

TASTE
THE *Heritage*

MENUS & PACKAGES



QUEENSLAND PARLIAMENT
DINING & EVENTS



Canape Menus

ONE HOUR FOOD PACKAGE \$38PP

WARM

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli GF DF

HOT

Mushroom and basil arancini, truffle mayo, parmesan V

Pakora rouge, mango chutney GF VG

Chicken tarragon filo, remoulade sauce

TWO HOUR FOOD PACKAGE \$58PP

WARM

Wagyu beef, pickled onion, carrot scratching GF

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli 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

Gatton cauliflower and truffle custard tart, basil pesto V
GF

SWEET

Selection of mini macaroons V

THREE HOUR FOOD PACKAGE \$72PP

WARM

Wagyu beef, pickled onion, carrot scratching GF

Goats cheese tart, beetroot relish GF V

Gooralie pork terrine, riberry, piccalilli GF DF

Saltbush marinated lamb, pikelet, mint yoghurt

HOT

Pakora rouge, mango chutney GF VG

Mushroom and basil arancini, truffle mayo V

Pumpkin and toasted almond samosa, cumin yoghurt V

Prawn and lemongrass mousse, tamarind gel DF GF

Gatton cauliflower and truffle custard tart, basil pesto V
GF

SWEET

Selection of mini macaroons V



Canape Menus

Food only, does not include beverages
Minimum of 20 per item

ADD SUBSTANTIAL ITEM \$10PP | 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 \$14.50PP | 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

Selection of local, seasonal fruits GF DF V

Cheese Platter \$22pp

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

FOOD STATIONS

MINIMUM 20 GUESTS

Antipasto Station \$24pp

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

Mediterranean Mezze Station \$27pp

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 \$19pp

Selection of mini macaroons V

Lemon meringue tartlets GF V

Dark chocolate mousse, candied orange GF V



UPGRADE

Add beverages

Pg 22-24



QUEENSLAND
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