

PLATED



Incorporating award-winning produce from the Royal Queensland Awards



ROYAL
INTERNATIONAL
CONVENTION CENTRE
BRISBANE AUSTRALIA



DEAN BREWER
Executive Sous Chef

"This year at the Royal International Convention Centre our kitchen team has a vision of bringing your favorite restaurant food to the event space. All our chefs have worked in highly regarded venues across Australia and globally, so this is the perfect opportunity to showcase the diversity of food and our people. We are passionate about sustainability and featuring beautiful, award-winning, locally sourced produce."



PRE-FUNCTION CANAPÉS

up to 45 minutes


\$19 per person

Your choice of three canapés from the canapé menu

COLD ENTRÉE Preset


San choy bow

Mount Cotton chicken · iceberg lettuce · palm heart · crispy shallots
lime & chilli dressing
DF GF NF

 Sous vide Redlands chicken breast
pearl couscous · ras el hanout · rainforest finger lime yoghurt
NF


Confit Huon salmon

pearl barley tabouleh · preserved lemon yoghurt dressing
NF

 Gold Medal Branded Beef of RQA
JBS Thousand Guineas beef carpaccio
smoked pickled mushrooms · pecorino · truffle aioli
NF GF


Roasted beetroot carpaccio

Meredith goats' cheese · baby sorrel · sherry vinaigrette · broken hazelnuts
GF V


 Baked Lockyer Valley leek tart
truffle · Heidi Farm raclette · crème fraiche · watercress & frisée
V

Char-grilled lamb tenderloin


jarjeer rocca salsa · hummus · spiced eggplant kasundi
DF GF

 Gold Coast tiger prawns
shaved sugarloaf · salted ricotta · harissa · toasted hemp seeds
NF GF

HOT ENTRÉE Preset not available

\$29.5  Szechuan spiced Brisbane Valley quail \$30.5
pickled cucumber ribbon salad · crispy rice
NF GF DF


\$29.5 Steamed chicken dumplings \$29.5
soy braised mushrooms · green onion scallions · sesame and coriander
DF

\$30.5  Twice cooked Queensland free-range pork belly \$30.5
yeasted cauliflower puree · beetroot powder · purple shiso · cider jus
NF GF DF

Buffalo ricotta ravioli \$29.5
shaved prosciutto · braised cherry tomato vinaigrette · spinach · shaved pecorino

\$30.5 Slow cooked beef brisket \$29.5
gnocchi · mushroom ragout · sherry dressing · shaved parmesan

\$28 Pressed lamb shoulder with preserved lemon & garlic \$30.5
skordalia · pumpkin flower frit & parsley

\$29.5  Grilled Brisbane Valley quail \$30.5
soft polenta · fire roasted onions · pecorino & truffle vinaigrette
NF GF



\$29.5 Soft poached scallops \$32.5
buckwheat soba noodle · pickled calamari · wasabi pea shallot crumble
smoked soy vinaigrette
NF GF DF








MAIN COURSE

Poultry

-  **Roast Mount Cotton chicken** \$41
thyme & garlic new potatoes · charred red onions · baby peas · pan jus
NF GF DF
- Charred jerk chicken supreme** \$41
crushed sweet potato · blackened corn salsa · coriander & lime sour cream
NF GF
-  **Mount Cotton chicken supreme** \$41
truffled polenta · grilled King brown mushroom · market greens · salsa verde
NF GF
- Seared duck breast** \$47
fondant potato · red cabbage puree · parsnip crisp · star anise jus
freeze dried mandarin
NF GF DF

Pork

-  **Mustard & beer braised Queensland pork cheeks** \$45
celeriac puree · puffed pearl barley · pickled onion & parsley salad
NF
-  **Slow cooked Queensland pork belly** \$44
miso & soy glaze · green papaya and bean shoot salad · sticky rice · crispy shallots
NF GF DF
-  **Roast Queensland free-range pork loin cutlet** \$44
grilled parmesan polenta · caponata Siciliana · roast tomato jus · basil & parsley frit
NF GF









"As a chef at the Royal International Convention Centre we have the opportunity to work with and prepare some of the best produce Queensland and this country has to offer. So, once you visit us here at the Royal International Convention Centre you can choose to have an award-winner on your plate. My favourite has to be the award-winning beef eye fillet with that sticky red onion jam · heirloom carrots · fresh horseradish crumble."





DANIEL ORBELL
Sous Chef



Beef

-  Award winning branded beef of RQA JBS Queenslander eye fillet \$56
pommes Anna - red onion jam · heirloom carrots · horseradish crumble
NF
-  Award winning branded beef of RQA
JBS Yardstick 150-day grain fed beef fillet \$62
potato torte · spinach puree · mustard cream sauce
NF
-  Award winning branded beef of RQA
Kilcoy Ebony Black Angus brisket \$52
scorched sweet corn salsa · soft polenta · chipotle scented gravy
NF GF
-  Award winning branded beef of RQA
slow cooked JBS Riverina beef cheek \$48
saffron risotto · gremolata · buttered peas & feves · roast onion jus
NF GF
-  Award winning branded beef of RQA
Kilcoy Ebony Black beef cheek wellington \$56
truffled mushroom ragout · chicken & port wine paté · market vegetables · red wine jus
NF
-  Award winning branded beef of RQA
Charred Ebony Black Angus sirloin \$62
salted caramel onions · duck fat potatoes · mushroom duxelles
NF GF DF

Lamb

-  Award winning branded lamb of RQA Milly Hill lamb rump \$47
confit garlic roasted potatoes · pea puree · baby carrots · rosemary & mint jus
NF GF DF
-  Award winning branded lamb of RQA Tasmanian Royal double cutlet \$49
thyme & parmesan potato croquette · scorched seasonal greens · shiraz jus
NF
-  Award winning branded lamb of RQA Sovereign lamb short ribs \$45
za'atar spiced pumpkin hummus · pickled green zucchini · labneh · coriander
NF GF
-  Award winning branded lamb of RQA Sovereign lamb rump \$47
salt roasted kipflers · tomato & lemon salsa · smoked aioli
NF GF DF

Fish

-  **Roasted North Queensland barramundi fillet** \$46
potato & spinach pakora · coconut yoghurt & coriander · salted curry leaves
NF DF GF
-  **Miso glazed Rocky Point Queensland grouper fillet** \$72
scorched broccolini · nori rice cake · Moreton Bay bug vinaigrette
NF DF GF
- Baked Huon salmon fillet** \$46
pan roasted kipfler potatoes · grilled baby gem lettuce · sugar snaps
sauce gribiche
GF
-  **Baked North Queensland barramundi fillet** \$46
scorched golden shallots · roasted potatoes · market greens
Champagne cream sauce
NF GF

Vegetarian & Vegan

- Baked spiced cauliflower** \$39
sweet potato puree · wild rice · harissa coconut cream · beetroot powder
NF GF Vegan
- Green pea and lemon risotto** \$39
beans · edamame · feves · basil
NF GF Vegan
- Gnocchi** \$39
mushroom & pearl onion ragout · snow pea tendrils · Grana Padano · fried basil
NF GF V
- Coconut & coriander vegetable curry** \$39
pandan scented jasmine rice
GF V





PLATED DESSERTS

Trio of Petite Desserts

Chef's selection · individually plated

V

Tiramisu

layered mascarpone mousse · salted caramel · savoiardi biscuit · cocoa crumble

V

Warm sticky date pudding

burnt caramel gelato · praline crumble · milk chocolate fudge sauce

V

Flourless chocolate brownie

caramel crèmeux · hazelnut streusel · milk chocolate cream

GF

Raspberry mousse

vanilla short crust pastry · coconut · raspberry salad

NF GF Vegan

Yuzu & raspberry cheesecake sphere

passionfruit dust · meringue · caramelised white chocolate

GF V

\$29

\$21

\$21

\$21

\$21

\$21

Whipped cherry & chocolate ganache

morello curd · iced parfait · crue nougat

GF V

Apple & Anzac crumble

Granny Smith gel · muscovado sponge · vanilla bean ice cream · blitz puff

V

Strawberry parfait

chocolate crunch · mandarin salad · chantilly cream · freeze dried strawberries

GF V

RQA Grand Champion Cheese



Woombye Cheese Queensland Blackall Gold Washed Rind

individually plated · rye bread crisps · house relish · Angas Park muscatels

V

Includes

Brewed premium roasted coffee

Alternate service

Selection of teas

\$4.5 per person per course

\$11 per person for three courses

\$21

\$21

\$21

\$23