

TASTE
THE *Heritage*

MENUS & PACKAGES



QUEENSLAND PARLIAMENT
DINING & EVENTS



Stand Up Working Lunch

Stand up format - minimum numbers apply

Served with freshly brewed tea and coffee

RUSTIC SANDWICH SELECTION \$18PP

Chef's selection of daily sandwiches (GF V VG options available on request)

SANDWICH BUFFET LUNCHEON \$42PP

Minimum of 30 guests

Chef's daily menus available for smaller groups

Select three (3) sandwich options, one (1) salad, one (1) hot item and one (1) sweet item.

To sit down, add \$7.50pp

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

Roast pumpkin, feta, grilled capsicum, rocket wrap V

Focaccia, heirloom tomato, basil, bocconcini V

Grilled Mediterranean vegetables, sun-dried tomato, hummus wrap V

STEP 2: SELECT YOUR SALAD (CHOICE OF ONE)

Greek salad, feta, oregano, lemon vinaigrette GF V

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

Caesar salad, egg, sourdough crouton, parmesan, bacon

Lentil, quinoa, pumpkin, kale, apple cider vinaigrette DF GF 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 ITEM (CHOICE OF ONE)

Parliamentary melting moments V

Macadamia and white chocolate brownie GF V

Coconut and dark chocolate lamington GF V

Carrot and walnut cake, cream cheese icing GF V

UPGRADES

Grazing platters / food stations	Pg 15
Additional savoury break item (per item)	\$8.00pp
Additional sweet break item (per item)	\$6.50pp
ADD BEVERAGES	
Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp
Alcoholic & non-alcoholic beverages on consumption (available on request)	

Hot Buffet Lunch & Dinner

SEATED BUFFET \$60.00PP

Includes freshly baked bread rolls

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**

SELECT YOUR SALADS (CHOICE OF TWO)

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

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

Caesar salad, egg, sourdough crouton, parmesan, bacon

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

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

DESSERT STATION

Selection of mini macaroons **V**

Lemon meringue tartlets **GF V**

Dark chocolate mousse, candied orange **GF V**

UPGRADES

Grazing platters / food stations Page 15

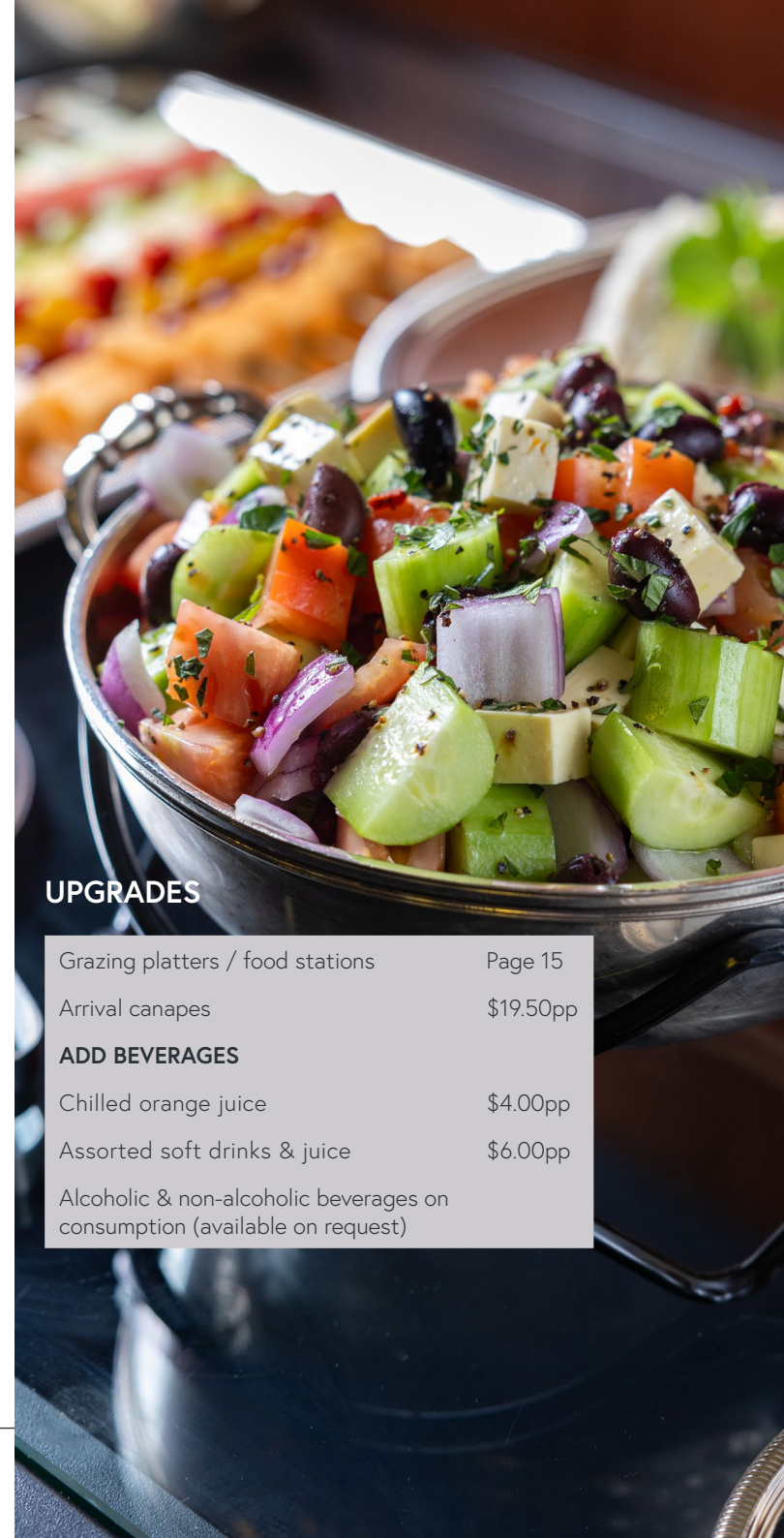
Arrival canapes \$19.50pp

ADD BEVERAGES

Chilled orange juice \$4.00pp

Assorted soft drinks & juice \$6.00pp

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



Banquet Menu Lunch & Dinner

TWO COURSE \$85PP

Select single drop entrée and main, or main and dessert

THREE COURSE \$105PP

Select single drop entrée, main and dessert

Minimum numbers apply, all plated lunches and 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

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 Gooralie 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 and caper salsa, dukkah spice **V**



UPGRADES

Alternate drop, per course	\$5pp
Alternate drop, 2/3 courses	\$10pp
Canapés on arrival	\$19.50pp
Grazing platters / food stations	Page 15

ADD BEVERAGES

Chilled orange juice	\$4.00pp
Assorted soft drinks & juice	\$6.00pp

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

Banquet Menu Continued

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 Gooralie pork tenderloin, roast cauliflower, pea purée, mustard sauce **GF**

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

Roast lamb, heirloom carrots, baby onion, herb potato, chimichurri, rosemary jus **GF DF**

Roast salmon fillet, baked kohlrabi, pickled apple, red thai curry sauce **GF DF**

Ringtail Creek duck leg, pickled enoki, charred cabbage, black garlic jus **GF DF**

Miso glazed beef cheek, pumpkin puree, pickled daikon, crispy shallots **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

Pavlova, coconut cream, compressed pineapple, passion fruit coulis **GF DF**

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**

ADD \$9.50

Selection of chocolate truffles **GF V**

UPGRADE

CANAPÉS ON ARRIVAL \$19.50PP

1 piece per person of each selection, up to 45 minutes
Chef's selection of three canapes

CHILDREN'S MEALS \$26.00PP

2 course menu, main and dessert available on page 19



Cellar Buffet

QUEENSLAND BUFFET MENU \$115PP

Includes artisan bread selection with handmade butter.

Minimum 10 - maximum 12 guests in the Cellar

TO START

Queensland Seafood Platter:

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

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

Harvey Bay scallop, devilled gel, chorizo crumb **GF DF**

MAINS

Darling Downs beef tenderloin, 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 and caper salsa **GF DF**

SIDES

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

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

SWEETS

Selection of Parliament petite cakes

CHEESEBOARD

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



Grazing Platters & Food Stations

GRAZING PLATTERS

MINIMUM 10 GUESTS

Fruit Platter \$9pp

Selection of local, seasonal fruits **GF DF V**

Cheese Platter \$22pp

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

FOOD STATIONS

MINIMUM 20 GUESTS

Antipasto Station \$19pp

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

Cold Seafood Station \$26pp

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

Mediterranean Mezze Station \$24pp

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

Cheese and Charcuterie Station \$25pp

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

Dessert Station \$18pp

Selection of mini macaroons **V**

Lemon meringue tartlets **GF V**

Dark chocolate mousse, candied orange **GF V**



UPGRADE

Add beverages

Pg 22-24

Kids Menu

TWO COURSE MENU MAINS + DESSERT \$26PP

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

SWEETS

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**





QUEENSLAND
Parliament House

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