

Seasoned by Queensland.

Local flavours expertly crafted

DINNER

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**



DINNER



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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PLATED

WE RECOMMEND THREE COURSES. TWO COURSE MINIMUM INCLUDING MAIN COURSE. WE RECOMMEND AT LEAST ONE GF, DF OR CHICKEN SELECTION PER COURSE.

Entrée

Share platters (one of each per table)

\$35.0 pp

Selection of Borgo salami, cold cuts, Maleny brie, artisan breads, chutney, pickles

Roasted, pickled and marinated Scenic Rim vegetable crudités, Wombat Valley dips **V, GF, DF**

Seafood

Queensland seafood hors d'oeuvres plate: sea scallops, daikon and chilli salad, finger lime, Mooloolaba prawns, chestnut mushroom, Marie-rose sauce, witlof, Fraser Isle crab, grapefruit **GF**

\$36.0

Seared tuna tataki, avocado and wasabi, sesame, cucumber and radish **DF**

\$32.0

Mooloolaba king prawns, pea purée, asparagus salad, parsley sauce, chilli oil **GF, DF**

\$34.0

Torched Huon salmon, quinoa, labna, sumac, Davidson plum, soft herbs, watercress, preserved lemon dressing **GF**

\$32.0

Poultry

Roasted chicken, broccolini, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF**

\$30.0

Roasted duck, sorghum, beetroot carpaccio, labna, orange, za'atar

\$32.0

Poached chicken, potato rosti, garlic toum, burnt tomato salsa, baby celery leaf **GF**

\$30.0

Pork

Pork porchetta, Caesar dressing, gem lettuce, thinly sliced speck **GF**

\$30.0

Pork terrine, compressed cucumber, pickled mushrooms, sweet and sour apple and mustard gel **GF, DF**

\$30.0

Beef

Beef sirloin, tatsoi salad, radish, target beets, grilled fennel, horseradish mayonnaise with black pepper, chives **GF, DF**

\$32.0

Tataki of wagyu beef striploin, pickled vegetables, soy mirin, apple dressing **GF, DF**

\$32.0

Lamb

Seared lamb salad, tomato, zucchini, capsicum, eggplant, aged yoghurt, rocket, lemon, sumac **GF**

\$32.0

Vegetarian

Pumpkin and goat's cheese tart, pickled blond raisins, roasted pear, purple mustard dressing, pumpkin seeds **V, GF**

\$30.0

Grilled baby carrots, roasted grapes, burratina, preserved lemon, muntries, soft herbs, quinoa, pumpkin oil dressing **V, GF**

\$30.0

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PLATED CONTINUED

AN ALTERNATE SERVICE FEE OF \$5.0 PER PERSON APPLIES TO MAIN COURSES

Main

Seafood

Pan seared ocean trout, sweet corn, charred zucchini, twice cooked potato, peppers, salsa verde **GF, DF** **\$50.0**

Roasted barramundi, miso, wok tossed vegetables, pumpkin, soy and lime butter **GF** **\$50.0**

Poultry

Roasted chicken breast, crispy smashed potatoes, green goddess sauce, wild mushrooms, baby beets, jus **GF, DF** **\$47.5**

Pan seared chicken, broccolini, grapes, wild rice, sweet potato purée, lemon myrtle dressing **GF, DF** **\$47.5**

Pan fried duck breast, kimchi, kohlrabi, mandarin gel, shiitake mushrooms, duck jus **GF, DF** **\$49.5**

Grilled chicken breast, Japanese rice cakes, bok choy, katsu sauce **GF, DF** **\$47.5**

Flat grilled Brisbane Valley quail, braised white beans, Spanish sausage, mushrooms, tomato, orange, olives and fennel **GF, DF** **\$47.5**

Pork

Moisture-infused pork cutlet, jerk marinade, roasted and pickled pumpkin, quinoa, muntries, anise myrtle, burnt mandarin dressing **GF, DF** **\$49.0**

Beef

Beef cheek, Japanese mayonnaise, pickled togarashi carrots, teriyaki sauce, sautéed rice **GF** **\$51.0**

Roasted fillet of beef, parsnip purée, sautéed mushrooms, pickled beets, salsa verde, red wine jus **GF, DF** **\$51.0**

Pan seared Kilcoy beef, beetroot relish, kipfler potato, green beans, truss tomatoes, pan jus **GF, DF** **\$51.0**

Grilled Darling Downs fillet of beef, caramelised onion purée, carrot, kohlrabi, sautéed cabbage, peas and speck **GF, DF** **\$51.0**

Lamb

Roasted lamb rack, fennel purée, crumbed tomato, fregola and fig salsa, pan jus **DF** **\$52.5**

Vegetarian

Roasted cauliflower steak, black bean purée, charred radicchio, baby corn salsa, chipotle mayonnaise **VEGAN, GF** **\$47.5**

Saffron rice cake, eggplant kasundi, grilled cavolo nero cabbage, shaved zucchini, manchego cheese **V, GF** **\$47.5**

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Dessert

Australian farmhouse cheeses, quince paste, dried fruits, selection of bread and crackers V	\$27.5
Strawberry textures, burnt butter sponge, caramelised hazelnuts, chocolate GF	\$24.0
Black sesame enriched genoise, cherry compote, tahini mousse, pistachio purée GF	\$25.0
Black forest: cherry manjari mousse, jellified cherry, porcini financier, wattleseed and cocoa nib crunch, oabika syrup GF	\$26.0
Citrus couverture brownie, caramel mousse, blood orange gel, almond nougatine crumbs, brioche croutons, black salt GF	\$26.0
Lime crèmeux pie, honey pavlova, crystallised pecans, lemon basil syrup V, GF	\$24.0
Lemon and pepperberry pudding, lemon myrtle cream, macadamia saltbush crumble, finger lime and lemongrass gel V	\$26.0
Raspberry and beetroot jelly, white chocolate and goat's cheese crèmeux, manjari crème, raspberry streusel GF	\$25.0
Gianduja crèmeux, Daintree vanilla crème brulée, pâte sable, raspberry chilli gel, hazelnut dacquoise	\$26.0
Buttermilk panna cotta, compressed pineapple, blueberries, white chocolate milk crumb GF	\$24.0
Baked lemon tart, mascarpone cream, berry compote, granny smith apple V, GF	\$25.0
Sticky toffee pudding, butterscotch sauce, vanilla bean ice cream V	\$24.0
Bailey's cheesecake, spiced crumbs, coconut gel, double chocolate feuilletine	\$25.0

Share platters (two per table) **\$30.0 pp**

Chef's selection of chilled desserts, pastries, cakes, chocolates, fresh seasonal and tropical fruits

The Ultimate Dessert Buffet **\$32.0**

Grazing stations with chef's selection of chilled desserts, pastries, cakes, chocolates, ice cream, fresh seasonal and tropical fruits and a selection of Australian cheeses

Coffee and tea station included

Coffee and tea **\$4.2**

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

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BUFFET

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Indian dinner buffet

\$95.0

Salad

Kachumber salad **VEGAN**

Hot

Butter chicken **GF**

Lamb rogan josh **GF**

Amritsari fish, chilli, lime and coriander **GF**

Vegetable curry **VEGAN, GF**

Paneer dahl **V, GF**

Fragrant basmati rice **VEGAN, GF**

Roti and papadums

Pickles and chutneys

Sweet

Gulab jamun

Indian rice pudding (Kheer) **GF**

Seasonal and tropical fruit **VEGAN, GF**

Aussie Barbeque dinner buffet

\$100.0

Hot

Wagyu beef **GF, DF**

Pasture fed lamb cutlets **GF, DF**

Chermoula rubbed chicken **GF, DF**

Adam's pork sausages **GF**

Seared Noosa prawns **GF, DF**

Grilled Bundaberg vegetables **VEGAN, GF**

Herbed corn on the cob **V, GF**

Atherton cocktail potatoes **VEGAN, GF**

Selection of artisan breads

Wok and dumpling dinner buffet

\$95.0

Salad

Crisp slaw of edamame, capsicum, coriander, peanuts, soy and chilli dressing **V**

Hot

Sweet and sour chicken **GF, DF**

Kung pao beef with vegetables **GF, DF**

Vegetable and tofu chop suey **VEGAN**

Barbeque pork belly

Soft jasmine rice **VEGAN, GF**

Duck and hoisin bun **DF**

Prawn siu mai

Steamed mushroom bun **V, GF**

Sweet

Mango pudding **VEGAN, GF**

Egg tart **V**

Chinese five spice chocolate pot de crème **V, GF**

Salad

Coleslaw **VEGAN, GF**

Mixed leaf salad **VEGAN, GF**

Sweet

Pavlova **V, GF**

Warm coconut lamington **V**

Seasonal and tropical fruit **VEGAN, GF**

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BUFFET CONTINUED

MINIMUM OF 30 GUESTS. SELF-SERVICE BUFFET WITH DINING TABLES CLOTHED AND SET WITH CUTLERY. ONE BUFFET SELECTION PER EVENT. MAIN COURSE SERVICE TWO HOURS DURATION, DESSERT SERVICE ONE HOUR DURATION. INCLUDES COFFEE AND TEA STATION.

Native Australian flavours dinner buffet \$95.0

Salad

Salad of Queensland blue pumpkin, cauliflower, wattleseed, saltbush dukkah, bush tomato balsamic **GF, DF**

Hot

Eucalyptus smoked barramundi,
lemon myrtle dressing **GF, DF**

Slow cooked beef, Davidson plum, pepperberry jus **GF, DF**

Native thyme scented chicken, bush tomato relish **GF, DF**

Crocodile spring rolls

Potato gnocchi, Good Growin' mushrooms, mountain pepper **V**

Salt baked yams, Warrigal greens **VEGAN, GF**

Sweet

Pineapple financier, lemon myrtle crème,
bush nut crumb **GF**

Macadamia banoffee pie **V, GF**

Wattleseed and chocolate brownie **V, GF**

Plant-based dinner buffet

\$95.0

Salad

Salad of kale, chickpeas, avocado, watermelon radish,
sesame **VEGAN, GF**

Hot

Cauliflower pakora **VEGAN, GF**

Roasted sweet potato, corn, bean and
coriander salsa **VEGAN, GF**

Marinated rice, tofu, mushrooms, broccolini, kimchi **VEGAN, GF**

Eggplant tagine, capsicum, zucchini, onion,
harissa spice **VEGAN, GF**

Spiced pumpkin dahl **VEGAN, GF**

Sliced breads with olive oil **VEGAN**

Sweet

Seasonal and tropical fruit **VEGAN, GF**

Sticky date cake **VEGAN**

Ice cream **VEGAN**

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DEGUSTATION

FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOM.

Five course plant-based degustation **\$150.0**

Five course plant-based degustation with matched wines **\$250.0**

Lemon myrtle sourdough **VEGAN**

Macadamia cheese mousse, green apple carpaccio, toasted walnut granola, aged balsamic glaze **VEGAN, GF**

Beetroot hummus, roasted golden beets, macadamia fetta, grapefruit, red chicory, sumac **VEGAN, GF**

Steamed eggplant, aromatic master stock, Asian slaw, Vietnamese mint, freeze-dried mandarin **VEGAN, GF**

Braised black barley, roasted pumpkin, pomegranate, shaved fennel, radish, mint, coconut labna **VEGAN**

Chocolate avocado mousse, strawberry coulis, calamansi gel, chocolate granola, fresh berries **VEGAN, GF**

Five course taste of Queensland degustation **\$150.0**

Five course taste of Queensland degustation with matched wines **\$250.0**

Lemon myrtle sourdough **VEGAN**

Moreton Bay bug, Fraser Isle spanner crab, avocado, witlof, grapefruit, muntries, mayonnaise **GF, DF**

Brisbane Valley quail, warm salad of burnt sprouts, kipfler potato, wild native greens, crisp prosciutto, dukkah, smoked bacon dressing **GF, DF**

Butter poached Chris Bolton coral trout, celeriac, sea vegetables, finger lime cream **GF**

Kangaroo loin, salt-baked yams, Warrigal greens, Davidson plum chutney, pepperberry jus **GF, DF**

Mandarin cheesecake, maple bacon, roasted pumpkin purée, toasted almonds, milk crumb **GF**

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NATIVE AUSTRALIAN FLAVOURS

DEGUSTATION MENUS AVAILABLE FOR PARTIES OF 30-100 GUESTS IN THE PLAZA GALLERY OR SKY ROOMS.

Five course native Australian flavours degustation **\$150.0**

Five course native Australian flavours degustation with matched wines **\$250.0**

Lemon myrtle sourdough **VEGAN**

Salt-baked yam soup, roasted macadamia nuts, Geraldton wax cream **V, GF**

Salad of native freshwater crayfish, avocado cream, pickled cucumber, finger lime and green ants **GF, DF**

Fillet of Far North Queensland line-caught coral trout, celeriac purée, muntries, lemon myrtle butter **GF**

Darling Downs wagyu beef, native tamarind miso rub, burnt leeks, roasted carrot purée, Warrigal greens, anise myrtle jus **GF, DF**

Sunrise lime syrup, vanilla cream, Davidson plum meringue, desert lime gel, torched mango purée, white chocolate crumb **GF**

Sit down plated dinner

Entrée

Native rosemary and green pea panna cotta, bush tomato salad, macadamia cream, saltbush dukkah **V, GF, DF** **\$32.0**

Smoked pumpkin, cauliflower, wattleseed hummus, saltbush dukkah, bush tomato balsamic **V, GF, DF** **\$32.0**

Eucalyptus smoked Spanish barramundi, crushed new potato, capers, horseradish, sea vegetables, lemon myrtle dressing **GF, DF** **\$32.0**

Salad of Brisbane Valley quail, beans, orange, celery, native currants, indigenous herbs, shaved fennel, sunrise lime **GF, DF** **\$33.0**

Main

AN ALTERNATE SERVICE FEE OF **\$5.0 PER PERSON** APPLIES TO MAIN COURSES

Potato gnocchi, Warrigal greens, Good Growin' mushrooms, scorched cabbage, celeriac purée, wild herbs and flowers **V** **\$49.0**

Fillet of Chris Bolton coral trout, corn purée, steamed green vegetables, sago, finger lime cream **GF** **\$51.0**

Barbequed wagyu striploin, miso tamarind glaze, carrot purée, chargrilled seasonal vegetables **GF, DF** **\$50.0**

Seared loin of kangaroo, Davidson plums, salt-baked yams, beetroot, Warrigal greens, pepperberry jus **GF, DF** **\$50.5**

Dessert

Native basil mousse, mango gel, strawberries, meringue, wild thyme water, vanilla genoise **GF** **\$26.5**

Citrus pepperberry pudding, lemon myrtle cream, saltbush macadamia crumb, finger lime gel **V, GF** **\$26.5**

Wattleseed and native nut brownie, warm chocolate fudge, Illawarra plum ice cream, hibiscus flowers **V, GF** **\$26.5**