

Chef's Daily Menus

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



 **BRISBANE CONVENTION
& EXHIBITION CENTRE**

Menus valid to 30 June 2026

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Monday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Chorizo, manchego and pepper frittata **GF**

Orange bergamot financier **V**

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

Afternoon tea \$13.1

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

Spinach and ricotta roll **V**

Seasonal and tropical fruit **VEGAN, GF**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Turkish: Roasted chicken, avocado, tomato, Swiss cheese, coriander, jalapeno mayonnaise

Wrap: Curried chickpeas, brown rice, red onion, tomato, cucumber, leaves **VEGAN**

Salads

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

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

Hot

Mongolian lamb, capsicum, onion, coconut amino **GF, DF**

Kerong: Cambodian vegetable curry, pumpkin, cauliflower, broccoli, green beans, fragrant curry sauce **VEGAN, GF**

Vegetable dumpling **V**

Sweet

Lime and raspberry cheesecake

Pineapple and macadamia pie **V, GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Tuesday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Butter chicken pie

Coconut and pandan croissant **V**

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

Afternoon tea \$13.1

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

Kalamata olive and herb focaccia **V**

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

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

Turkish: Avocado, cucumber, carrot, tomato, beetroot hummus, mayonnaise **VEGAN**

Salads

Roasted chicken, cocktail potato, celery, gherkin, capers, snipped herbs, boiled eggs, mayonnaise **GF, DF**

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

Hot

Greek beef stifado, baby onion, saffron lemon pilaf rice **GF, DF**

Korean noodles, marinated tofu, steamed greens, mushrooms, eschalot, furikake **V, DF**

Vegetable ricotta bake **V, GF**

Sweet

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

Mini ice cream **V, GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by Queensland.

Wednesday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Roasted vegetable filo **V**

Hazelnut and cacao scroll **V**

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

Afternoon tea \$13.1

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

Pumpkin, chickpea and spinach puff **V**

Coconut rum madeleine **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Wrap: Barbeque chicken, pineapple, cheddar cheese, garden leaves, chipotle mayonnaise

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

Salads

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

Avocado, green bean, kale, roasted corn, tomato, black bean, red onion, coriander, chipotle vinaigrette **VEGAN, GF**

Hot

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

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

Bacon, cheddar and leek quiche

Sweet

Assorted mini cakes and pastries

Seasonal and tropical fruit **VEGAN, GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Thursday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Mini bacon and egg pie

Apple and spiced custard cake **VEGAN, GF**

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

Afternoon tea \$13.1

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

Sundried tomato, basil and fetta quiche **V**

Malted chocolate slice

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

Wrap: Cauliflower kimchi, Asian slaw, sweet potato, green leaves **VEGAN**

Salmon and avocado sushi roll

Salads

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

Potato salad, cauliflower, roasted pear, parmesan, capers, lemon myrtle dressing **VEGAN, GF**

Hot

Filipino chicken inasal, lemongrass, ginger, garlic, lime juice **GF, DF**

Puttanesca gnocchi, smoked eggplant **V**

Sweet

Lemon meringue cannoli **V**

Banoffee verrine **GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Friday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Ricotta, tomato and chive tart **V, GF**

Orange marmalade brioche **V**

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

Afternoon tea \$13.1

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

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

Spiced BCEC honey and pumpkin scone **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

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

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

Salads

Roasted chicken, cocktail potato, celery, gherkin, capers, snipped herbs, boiled eggs, mayonnaise **GF, DF**

Chargrilled pumpkin, lentil, pecan, pepita, seeded mustard dressing **VEGAN, GF**

Hot

Ethiopian Kai sega wat: spiced beef, capsicum, potato, steamed rice **GF, DF**

Stir-fried fragrant rice, green beans, cashew nuts, broccoli, cauliflower, nutritional yeast dressing **VEGAN, GF**

Steamed pork bun **DF**

Sweet

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

Mini ice cream **V, GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

**Seasoned by
Queensland.**

Saturday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Fetta, mushroom and spinach gözleme **V**

Vanilla and lemon curd cake **VEGAN, GF**

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

Afternoon tea \$13.1

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

Croque monsieur slider, ham, gruyère cheese, bechamel sauce

Espresso brownie **V, GF**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Wrap: Roasted lamb, tzatziki, red onion, cucumber, cheddar cheese, rocket

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

Salads

Smoked salmon, edamame, avocado, cucumber, rice, ponzu dressing **GF, DF**

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

Hot

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

Penne pasta, roasted cauliflower, pumpkin, caper, chilli, garlic, Persian fetta **V**

Beef empanada

Sweet

Green tea panna cotta **GF**

Seasonal and tropical fruit **VEGAN, GF**

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

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 2026.

V VEGETARIAN

VEGAN VEGAN

GF GLUTEN FREE

DF DAIRY FREE

Seasoned by
Queensland.

Sunday

These menus are designed to provide a range of flavours to suit all tastes and dietary needs, and cannot be customised.

30 minute service duration for tea breaks, one hour service duration for lunch. Tea breaks include one of each item per person.

Coffee on arrival \$6.5

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

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

Morning tea \$13.1

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

Lamb, tomato and oregano sausage roll

Pain au chocolate **V**

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

Afternoon tea \$13.1

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

Spinach and onion pakora **VEGAN, GF**

Date and bush honey loaf **V**

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

Lunch \$50.8

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

To sit down **add \$8.0**

Sandwiches, wraps and rolls

Sandwich: Italian beef, cheddar cheese, caramelised onion, tomato, iceberg lettuce, chipotle mayonnaise

Wrap: Cauliflower kimchi, Asian slaw, sweet potato, green leaves **VEGAN**

Salads

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

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

Hot

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

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

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

Sweet

Sour cherry, cacao tartelette **V, GF**

Lemon meringue cannoli **V**

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