

# SAVOURING QLD'S SEASONS

MENUS & PACKAGES



**STRANGERS RESTAURANT**  
*Specialising in Australian House*

**MENU**

2 courses \$50 | 3 courses \$85

- House made bread and cultured butter | Chef's specials
- Broccoli stem salad, cauliflower core, black pudding, cornish hen | Artichoke, blue salmon, Balaclava QLD 2020
- Syrup, chili, praline, orange | Balaclava QLD 2020
- Pomegranate, black barley salad, chickpea, white egg | Spiced Cornish Quail | QLD 2021
- Lynfire | Chorizo, yuca | Queensland, VIC 2021
- Wrapped lettuce, Nappa | Egg, gyoza, sesame, soybean oil, smoked, miso | Road to Home | QLD 2021
- Ueno, zucchini, avocado, mango, SA, 2020
- Kombu, cashew cream, kumho, apricot, potato, oil, coated, seeds | Lucky Vibe | Cornish, trout | QLD 2021
- Artichoke, chili, lime | Cornish, trout | QLD 2021
- Just a little, anchovy, potato, lime, egg, blue cheese, nutmeg, sauce | Coober Pedy | QLD 2021
- Salt, onion, tomato, potato, lime, egg, blue cheese, nutmeg, sauce | Coober Pedy, QLD 2021
- Salt, onion, tomato, potato, lime, egg, blue cheese, nutmeg, sauce | Coober Pedy, QLD 2021
- Salt, onion, tomato, potato, lime, egg, blue cheese, nutmeg, sauce | Coober Pedy, QLD 2021
- Salt, onion, tomato, potato, lime, egg, blue cheese, nutmeg, sauce | Coober Pedy, QLD 2021

GF - Gluten Free | V - Vegetarian | DF - Dairy Free



# COCKTAIL PACKAGES

*Minimum of 30 guests; service charges apply for smaller groups*

*Please note split service fees may apply if service is required to be held for longer than 20 minutes.*

**The cocktail package menus below include our bronze beverage package & one of each canapé item. These are not able to be split.**

**For food only options, see canapé menus.**

## Bronze Beverage Package

### Sparkling Wine

Clovely Estate Brut Reserve

### White Wine

Sirromet Fiano

### Red Wine

Sirromet Vs Shiraz

### Beer

Cascade Light | XXXX Gold | Great Northern

Selection of soft drinks | Orange Juice | Queensland sparkling water

## One hour food & beverage package \$54pp

Native tart, muntie salsa, Goats cheese, banyan nut pesto GF V

Goondiwindi ham hock terrine, piccalilli, mustard cress GF DF

Mushroom & basil arancini, truffle mayo, Parmesan V

Pakora rouge, mango chutney GF VG

Chicken tarragon filo, remoulade sauce

## Two hour food & beverage package \$72pp

Goondiwindi ham hock terrine, piccalilli, mustard cress GF DF

Gatton cauliflower and truffle custard tart V GF

Native tart, muntie salsa, Goats cheese, banyan nut pesto GF V

Pakora rouge, mango chutney GF VG

Pumpkin and toasted almond samosa, tamarind yoghurt V

Prawn & lemongrass mousse, citrus mayonnaise DF GF

Selection of mini macaroons V





# CANAPE MENUS

*Food only, does not include beverages*

*Groups of 20 or more. Minimum of 10 per item*

One hour duration      5 selections (2 cold req)      \$35pp

Two hour duration      9 selections (4 cold req)      \$55pp

Three hour duration      10 selections (4 cold req)      \$62pp

## COLD

Gatton cauliflower and truffle custard tart with basil pesto V GF

Native tart, muntrie salsa, Goats cheese, banyan nut pesto GF V

Rock oyster, cucumber gel, finger lime caviar DF GF

Goondiwindi ham hock terrine, piccalilli, mustard cress GF DF

Saltbush marinated lamb strip loin, pikelet, native mint yoghurt

Preserved duck, mandarin & Brazil nut crumble GF DF

Hervey Bay scallop, devilled gel, chorizo crumb GF DF

Mooloolaba prawn cocktail, tomato gel GF DF

## HOT

Mushroom & basil arancini, truffle mayo V

Oyster Kilpatrick GF DF

Manchego and sweetcorn croquettes, malt vinegar mayo V

Pumpkin and toasted almond samosa, cumin yoghurt V

Pork and fennel sausage roll, bush tomato relish

Chicken tarragon filo, remoulade sauce

Prawn & lemongrass mousse, tamarind gel DF GF

## SWEET

Lemon meringue tartlets GF V

Selection of mini macarons V

Dark chocolate mousse, candied orange GF V

Cherry & hazelnut tartlet V

Vanilla slice, raspberry gel GF V



## UPGRADES

Add substantial or hot fork items

Add Grazing Platters and Food Stations

# CANAPE MENUS

*Food only, does not include beverages  
Groups of 20 or more. Minimum of 20 per item*

## ADD SUBSTANTIAL ITEM \$9PP | PER ITEM

Pumpkin and sage gnocchi, pecorino,  
pangrattato crumb V

Korean chicken, steamed bao bun, shallot,  
red bean sauce

Buttermilk chicken slider, cajun spice, pickled  
slaw, jalapeno, brioche bun

Wagyu beef slider, iceberg lettuce, bush  
tomato relish, Swiss cheddar, brioche bun

Grilled Mooloolaba prawn toast, lime, dill,  
chilli jam

## HOT FORK DISHES \$14PP | PER ITEM

Thai vegetable curry, coriander, lemongrass,  
steamed rice GF DF V

Lamb Bhuna, capsicum, cardamom, chilli,  
steamed rice GF DF

Chicken saag curry, spinach, sour cream,  
basmati rice



# GRAZING PLATTERS

## & FOOD STATIONS

### GRAZING PLATTERS MINIMUM 10 GUESTS

#### FRUIT PLATTER \$9PP SERVES 10

Selection of local, seasonal fruits GF DF V

#### CHEESE PLATTER \$22PP SERVES 10

Selection of local and Queensland cheeses, quince, oven roasted nuts, seasonal fruit and lavosh

#### ANTIPASTO PLATTER \$19PP SERVES 10

Prosciutto, sopressa, salami, marinated artichokes, roasted capsicum, marinated eggplant, zucchini & semi-dried tomato, bocconcini, provolone, grissini

#### COLD SEAFOOD PLATTER \$26PP SERVES 10

Pacific oysters, fresh prawns, marinated octopus, bloody mary mayo, fresh lemon GF DF

#### MEDITERRANEAN MEZZE PLATTER \$24PP SERVES 10

Lamb kofta, mint yoghurt, lentil fritter, freekeh tabouleh, pomegranate, stuffed olives, almond hummus, dukkah spice, baba ganoush, flatbread

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

### FOOD STATIONS MINIMUM 30 GUESTS

#### CHEESE & CHARCUTERIE STATION \$21PP

Selection of local and Queensland cured meats and cheeses, marinated artichokes, roasted capsicum, marinated eggplant, zucchini & semi-dried tomato, grissini, lavosh

#### DESSERT STATION \$18PP CHOICE OF THREE (3) ITEMS:

Lemon meringue tartlets GF V

Selection of mini macaroons V

Dark chocolate mousse, candied orange GF V

Selection of Profiteroles V

Vanilla slice, raspberry gel GF V

Mini Pavlovas, seasonal fruit, citrus curd, vanilla cream GF V



#### UPGRADE

Add your beverages





## GET IN TOUCH

E: [function.bookings@parliament.qld.gov.au](mailto:function.bookings@parliament.qld.gov.au)

P: 07 3553 6377

W: [www.qldparliamentdining.com.au](http://www.qldparliamentdining.com.au)