

**Seasoned by  
Queensland.**

Local flavours expertly crafted

# MORNING & AFTERNOON BREAKS

**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**



# MORNING & AFTERNOON BREAKS



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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## Coffee & tea break

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

|                         |                  |
|-------------------------|------------------|
| 30 min duration         | <b>\$6.2</b>     |
| 45 min duration         | <b>\$6.6</b>     |
| 60 min duration         | <b>\$7.1</b>     |
| To include orange juice | <b>add \$2.7</b> |

## Platinum

**\$14.2**

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. MINIMUM 30 GUESTS. CHEF'S DAILY MENUS AVAILABLE FOR SMALLER GROUPS. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET ITEMS FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

|                         |                  |
|-------------------------|------------------|
| To include orange juice | <b>add \$2.7</b> |
| Additional item         | <b>\$6.9</b>     |

### Savoury

- Haloumi, sweet potato and kale slice **V, GF**
- Lamb and rosemary pie
- Chicken and pistachio sausage roll
- Spinach and onion pakora **VEGAN, GF**
- Fetta, mushroom and spinach gözleme **V**
- Black bean and corn empanada **VEGAN**
- Spinach and pea spiced puff **V**

### Sweet

- Native cinnamon and almond croissant **V**
- Portuguese tart **V**
- Vanilla and boysenberry cake **VEGAN, GF**
- Chocolate and native mint financier **V**
- Raspberry, apple and chia seed crumble slice **V**
- Apricot and thyme scroll **V**
- Coconut and wattleseed brownie **V, GF**
- Seasonal and tropical fruit **VEGAN, GF**
- Mini ice cream **V, GF**

## Gold

**\$13.7**

INCLUDES COFFEE AND TEA. 30 MINUTE DURATION. SELECT TWO – WE RECOMMEND HOT SAVOURY ITEMS FOR MORNING TEA AND SWEET FOR AFTERNOON TEA. ONE OF EACH ITEM PER PERSON.

|                         |                  |
|-------------------------|------------------|
| To include orange juice | <b>add \$2.7</b> |
| Additional item         | <b>\$6.4</b>     |

### Savoury

- Mini bacon and egg pie
- Spinach, balsamic and roasted capsicum pinwheel **V**
- Rosemary, garlic and sea salt focaccia **V, DF**
- Onion bagel croute, whipped goat's cheese and mascarpone **V**
- Shiitake mushroom pastie **VEGAN, GF**
- Smoked turkey, cranberry, Swiss cheese toastie
- Chicken, mushroom and leek pie

### Sweet

- Peach and passionfruit cake **VEGAN, GF**
- Mini doughnut **V**
- Pistachio and almond loaf **V**
- Pain au chocolate **V**
- Carrot and ginger scone **V**
- Raspberry, lemon, coconut slice **V, GF, DF**
- In-house patisserie selection of cookies **V**
- Chocolate and hazelnut brioche **V**
- Muffins: caramelised white chocolate and cacao; fig and pear; ricotta and almond **V**