

SAVOURING QLD'S SEASONS

MENUS & PACKAGES



STRANGERS RESTAURANT

MENU

- 2 courses \$20 | 3 courses \$35
- House made bread and cultured butter | Chef's specials
- Bruschetta with wild cardamom, prawn, blue crab, pickling onions and
- Syringium and Peppercorn | Brisbane QLD 4000
- Pomegranate, black baklava, blackberry, citrus, watermelon and
- Lightbulb, Chermoula, Capicola | Brisbane QLD 4000
- Whipped feta, honey, egg, granadilla, raspberry | Brisbane QLD 4000
- Yuzu, cashew, creamy, lamb, apricot, potato, olive, burnt, sea salt
- lentils | Brisbane QLD 4000
- Asparagus, artichoke, garden egg, olive, olive, burnt, sea salt
- Salted grapes, pickled, prawns, tomato, balsamic, sea salt

© Queen's Vignettes | Denny Fine

PLATED BREAKFAST

Served with freshly brewed coffee and selection of locally sourced Madura teas with chilled orange juice.

INCLUSIONS

Freshly brewed coffee

Selection of Madura Teas

Chilled orange juice

All tables clothed in white linen

White linen napkins

Table menus

Table numbers

Floorplan and run sheet guidance from our team of event specialists

Wi-Fi

SELECT ONE (1) OPTION \$38PP

Roast cauliflower, poached egg, quinoa tabbouleh salad, almond hummus, avocado, miso vinaigrette **DF GF V**
(VG with no egg)

Soy linseed toast, avocado, Persian feta, truss tomato, lemon oil, dukkah spice **V**

Parliament breakfast; Berkshire bacon, pork and fennel sausage, scrambled egg, field mushroom, kale, bush tomato relish, Turkish loaf

Eggs benedict; poached egg, english muffin, wilted spinach, hollandaise sauce, togarashi spice
Choice of: prosciutto | smoked salmon | avocado

SOMETHING SWEETER \$30PP

Chia pudding, house muesli, seasonal fruit, berries, coconut yoghurt **DF GF VG**

Coconut panna cotta, compressed pineapple, freeze dried mandarin, black sesame praline **DF GF VG**

UPGRADES

Alternate drop \$5.00pp

Mini pastries platter* **V** \$50.00

Banana bread platter* **V** \$30.00

Fruit platter, selection of seasonal fruit* **GF DF VG** \$90.00

*1 platter serves 10 guests



STAND UP NETWORKING BREAKFAST

INCLUSIONS

Freshly brewed coffee

Selection of Madura Teas

Chilled orange juice

SELECT THREE (3) ITEMS \$35PP

Smoked salmon, blini, horseradish, chive crème fraîche

Sweet potato hash, bush tomato relish **DF GF VG**

Sourdough crouton, beetroot relish, almond hummus **DF VG**

Bacon and mushroom tarts onion relish **GF**

Filled croissants (select one filling)

- Serrano ham, spinach, hollandaise togarashi spice
- Smoked salmon, spinach, beetroot relish

SOMETHING SWEETER

Banana and cream cheese crepe, Bundaberg rum butterscotch, salted cashew **V**

Pear & almond frangipane, mascarpone, pepita crumble **GF V**

Granola fruit bars, honey, pistachio, dark chocolate **GF DF V**

Orange cake, vanilla syrup, marmalade **GF DF V**

ADD SOMETHING SUBSTANTIAL \$9PP *minimum qty required*

Spiced pea and lentil fritter, kale and beetroot slaw, cumin yoghurt **GF V**

Smoked salmon roulade, rocket, cream cheese, caviar

Bacon and egg slider, wilted spinach, HP sauce

Corn fritter, bush tomato relish, crispy kale **V**

Chia pudding pots, macadamia granola, coconut yoghurt, berries **DF GF VG**

UPGRADES

Mini pastries platter* **V** \$50.00

Fruit platter, selection of seasonal fruit* **GF DF VG** \$90.00

*1 platter serves 10 guests

GF - gluten free **DF** - dairy free **V** - vegetarian **VG** - vegan





GET IN TOUCH

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