

SAVOURING QLD'S SEASONS

MENUS & PACKAGES



STRANGERS RESTAURANT

MENU

2 courses \$50 | 3 courses \$65

House made bread and cultured butter | Chef's specials

Broccoli stem salad, cauliflower, orange, blue pudding, serrano chili
 Szechuan chili, Primal Cris, Balaclava QLD 2020

Pomegranate, blackberry salad, citrus white wine oil
 Lychee, Choronova 7, Gippsland, VIC 2021

Whipped feta, feta, egg, gremolata, rosemary, avocado, smoked trout
 House 3, House 1, Cook
 Utopia, Mt. Saddleback, SA, 2020

Kombu, cashew cream, kombu, porcini, potato, egg, butter, seeds
 Luria, Trapani, Sicily, Italy, Cris, VIC 2021

Amuletum, anchovy, edamame, egg, blue cheese, smoked sausage
 Kookaburra, QLD 2020

Salt and pepper, pickled, mussels, porcini, baronnie sauce
 Belmont, Exmouth, Tasmania, 2012

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

HOT BUFFET LUNCH & DINNER

SEATED BUFFET \$57.00PP

Includes freshly baked bread rolls

STEP 1: SELECT YOUR HOT ITEMS (CHOICE OF TWO)

Salmon fillet, baby potato, wilted greens,
pistachio gremolata **DF GF**

Roast chicken, puy lentils, baby onion,
sautéed mushroom, tarragon jus **DF GF**

Pumpkin ravioli, blistered tomato, baked
ricotta, basil cream sauce **V**

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

Wagyu beef kebab, black pepper sauce,
crispy shallots **DF**

STEP 2: SELECT YOUR SALADS (CHOICE OF ONE)

Greek salad, feta, oregano, lemon
vinaigrette **GF V**

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

Caesar salad, egg, sourdough crouton,
parmesan, bacon

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

Black rice, beetroot, feta, walnut dressing **V**

STEP 3: SELECT YOUR SWEET ITEMS (CHOICE OF ONE)

Parliamentary melting moments **V**

Macadamia & white chocolate brownie **GF
V**

Local beetroot, coconut, dark chocolate
lamingtons **GF V**

Carrot & walnut cake, cream cheese icing **V**

UPGRADES

Grazing platters

Arrival canapes \$16pp

Chilled orange juice \$4pp

Assorted soft drinks & juice \$6pp

Alcoholic & non-alcoholic
beverages on consumption
(available on request)

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



BANQUET MENU LUNCH & DINNER

Single drop plated two course:
\$79pp

Select entrée and main, or main
and dessert

Single drop plated three course:
\$95pp

Select entrée, main and dessert

*Minimum numbers apply, all plated
lunches & dinners include freshly
baked bread rolls, brewed tea and
coffee*

INCLUSIONS

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

ENTRÉE

COLD

Yellowtail kingfish, yuzu mayo, pickled
jalapeno, finger lime, ponzu **GF DF**

Serrano ham, compressed watermelon,
Persian feta, pistachio gremolata **GF**

Citrus cured Tasmanian salmon, ruby
grapefruit, kewpie mayo, wasabi dressing
GF DF

Heirloom tomato, Maleny goat's cheese
whip, olive soil, tomato jelly, basil sponge
V

Mooloolaba prawn cocktail, baby gem,
pickled cucumber, tomato gel, sesame
cracker

WARM

Brisbane Valley quail, pomegranate, black
barley salad, orange gel, white soy cream
DF

Slow cooked Toowoomba pork belly,
citrus glaze, papaya, shallot, pickled
radish **GF DF**

Hervey Bay scallops, broccoli stem salad,
cauliflower puree, crispy pancetta **DF GF**

Ricotta filled pumpkin flower, romesco,
pine nut & caper salsa, dukkah spice **GF V**

Grilled king prawns, pickled slaw,
avocado puree, sesame dressing, pea
shoots **GF DF**

UPGRADES

Alternate drop \$5pp, per course
OR 2/3 courses for \$10pp

Canapés on arrival \$16pp

Grazing platters / food stations

Add beverages

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



BANQUET MENU LUNCH & DINNER CONT.

MAINS

Darling Downs beef tenderloin, potato fondant, truss tomato, thyme jus **GF DF**

Elgin Valley chicken supreme, puy lentils, shiitake mushroom, baby spinach, tarragon jus **GF DF**

Braised Goondiwindi pork tenderloin, roast cauliflower, pea purée, mustard sauce **GF**

Roast Daintree barramundi, saffron potato, broccolini, buttermilk cream, chorizo crumb **GF**

Miso glazed ox cheek, pumpkin puree, pickled daikon, crispy shallots **GF DF**

Braised lamb rump, heirloom carrots, baby onion, chimichurri, rosemary jus **GF DF**

North Queensland snapper, baked kohlrabi, pickled apple, red thai curry sauce **GF DF**

Ringtail Creek duck breast, pickled Enoki, charred cabbage, black garlic jus **GF DF**

Lockyer Valley celeriac steak, cashew cream, kimchee slaw, red onion, parsnip crisp **GF VG**

Ricotta gnocchi, parsnip cream, herb salad, desert oak, white balsamic dressing **V**

DESSERT

Yuzu parfait, pineapple salsa, black sesame praline, yoghurt foam, meringue **GF**

Dark chocolate pave, white chocolate mousse, coconut marshmallow, sour cherry **GF**

Cheesecake mousse, floral jelly, sable biscuit, caramel, torched marshmallow **GF**

Parliament choc top, macadamia, roasted chocolate, strawberry fields berries **GF**

Banana parfait, coconut sponge, salted cashew, white chocolate crunch, butterscotch **GF**

Warm chocolate fondant, espresso foam, mascarpone cream, coco nib tuile **V**

Selection of chocolate truffles **GF V**

UPGRADE

CANAPÉS ON ARRIVAL \$16PP

1 piece per person, up to 45 minutes
Selection of three (3) items from the below menu

WARM

Wagyu beef, pickled onion, carrot scratching **GF**

Native tart, muntie salsa, banyan nut pesto **GF V**

Goondiwindi ham hock terrine, piccalilli, mustard cress **GF DF**

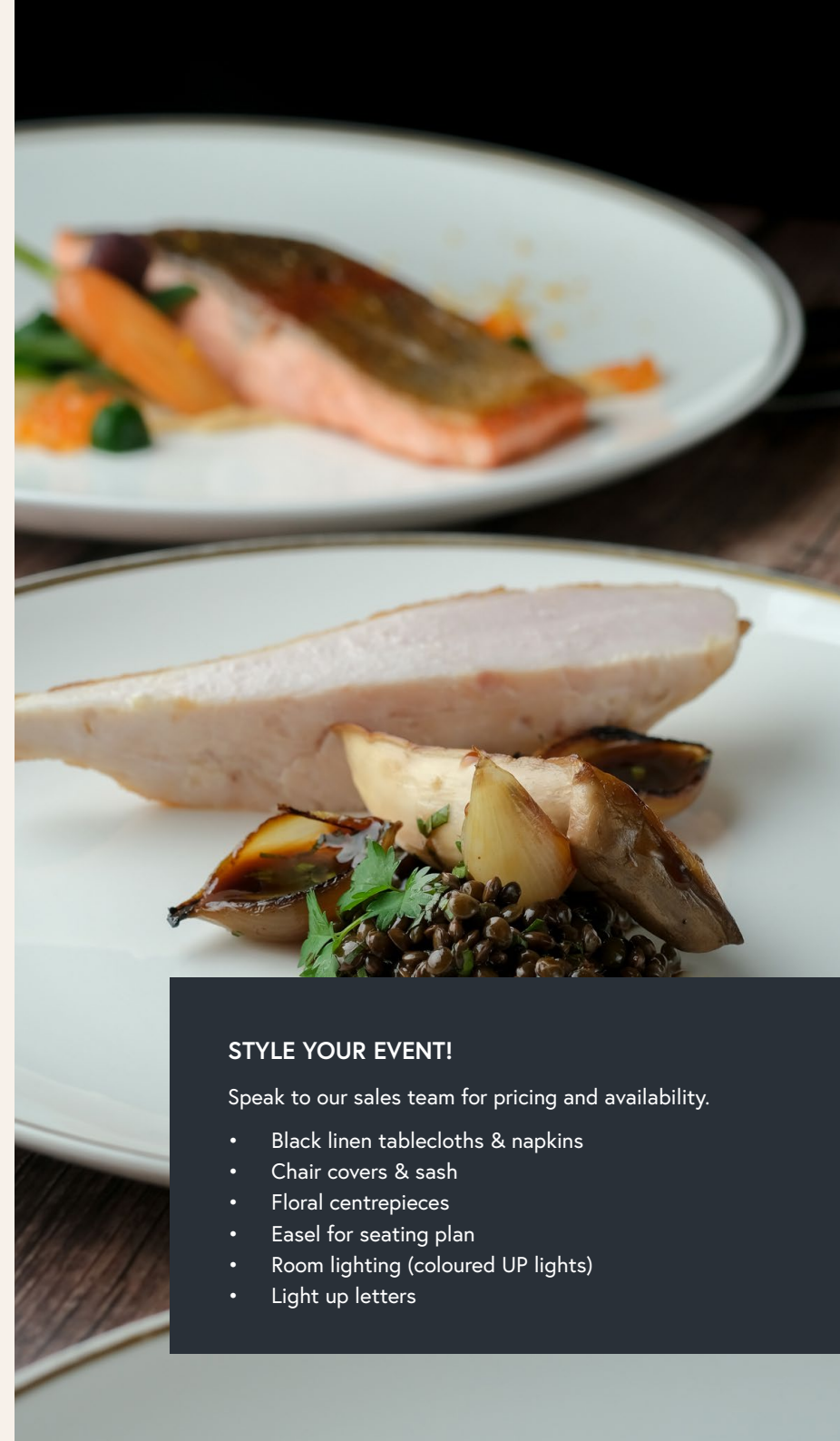
HOT

Pakora rouge, mango chutney **GF VG**

Pumpkin and toasted almond samosa, cumin yoghurt **V**

Prawn and lemongrass mousse, tamarind gel **DF GF**

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STYLE YOUR EVENT!

Speak to our sales team for pricing and availability.

- Black linen tablecloths & napkins
- Chair covers & sash
- Floral centrepieces
- Easel for seating plan
- Room lighting (coloured UP lights)
- Light up letters

CELLAR BUFFET

Minimum 10 – maximum 12 guests

FULL BUFFET MENU \$105PP

Includes artisan bread selection
with handmade butter, served with
freshly made barista tea & coffee

TO START

Queensland Seafood Platter:

Poached Moreton Bay bug, lemon, sauce
gribiche **DF GF**

Gold band Snapper ceviche, shallot, chilli,
ginger, ponzu, gem leaf, crispy tortilla **GF DF**

Mooloolaba prawn cocktail, pickled cucumber,
squid ink tapioca **GF DF**

Harvey Bay scallop, devilled gel, chorizo crumb
GF DF

MAINS

Darling Downs beef short rib, baby onion,
heirloom carrot, black garlic jus **GF DF**

Brisbane Valley quail, bok choy, soy glaze,
toasted sesame **GF DF**

Daintree Barramundi fillet, braised finger fennel,
capsicum & caper salsa **GF DF**

SIDES

Roast baby potato, garlic, rosemary **GF VG**

Garden leaf salad, citrus vinaigrette **GF VG**

SWEETS

Selection of Parliament petite cakes

CHEESEBOARD

Selection of local and Queensland cheeses,
quince, oven roasted nuts, dried fruits, lavosh

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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

STRANGERS' RESTAURANT

Welcome to Strangers' Restaurant!

Dine in the historic walls of the heritage dining room. Strangers' welcomes the public to dine between 12 and 2.30pm Wednesday, Thursday and Fridays, and 6pm-9pm for dinner on Fridays only.

The à la carte menu is available on these days for groups of up to 12 guests. Chef's five course tasting menu is also available on Friday evenings.

For group bookings of 13-30 guests, a set menu is required. This menu selection is from the current Strangers' menu and served via alternate drop. Please note this does not provide exclusive hire of the restaurant.

Alternate drop plated two course \$79pp

Alternate drop plated three course \$95pp

Looking for a private dining space?

For groups of 31-80 guests, this is treated as a private event and requires exclusive hire of the restaurant, venue hire will be applicable. Minimum numbers apply for exclusive hire of the Strangers' Restaurant. Please refer to the banquet page for menu options & pricing.





GET IN TOUCH

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