

Seasoned by Queensland.

Local flavours expertly crafted

LUNCH

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**



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 2025.

V VEGETARIAN
VEGAN VEGAN
GF GLUTEN FREE
DF DAIRY FREE

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STAND UP LUNCH

MINIMUM OF 30 GUESTS; CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. ONE HOUR SERVICE DURATION. SELECT SIX COLD ITEMS FROM THE RANGE OF SANDWICHES, WRAPS, ROLLS AND SALADS.

Stand up lunch

\$52.4

To sit down

add \$7.9

To include orange juice

add \$2.7

Cold items

Sandwiches

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

Roasted beef, Swiss cheese, romesco mayonnaise, rocket

Slow roasted chicken, apple slaw, sharp cheddar, rocket

Roasted turkey, red onion, tomato, cheddar cheese, mayonnaise

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

Pastrami, sauerkraut, pickles, Swiss cheese, salad leaves

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

Tortilla Wraps

Roasted ham, pineapple, tomato chilli and chia seed pickles, gruyère, mesclun

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

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

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

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

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

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

Turkish bread

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

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

Piri piri chicken, cucumber, tomato, lettuce, Sriracha mayonnaise **DF**

Roasted turkey, balsamic onion, bacon, Swiss cheese

Smoked salmon, cucumber, onion, rocket, caper mayonnaise **DF**

Roasted beef, seeded mustard, horseradish, pickled onion, rocket **DF**

Falafel, apple, cucumber, tomato, rocket, mayonnaise **VEGAN**

Salads

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

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

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

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

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

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

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

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

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

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

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

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

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STAND UP LUNCH CONTINUED

SELECT TWO HOT DISHES, ONE ADDITIONAL ITEM AND TWO DESSERTS.

Hot dishes

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

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

Goat biryani, fragrant saffron rice **GF**

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

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

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

Pork belly, light Thai red curry, paw paw salad **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

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

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

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

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

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

Slow braised chicken, mushrooms, white beans, fennel, tomato, sage **GF, DF**

Japanese chicken katsu curry with fragrant rice **GF, DF**

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

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

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

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

Lamb barbacoa, South American spices, citrus, tomato and sweet potato **GF, DF**

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

Additional Items

Cream of mushroom soup **V**

Seasonal minestrone **VEGAN**

Vegetarian sushi roll **V**

Salmon and avocado sushi roll

Vegetable ricotta bake **V**

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

Bacon, cheddar and leek quiche

Vegetable dumpling **V**

Steamed pork bun

Dessert

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

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

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

Assorted mini cakes and pastries

Mini ice cream **V, GF**

Strawberry and basil verrine **GF**

Lime and raspberry cheesecake

Pecan and cranberry pie **V, GF**

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

Peach and lemongrass panna cotta **GF**

Seasonal and tropical fruit **VEGAN, GF**

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

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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.

Entrée **\$27.8**

Seafood

Mooloolaba king prawns, avocado, tomato, cucumber, gem lettuce, spicy tomato mayonnaise **GF, DF**

Seared coral trout, apple and wasabi gel, compressed cucumber, radish, herbs **DF**

Poultry

Roasted chicken breast, cavolo nero cabbage, roasted pumpkin, semi-dried heirloom tomatoes, pomegranate, tahini dressing **GF**

Slow roasted chicken breast, Mediterranean vegetable risotto salad, semi-dried tomato salsa **GF, DF**

Smoked Brisbane Valley quail, celeriac remoulade, pickled mushrooms, roasted pear, hazelnut, seeded mustard **GF, DF**

Beef

Wagyu bresola, compressed watermelon, heirloom tomatoes, manchego, olive crumbs, sherry vinegar dressing **GF**

Seared angus beef, eucalyptus, pickled cabbage, celeriac, horseradish, watercress, native apples, balsamic **GF, DF**

Vegetarian

Beetroot kraut, rosemary shortbread, almond cheese, roasted golden beets, seeded mustard dressing **VEGAN**

Heirloom tomato, watermelon, burrata, olive powder, strawberry balsamic, basil, grissini **V**

Duck

Roasted duck breast, soba noodle, wakame and mint salad, kewpie and furikake salt

Lamb

Grilled lamb, carrot mousse, roasted carrots, green crumb, coconut labna, burnt orange dressing

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

Main **\$44.6**

Seafood

Grilled salmon fillet, seared corn, fennel, cabbage, celery slaw, prawn, lime, palm sugar dressing **GF, DF**

Pan fried barramundi, fennel purée, white beans, snow peas, finger lime dressing **GF, DF**

Poultry

Roasted duck breast, pistachio and parsley purée, fermented fruit, parsnips, greens, citrus jus **GF, DF**

Roasted breast of chicken, apricot and almond pilaf, new season carrots, carrot and cumin purée **GF, DF**

Grilled chicken breast, butter chickpea curry, pickled Scenic Rim vegetables and spiced pakora **GF**

Brisbane Valley quail, beans, orange, fennel, peppers, soft herbs, sunrise lime dressing **GF, DF**

Beef

Smoke-infused beef fillet, salt-baked root vegetables, Davidson plum chutney, saltbush **GF, DF**

Fillet of beef, roasted eggplant, Good Growin' oyster mushrooms, broccolini, black garlic miso butter **GF**

Seared fillet of Kilcoy beef, cauliflower purée, warm salad of kipfler potatoes, kale, broccolini, lemon garlic dressing, chimichurri **GF, DF**

Vegetarian

Vegetable paella, artichokes, peppers, zucchini flowers, soft herbs, paprika rice galette **VEGAN, GF**

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

Pork

Honey glazed Kingaroy pork cutlet, roasted butternut pumpkin, coconut rice, black bean, tomato, corn, shallots, fragrant herbs, tamarind dressing **GF, DF**

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SIT DOWN PLATED LUNCH CONTINUED

Dessert

\$23.6

Raspberry lemon meringue verrine, lemon curd, honeyed pavlova and paté sable

Caramelised mango vanilla tartlet, passionfruit jelly, coconut sago **GF**

Paris-brest of hazelnut crème pâtissier, caramelised hazelnut, brownie crumble

Baked chocolate and beetroot cheesecake tart, lemon thyme madeleine, raspberry coulis **V**

Elderflower poached pear, rhubarb, pickled snow tremella, caramelised cashews, ginger and chia seed sorbet **VEGAN, GF**

Coconut verbena panna cotta, white peach and lemongrass jelly, gingerbread sponge, dark chocolate and raspberry streusel **GF**

Jasmine tea mousse, rosella jelly, cinnamon financier, chai streusel, chocolate truffle **V, GF**

Steamed cocoa sponge, chocolate fudge sauce, mixed berry gelato **V**

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

add \$3.7