

# SAVOURING QLD'S SEASONS

MENUS & PACKAGES



STRANGERS  
RESTAURANT  
*Contemporary Australian Dining*

## MENU

2 courses \$20 | 3 courses \$35  
House made bread and cultured butter • Chef's specials  
Biscotti with wild cardamom, pine, blue, pebble, orange and  
Syringium and Peppercorn, Redwood, Queensland, QLD 2024  
Pomegranate, Black, baking, almond, cardamom, orange and  
Liquorice, Chermoula, Capicola, VIC 2024  
Wagyu Beef Tenderloin  
Lobster, Potato, Truffle  
Yuzu, cashew, cream, kani, apricot, yuzu, yuzu, yuzu, yuzu  
Lentils, Truffle, Redwood, QLD 2024  
Asparagus, artichoke, gardenia, egg, olive, olive, olive, olive  
Saffron, gardenia, gardenia, gardenia, gardenia, gardenia  
Braised, Gardenia, Truffle, QLD 2024  
© Queen's V. Vignettes © Dairy Free

# BREAK MENU

## TEA & COFFEE BREAKS

Freshly brewed coffee and selection of locally sourced Madura teas

On arrival, 30 min duration	\$4.50pp
Half day, 3 hour duration	\$10pp
Full day, 6 hour duration	\$16.50pp

## MORNING / AFTERNOON TEA

### Simply Sweet \$10pp

Freshly brewed coffee and selection of locally sourced Madura teas with freshly baked Parliamentary assorted cookies.

### Chef's choice \$13pp

Let our chef choose for you, see our chef's daily choice menu page

### Snack time \$15.50pp

Your choice of two (2) break items served with freshly brewed coffee and selection of locally sourced Madura teas.

## SWEET

Buttermilk scones, cream w/ house preserves V

Parliamentary melting moments V

Parliamentary assorted cookies V

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

Macadamia & white chocolate brownie GF V

Local beetroot, coconut, dark chocolate lamingtons GF V

Individual fruit skewers GF DF VG

Carrot & walnut cake, cream cheese icing V

Orange cake, vanilla syrup, marmalade GF DF V

## SAVOURY

Smoked salmon roulade, rocket, cream cheese, caviar

Assorted finger sandwiches

Assorted quiche

Roast beef slider, rocket, horseradish mayo, bush tomato relish

Pumpkin arancini, cashew cream GF DF VG

Rice paper rolls, coriander, sweet chilli GF DF VG

## UPGRADES

Additional savoury break item \$7.50 per item, per person

Additional sweet break item \$5.50 per item, per person

Fruit platter, selection of seasonal fruit GF DF V VG \$90.00  
\*1 platter serves 10 guests

Whole fruit \$1.50 per item

Chilled orange juice \$4pp

Assorted soft drinks & juice \$6pp







## CHEF'S DAILY CHOICE

Take the stress out of menu selections! This menu is designed to make your life easier by automatically providing the menu based on the day of the week.

Each daily menu has been designed to offer a variety of flavours and items. Should you wish to customise your menu please choose from the wider selection of morning & afternoon tea and stand up lunch options – prices as marked.

## MONDAY

Locally brewed coffee & selection of Madura teas on arrival \$4.50pp

### MORNING TEA, SERVED WITH TEA & COFFEE \$13PP

Parliamentary assorted cookies V

Bacon and cheese tart

### WORKING LUNCH, SERVED WITH TEA & COFFEE, SOFT DRINK AND ORANGE JUICE \$37PP

Sandwiches:

Onion and parmesan sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato

Cobb loaf, heirloom tomato, basil, bocconcini V

Salad: Greek salad, feta, oregano, lemon vinaigrette GF V

Beef burgundy pie

Macadamia & white chocolate brownie GF V

### AFTERNOON TEA, SERVED WITH TEA & COFFEE \$13PP

Carrot & walnut cake, cream cheese icing V

Assorted quiche

## TUESDAY

Locally brewed coffee & selection of Madura teas on arrival \$4.50pp

### MORNING TEA, SERVED WITH TEA & COFFEE \$13PP

Local beetroot, coconut, dark chocolate lamingtons GF V

Smoked salmon roulade, rocket, cream cheese, caviar

### WORKING LUNCH, SERVED WITH TEA & COFFEE, SOFT DRINK AND ORANGE JUICE \$37PP

Sandwiches:

Baguette, chicken, rocket, aioli, pesto

Vienna loaf, hummus, grilled Mediterranean vegetables, sundried tomato V

Salad: Spiced roast cauliflower, chickpea, tahini, almond, raisin GF DF V VG

Pork and fennel sausage roll

Carrot & walnut cake, cream cheese icing V

### AFTERNOON TEA, SERVED WITH TEA & COFFEE \$13PP

Parliamentary melting moments V

Roast beef slider, rocket, horseradish mayo, bush tomato relish

CHEF'S DAILY CHOICE



**WEDNESDAY**

Locally brewed coffee & selection of Madura teas on arrival \$4.50pp

**MORNING TEA, SERVED WITH TEA & COFFEE \$13PP**

Spinach & fetta rolls V

Orange cake, vanilla syrup, marmalade GF DF V

**WORKING LUNCH, SERVED WITH TEA & COFFEE, SOFT DRINK AND ORANGE JUICE \$37PP**

Sandwiches:

Turkish bread, roast pumpkin, feta, grilled capsicum, rocket V

Multigrain loaf, roast beef, Kenilworth cheddar, bush tomato relish

Salad: Caesar salad, egg, sourdough crouton, parmesan, bacon

Chicken satay skewers, cucumber, coriander, lime DF GF

Blueberry custard tarts GF V

**AFTERNOON TEA, SERVED WITH TEA & COFFEE \$13PP**

Assorted quiche

Parliamentary assorted cookies V

**THURSDAY**

Locally brewed coffee & selection of Madura teas on arrival \$4.50pp

**MORNING TEA, SERVED WITH TEA & COFFEE \$13PP**

Parliamentary assorted cookies V

Bacon and cheese tart

**WORKING LUNCH, SERVED WITH TEA & COFFEE, SOFT DRINK AND ORANGE JUICE \$37PP**

Sandwiches:

Baguette, chicken, rocket, aioli, pesto

Vienna loaf, hummus, grilled Mediterranean vegetables, sun-dried tomato V

Salad: Lentil, quinoa, pumpkin, kale, apple cider vinaigrette GF DF V VG

Lamb rosemary pie

Buttermilk scones, cream w/ house preserves V

**AFTERNOON TEA, SERVED WITH TEA & COFFEE \$13PP**

Carrot & walnut cake, cream cheese icing V

Pork & fennel sausage roll

**FRIDAY**

Locally brewed coffee & selection of Madura teas on arrival \$4.50pp

**MORNING TEA, SERVED WITH TEA & COFFEE \$13PP**

Local beetroot, coconut, dark chocolate lamingtons GF V

Smoked salmon roulade, rocket, cream cheese, caviar

**WORKING LUNCH, SERVED WITH TEA & COFFEE, SOFT DRINK AND ORANGE JUICE \$37PP**

Sandwiches:

Onion and parmesan sourdough, double smoked ham, mustard mayo, Swiss cheese, heirloom tomato

Cobb loaf, heirloom tomato, basil, bocconcini V

Salad: Black rice, beetroot, feta, walnut dressing V

Pumpkin and chickpea roll GF DF VG

Macadamia & white chocolate brownie GF V

**AFTERNOON TEA, SERVED WITH TEA & COFFEE \$13PP**

Parliamentary melting moments V

Roast beef slider, rocket, horseradish mayo, bush tomato relish





## GET IN TOUCH

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