



CHEF'S DAILY MENU

Let us do the work for you with our Chef's Daily Menus. Seasonally driven menus offering a daily selection of our most popular items is a stress free and cost effective option for busy organisers.

Who wants to eat the same food every day? Use our experience and simultaneously save your precious time by streamlining the process of providing a balanced and varied menu for your guests.

Please note many of our dishes may contain allergens. Advise your Event Planning Manager of your guests' food allergies or intolerances. Menus valid to 30th June 2020.

MONDAY

CHEF'S DAILY MENU

Changes and substitutions cannot be made to Chef's Daily Menu and cannot be swapped to different days of the week.

To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7

Plain and fruit scones, jam and cream **v**
Mini Thai green curry chicken pie

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations


LUNCH \$42.0

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

Sandwich: Pastrami, sauerkraut, pickles, Swiss cheese, spicy tomato, mayonnaise

Wrap: Chicken korma, red onion, lettuce, cucumber, eggplant, spicy mayonnaise

 Roll: Guacamole, tomato, mozzarella, roasted capsicum, pesto, mesclun **v**

SALADS


Roasted red vegetable salad, Thai herbs and spices, crushed cashews, tamari, ginger dressing **VEGAN, GF, DF**

Paneer, chickpea, green bean, red onion, asparagus and tomato salad with Indian spiced dressing **v, GF**

Salad of new potatoes, snipped herbs, capers, gherkins, lentil mayonnaise **v, GF, DF**

HOT ITEMS

Indian butter chicken, basmati rice, cucumber yoghurt **GF**

 Moroccan spiced vegetable tagine with fruity cous cous **v, DF**


DESSERT

Strawberry and cream verrine **v, GF**

 Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations


AFTERNOON TEA \$10.7

 Lemon myrtle tea cake **v**
Spinach and ricotta muffin **v**

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

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, gluten containing products, fish, crustacean, soybean, lupin, sesame seeds and nut products.

V VEGETARIAN **VEGAN** VEGAN **GF** GLUTEN FREE **DF** DAIRY FREE **NF** NUT FREE

 Signature ingredients sourced within Queensland

TUESDAY

CHEF'S DAILY MENU



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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7



-  Mini muffin selection: double chocolate, lemon and poppyseed, carrot and walnut
-  Mushroom and corn quiche v

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations


LUNCH \$42.0

To sit down add \$4.5


SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Roast chicken, avocado, corn and kidney bean, cheese, chipotle mayonnaise
 -  Wrap: Marinated tofu, grilled zucchini, avocado, carrot, rocket, pesto v
- Roll: Smoked salmon, cucumber, rocket, onion, caper mayonnaise DF

SALADS

- Harissa lamb, penne pasta, roasted Mediterranean vegetables, fetta, herb dressing
- Smoked salmon salad, cocktail potato, green beans, kale, tomato, roasted seeds, lemon mustard dressing GF, DF
-  Sweet potato salad, fermented cabbage, currants, pepitas, pumpkin, wild rice v, GF, DF

HOT ITEMS

-  Aromatic Thai green curried chicken, jasmine rice, fragrant herbs GF, DF
- Ricotta and spinach tortellini, creamed mushrooms v

DESSERT

Ice cream break

Selection of Mini Magnums

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

- Peanut butter cheesecake brownie v, GF
- Leek and goat's cheese tartlets v, GF

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WEDNESDAY

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COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7



Coffee and chocolate sour cream cake **V, GF**
Ham and gruyère brioche toasties

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations



LUNCH \$42.0

To sit down add \$4.5



SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Charred and marinated vegetables, goat's cheese, tapenade, pesto and rocket **V**
-  Wrap: Seared beef, Asian slaw, mesclun, crispy shallots, Nam Jim dressing **DF**
Roll: Roast turkey, Swiss cheese, corn slaw, shredded lettuce, aioli

SALADS

-  Chicken and eggplant salad, Lebanese cous cous, capsicum, red onion, olives, sumac, sweet lemon dressing **DF**
-  Thai salad of daikon, grilled pineapple, cucumber, capsicum, snow pea tendrils, basil, mint and coriander **VEGAN, GF, DF**
Smoked salmon salad, avocado, celeriac, dried cranberry, seeded mustard, frizee lettuce **GF, DF**

HOT ITEMS



-  Prawns, crab, mussels, tomato, chorizo and saffron rice, with Spanish flavours **GF, DF**
-  Thai green vegetable curry, jasmine rice **VEGAN, GF, DF**

DESSERT

French pastries **V**

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

-  Chicken, pistachio sausage roll
-  Sliced seasonal and tropical fruit **VEGAN, GF, DF, NF**

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THURSDAY

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COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7

Cinnamon scroll **v**



-  Zucchini and roasted vegetable slice with tomato jam **v, GF, DF**

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations



LUNCH \$42.0

To sit down add \$4.5


SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Roast beef, caramelised onion, cheddar cheese, seeded mustard, mayonnaise, rocket
- Wrap: Smoked salmon, cream cheese, dukkah, cucumber, lemon mayonnaise, salad leaves
-  Roll: Guacamole, tomato, mozzarella, roasted capsicum, pesto, mesclun **v**


SALADS

-  Cajun chicken salad, grilled sweet corn, carrot, cabbage and fennel slaw, chilli, coriander and mayonnaise dressing **GF, DF**
- Salad of barley, celery, cucumber, spring onion, cherry tomato, eggplant, walnuts, soft herbs, lemon dressing **v, DF**
-  Roasted pumpkin salad, green beans, cardamom spiced yoghurt, pepita seeds, spinach **v, GF**

HOT ITEMS

-  Crisp chickpea battered reef fish, cocktail potatoes, aioli **GF, DF**
- Kashmiri lamb curry, basmati rice **GF, DF**

DESSERT

-  Banoffee pie **v, GF**
- Mixed berry, chia and sago pudding **v, GF, DF**
- Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

Chocolate friands **v, GF**
Mini Margherita pizza **v**

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FRIDAY

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COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7

Custard Danish v




 Mini egg and bacon pie

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

LUNCH \$42.0

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Pastrami, sauerkraut, pickles, Swiss cheese, spicy tomato, mayonnaise
-  Wrap: Marinated tofu, grilled zucchini, avocado, carrot, rocket, pesto v
-  Roll: Roast ham, caramelised pumpkin, pineapple chutney, mesclun, mayonnaise



SALADS

Salad of new potatoes, snipped herbs, capers, gherkins, lentils, mayonnaise v, GF, DF

Harissa lamb, penne pasta, roasted Mediterranean vegetables, fetta, herb dressing

Salad of cracked wheat, tomato, cucumber, onion, bocconcini, quinoa, fennel and soft herb dressing v

HOT ITEMS

-  Prawn and pork pad Thai, rice noodles, tamarind, crisp shallots, coriander and lime dressing GF, DF
-  Sri Lankan vegetable curry, basmati rice VEGAN, GF, DF

DESSERT

Classic baked cheesecake v

Chocolate fudge cake v, GF, DF

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

Ice cream break

Selection of Mini Magnums

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SATURDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7

Mini doughnuts v

Cheese, tomato chutney pin wheels v

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

LUNCH \$42.0

To sit down add \$4.5

SANDWICHES, WRAPS AND ROLLS

- ☞ Sandwich: Charred and marinated vegetables, goat's cheese, tapenade, pesto and rocket v
- ☞ Wrap: Chicken korma, red onion, lettuce, cucumber, eggplant, spicy mayonnaise
- ☞ Roll: Roast beef, zucchini, pickles, Swiss cheese, mesclun, horseradish mayonnaise

SALADS

Smoked salmon salad, cocktail potato, green beans, kale, tomato, roasted seeds, lemon mustard dressing GF, DF

- ☞ Roasted broccoli salad, mushrooms, cucumber, cauliflower, spring onions and basmati rice, soy and lime dressing VEGAN, GF, DF
- ☞ Southwest chicken salad, chickpea, spinach, black bean, tomato, roasted corn, shallots, lime, coriander, spiced yoghurt GF

HOT ITEMS

Ricotta and spinach tortellini, creamed mushrooms v

- ☞ Chicken fricassee, chorizo, paprika, capsicum and olives, basmati rice GF, DF

DESSERT

- ☞ Sliced seasonal and tropical fruit VEGAN, GF, DF, NF

Coconut pineapple cake v, GF

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

Portuguese tarts v

Steamed vegetable buns v, DF

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SUNDAY

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To include orange juice with a break add \$2.0

COFFEE ON ARRIVAL \$5.0

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

MORNING TEA \$10.7




In-house patisserie selection of cookies v
Swiss cheese and ham croissant

Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations



LUNCH \$42.0

To sit down add \$4.5



SANDWICHES, WRAPS AND ROLLS

-  Sandwich: Roast chicken, avocado, corn and kidney bean, cheese, chipotle mayonnaise
-  Wrap: Marinated tofu, grilled zucchini, avocado, carrot, rocket, pesto v
-  Roll: Roast ham, caramelised pumpkin, pineapple chutney, mesclun, mayonnaise

SALADS

-  Grilled cauliflower salad, lentils, capsicum, cashews, pepitas, soft herbs, avocado and Moroccan spices **VEGAN, GF, DF**
- Smoked salmon salad, avocado, celeriac, dried cranberry, seeded mustard, frizee lettuce **GF, DF**
-  Chicken and eggplant salad, Lebanese cous cous, capsicum, red onion, olives, sumac, sweet lemon dressing **DF**



HOT ITEMS

-  Thai green vegetable curry, jasmine rice **VEGAN, GF, DF**
-  Crispy fried tamarind fish **GF, DF**

DESSERT

Coconut raspberry tarts v, GF
Cannoli with lemon ricotta cheese
Locally roasted, freshly ground Arabica coffee and a selection of Rainforest Alliance Certified™ teas served from stations

AFTERNOON TEA \$10.7

-  Passionfruit vanilla cake v, GF, DF
-  Roasted pumpkin, corn and fetta quiche v

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