea \$12.0

Cheesy pesto, tomato, balsamic pinwheel **v**

Sultana blondie cake **VEGAN, GF**

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

To include orange juice with a break add \$2.5

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SUNDAY

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Coffee on arrival **\$5.9**

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

Morning tea **\$12.0**

Mushroom, fetta and native thyme quiche **v**

Ricotta and almond croissant **v**

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

Lunch **\$46.5**

To sit down **add \$7.5**

Sandwiches, wraps and rolls

Turkish bread: Shaved beef, Philly cheese, capers, horseradish, red onion, herbs

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

Salads

Smoked salmon, new potato, snipped herbs, capers, gherkins, lentils, mayonnaise **GF, DF**

Lentils, ancient grain rice, celery, red onion, hummus, currants **VEGAN**

Hot

Brochette of teriyaki glazed chicken **GF, DF**

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

Sweet

Mini ice cream **v, GF**

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

Afternoon tea **\$12.0**

Smoked ham and gruyère cheese tart **GF**

Coconut and pineapple loaf **v**

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

To include orange juice with a break **add \$2.5**