







## 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 & feta 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

## STAND UP WORKING LUNCH

Served with freshly brewed tea,  
coffee & water

Stand up format - minimum  
numbers apply

## RUSTIC SANDWICH SELECTION \$15PP

Chef's selection of daily sandwiches served  
with freshly brewed tea, coffee & water

\*GF V options available on request

Add orange juice \$4pp

## UPGRADES

Grazing platters

Additional savoury break item \$7.50 per  
item, pp

Additional sweet break item \$5.50 per  
item, pp

## ADD BEVERAGES

Chilled orange juice \$4pp

Assorted soft drinks & juice \$6pp

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

## SANDWICH BUFFET LUNCHEON \$40PP

Minimum of 30 guests; chef's daily menus  
available for smaller groups

Select three (3) sandwich fillings, one  
(1) salad, one (1) hot item and one (1)  
sweet item. Served with freshly brewed  
tea, coffee & water

To sit down, add \$7.5pp

To include orange juice add \$2pp

\*GF V options available on request

## STEP 1: SELECT YOUR SANDWICHES (CHOICE OF THREE)

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

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

Baguette, chicken, rocket, aioli, pesto

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

Cobb loaf, heirloom tomato, basil, bocconcini  
V

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

## 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 HOT ITEM (CHOICE OF ONE)

Pumpkin and chickpea roll GF DF VG

Pork and fennel sausage roll

Angus beef burgundy pie

Lamb rosemary pie

Chicken satay skewers, cucumber, coriander, lime  
DF GF

## STEP 4: 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

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





# 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**

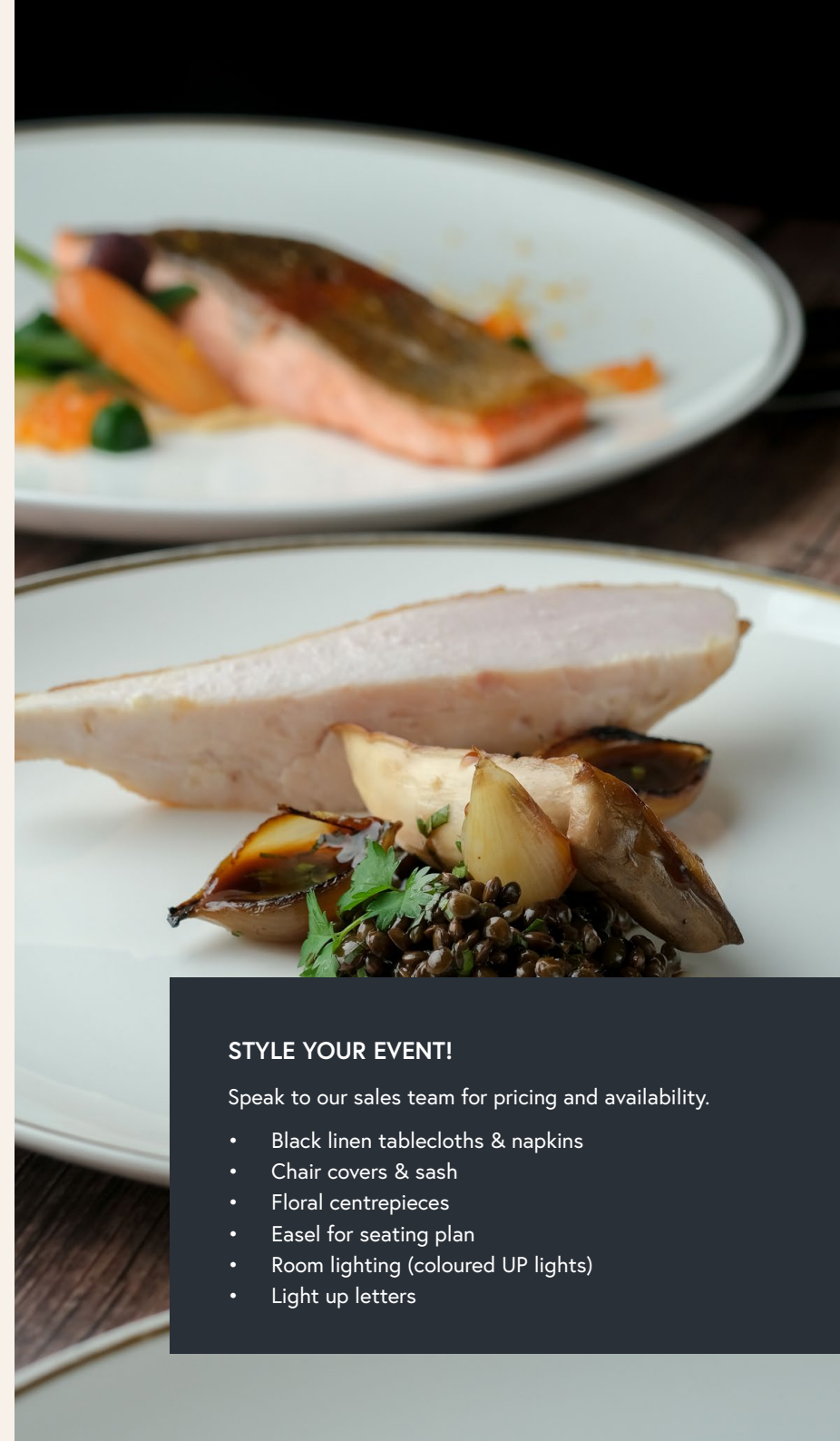
## HOT

Pakora rouge, mango chutney **GF VG**

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

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

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



## 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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# 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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