

SAVOURING QLD'S SEASONS

MENUS & PACKAGES



STRANGERS RESTAURANT
 100-102 St James Street, Brisbane QLD 4000

MENU

2 courses \$50 | 3 courses \$65

- House made bread and cultured butter | Chef's specials
- Broccoli stem salad, cauliflower, orange, black pudding, serrano chili
- Syrup, chili oil, prawn, Cris, Ballarat QLD 2000
- Portuguese, black, barley, salad, citrus, white, oil
- Light, Cris, Cheshire, Cris, QLD 2000
- Wrapped, lettuce, Noodle, Egg, gyoza, Cris, QLD 2000
- Kimchi, Calabrese, cream, Kombu, prawn, potato, Cris, QLD 2000
- Artisan, Cris, QLD 2000
- Salmon, potato, pickled, mussels, potato, Cris, QLD 2000
- Barbecued, Cris, QLD 2000

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

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 fraiche

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



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



PARLIAMENTARY PRIVATE HIGH TEA

Served in a variety of our function spaces, a traditional three-tier high tea is served to your guests with delicate house-made sweets and freshly baked scones.

Celebrate a special occasion with the optional upgrade to include sparkling wine or champagne for the duration of the event.

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

Minimum 20 guests, menu items may change based on seasonal availability

TRADITIONAL HIGH TEA \$57PP

SWEET

Buttermilk scones, vanilla cream, house preserves

Vanilla slice, Rosella jam **GF V**

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

Fruit tarts, crème patisserie, floral syrup **GF V**

Chocolate dipped strawberries **GF V**

SAVOURY

Roast beef finger sandwich, horseradish, bush tomato relish

Mooloolaba Prawn roll, Marie rose, brioche bun

Smoked salmon croissant, caper & chive crème fraiche

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



UPGRADES

Sparkling wine \$22.00pp

Champagne \$26.50pp

Non-alcoholic sparkling wine \$23.50pp



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**

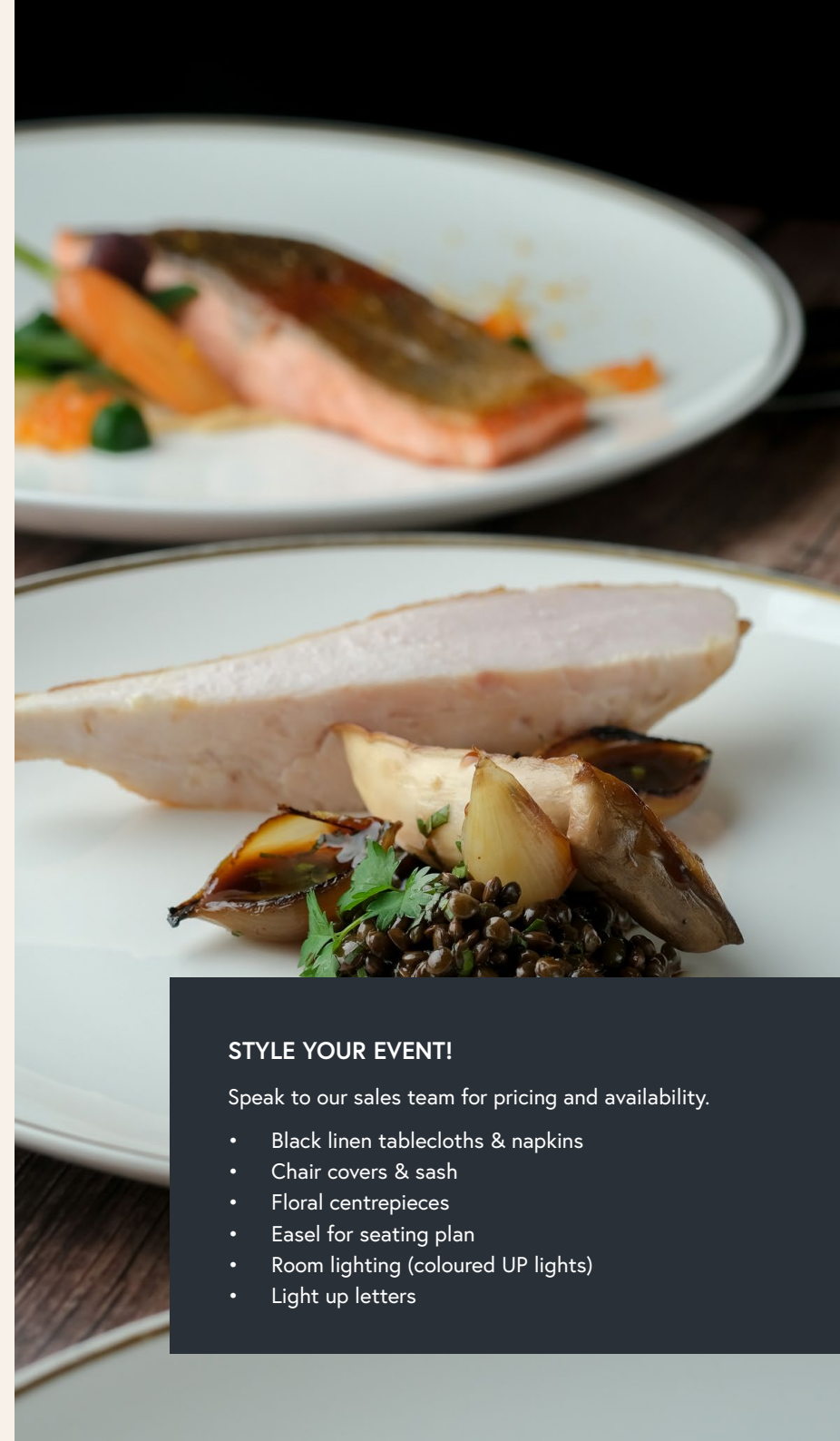
HOT

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

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



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, muntrie 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 with basil pesto V GF

Native tart, muntrie 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 macarons 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 macaroons 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

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.



SCHOOL FORMALS

Select from a plated three course dinner or our buffet menu + five hour beverage package (non-alcoholic) \$99pp

INCLUSIONS

Five hour venue hire*

Your choice of two entrees, mains and desserts from our plated dinner menu

OR

Our set buffet menu

Five hour non-alcoholic beverage package

Easel for seating plan

Table numbers for each table

All tables clothed with your selection of white or black linen

Lectern and microphone

TV screen OR in-built projector and screen

In-house speakers available for music to be played through (in select rooms only)

Portable dance floor (in select rooms only)

Complimentary on-site parking after 5pm (subject to availability)

Group photo on the Speaker's Green

VIP arrival in the heritage Porte Cochere



ADDITIONAL COSTS

Weekend staffing & security charges will apply. Security guards are required, 1 per 50 guests. Please speak with your event planner for more information and pricing.

*Minimum spends apply to be eligible for complimentary venue hire.

SCHOOL FORMALS

SET BUFFET MENU

MAINS

Roast Elgin Farm chicken, king brown mushroom, burnt onion, tarragon jus

Roast Tasmanian salmon, seasonal greens, hollandaise, lemon

Roast cauliflower, Ricotta filled pumpkin flower, chermoula, pomegranate **GF V**

SIDES

Freekeh salad, tabouleh, pickled onion, lemon **VG**

Roast pumpkin, moroccan spice **GF VG**

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

DESSERT

Selection of Profiteroles **V**

Vanilla slice, raspberry gel **GF V**

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

PLATED MENU

ENTRÉE

COLD

Poached Mooloolaba prawn, pickled cucumber, cocktail sauce, tomato gel, squid ink tapioca **GF DF**

Serrano ham, compressed watermelon, whipped feta, pistachio pesto **GF**

WARM

Ricotta and sweetcorn filled pumpkin flower, romesco salsa, hazelnut dukkha spice **GF V**

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

MAIN

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

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

Daintree Barramundi fillet, pumpkin puree, spiced chickpea, roast capsicum, baby spinach **GF DF**

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

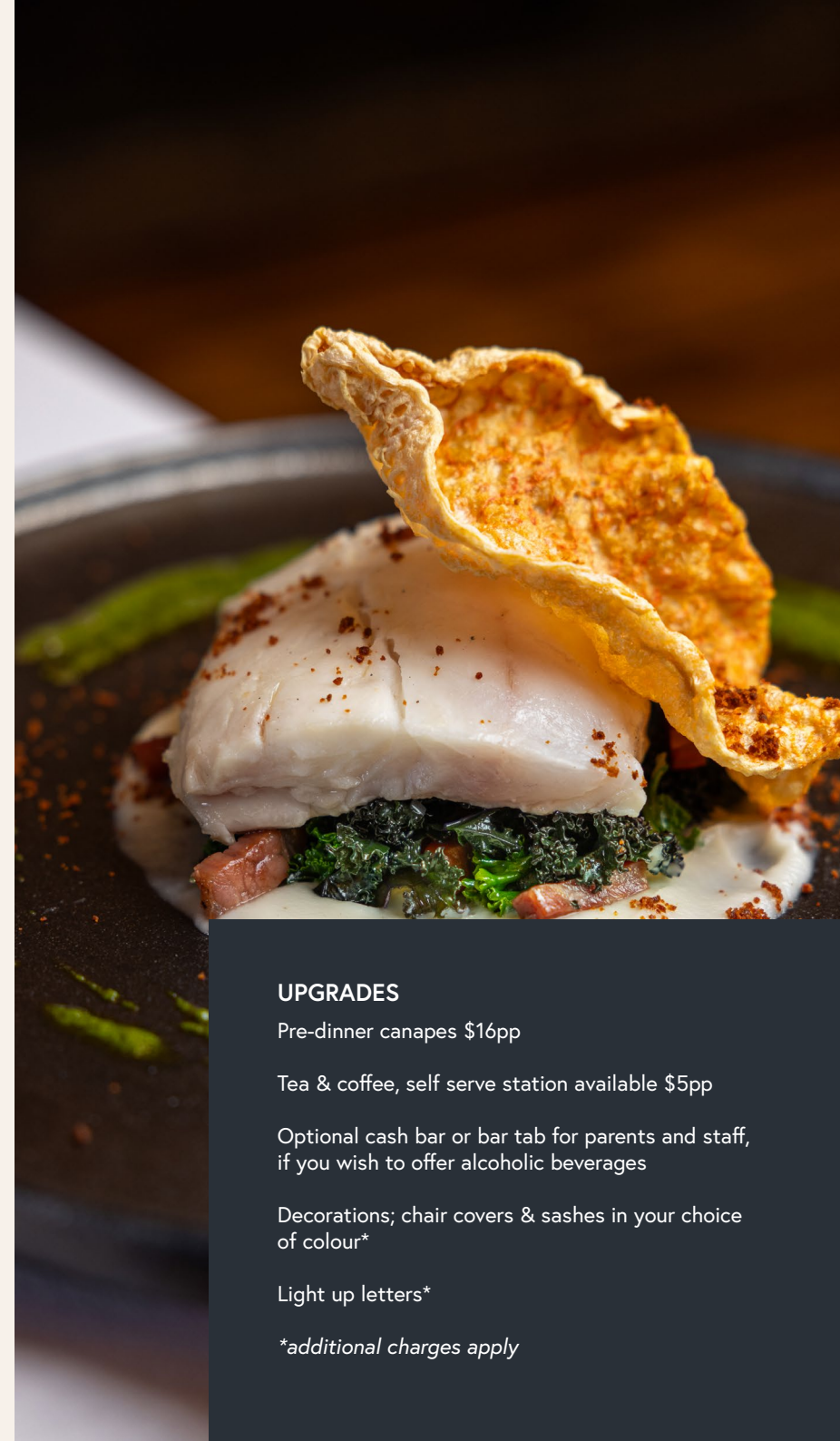
DESSERT

Torched Pavlova, vanilla cream, passionfruit curd, seasonal fruit, freeze dry raspberry **GF**

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

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

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



UPGRADES

Pre-dinner canapes \$16pp

Tea & coffee, self serve station available \$5pp

Optional cash bar or bar tab for parents and staff, if you wish to offer alcoholic beverages

Decorations; chair covers & sashes in your choice of colour*

Light up letters*

*additional charges apply

KIDS MENU

MAINS \$13PP

select (1) one;

Mini cheeseburger, chips, tomato sauce

Crispy chicken tenders, chips, tomato sauce

Penne pasta, Napoletana sauce, shaved parmesan

Roast chicken, seasonal veggies, potato mash

Add chips & gravy \$3.50

SWEETS \$8PP

select (1) one;

Torched Pavlova, vanilla cream, seasonal fruit, freeze dry raspberry GF

Parliament choc top, macadamias, roasted chocolate, raspberry sorbet GF V

Selection of Ice-cream GF



EXTRAS

CAKEAGE

\$3.50per person: Knife, plates & napkins provided.
No service of cake provided

\$5.50per person: Cake cut and plated by Chef, no
garnish, knife, plates & napkins provided

\$8.50per person: Cake cut, plated and garnish by
Chef, knife, plates & napkins provided

CREW MEALS \$30.00PP

Chef's selection of single drop dish





BEVERAGES

Queensland Parliament House offers a range of beverage options including beverage packages, beverages on consumption tabs, or a cash bar for guests attending private functions.

Our sales team is available to assist in selecting the best option for your upcoming event. See below information on our different beverage offerings for your consideration.

Beverage Packages

Beverage packages are offered in a range of duration and product offerings. Minimum guest numbers and responsible service of alcohol conditions apply to the service of all beverage packages. Spirits can be purchased on consumption in conjunction with the beverage package.

Beverages on Consumption / Bar Tabs

This is the most popular approach for flexibility on numbers attending. A consumption tab (of your preferred beverages) will be charged to your event invoice at the conclusion of your event. You may nominate an amount or time that you would like to start and finish the tab and the flexibility of being able to extend/finalise the account remains your decision. Clients are welcome to select any combination of beer, wine, spirit options available to guests on a bar tab basis. Beverage availability and price lists can be provided on request. Minimum guest numbers apply.

Cash Bar

Drinks available for guests to purchase throughout the event via cash and/or EFTPOS. Standard and premium offerings can be made available for guests to purchase upon request, subject to stock availability. A flat rate set up fee & incremental hourly charges are associated with this beverage option. Speak to our sales team to find out more information.



BEVERAGE PACKAGES

BRONZE BEVERAGE PACKAGE

One Hour \$30 | Two Hours \$38 |
Three Hours \$46

Sparkling Wine

Clovely Estate Brut Reserve

White Wine

Sirromet Fiano

Red Wine

Sirromet Montepulciano

Beer

Cascade Light | XXXX Gold | Great
Northern

Selection of soft drinks | orange juice |
Queensland sparkling water

SILVER BEVERAGE PACKAGE

One Hour \$35 | Two Hours \$42 |
Three Hours \$50

Sparkling Wine

Clovely Estate Brut Reserve |
Aurelia Prosecco

White Wine

Sirromet Fiano |
Oakridge Chardonnay

Red Wine

Sirromet Montepulciano |
Ad-Hoc Pinot Noir

Beer

Cascade Light | XXXX Gold |
Great Northern | Peroni

Selection of soft drinks | orange juice |
Queensland sparkling water

GOLD BEVERAGE PACKAGE

One Hour \$40 | Two Hours \$48 |
Three Hours \$56

Sparkling Wine

Symphony Hill Prosecco |
Georg Jensen Cuvee

White Wine

Nobody's Hero Sauvignon Blanc |
Ridgemill Estate Riesling

Red Wine

Golden Grove Barbera |
Taltarni Cabernet Sauvignon

Beer

Cascade Light | Great Northern | XXXX
Gold | Peroni | Ballistic Reef Pale

Selection of soft drinks | orange juice |
Queensland sparkling water

NON-ALCOHOLIC BEVERAGE PACKAGE

One Hour \$16 | Two Hours \$18 |
Three Hours \$20

Coke, Coke No Sugar, Sprite, orange juice,
Queensland sparkling water

Ask about our 0% alcohol beverage range!



SPARKLING WINE

- NV Clovely Estate | Brut Reserve | South Burnett QLD
- NV Aurelia | Prosecco | SE Australia
- NV Georg Jensen | Cuveé | Tasmania
- NV Piper Heidsieck | Brut | Champagne France

WHITE WINE

- Sirromet | Fiano | Mt Cotton QLD
- Nobody's Hero | Sauvignon Blanc | Marlborough NZ
- Taltarni | Fumé Blanc | Pyrenees VIC
- Oakridge | Chardonnay | Yarra Valley VIC
- Ridgemill Estate | Riesling | Ballandean QLD
- Golden Grove | Vermentino | Ballandean QLD

ROSÉ

- Golden Grove | Rosé Brosé | Ballandean, QLD

RED WINE

- Ad-Hoc | Pinot Noir | Pemberton WA
- Golden Grove | Barbera | Ballandean QLD
- Sirromet | Montepulciano | Mt Cotton QLD
- Four in Hand | Shiraz | Barossa Valley SA
- Rymill | Cabernet Sauvignon | Coonawarra SA
- Wirra Wirra | Cabernet/Shiraz/Merlot | McLaren Vale, SA

BEER

Carlton Zero	VIC
Cascade Light	TAS
XXXX Gold	QLD
Great Northern Original	QLD
XXXX Bitter	QLD
Peroni	Italy
Heineken	Holland
Ballistic Low HA	QLD
Ballistic Reef Ale	QLD
Heads of Noosa Japanese Lager	QLD

SPIRITS

Basic House Spirits
Premium Spirits

SIGNATURE COCKTAILS

Aperol Spritz - Aperol Prosecco Soda
Mandarita - Unico Mando Tequila Lime
Bloody Collins - Nosferatu Blood Orange Gin Orange Juice Soda

ZERO ALCOHOL

Plus & Minus Prosecco	SA
Plus & Minus Pinot Grigio	NZ
Plus & Minus Shiraz	SA
Heineken Zero	Holland
Lyres G & T	NSW

SOFT DRINK & JUICE

Coke Coke Zero Pepsi Max Lemonade Solo Lemon
Queensland Sparkling Mineral Water, 750ml
Orange Juice (glass)
Juice (1 litre jug)
Soft Drink (1 litre jug)



GET IN TOUCH

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