

TASTE  
THE *Heritage*

MENUS & PACKAGES



QUEENSLAND PARLIAMENT  
DINING & EVENTS



# 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

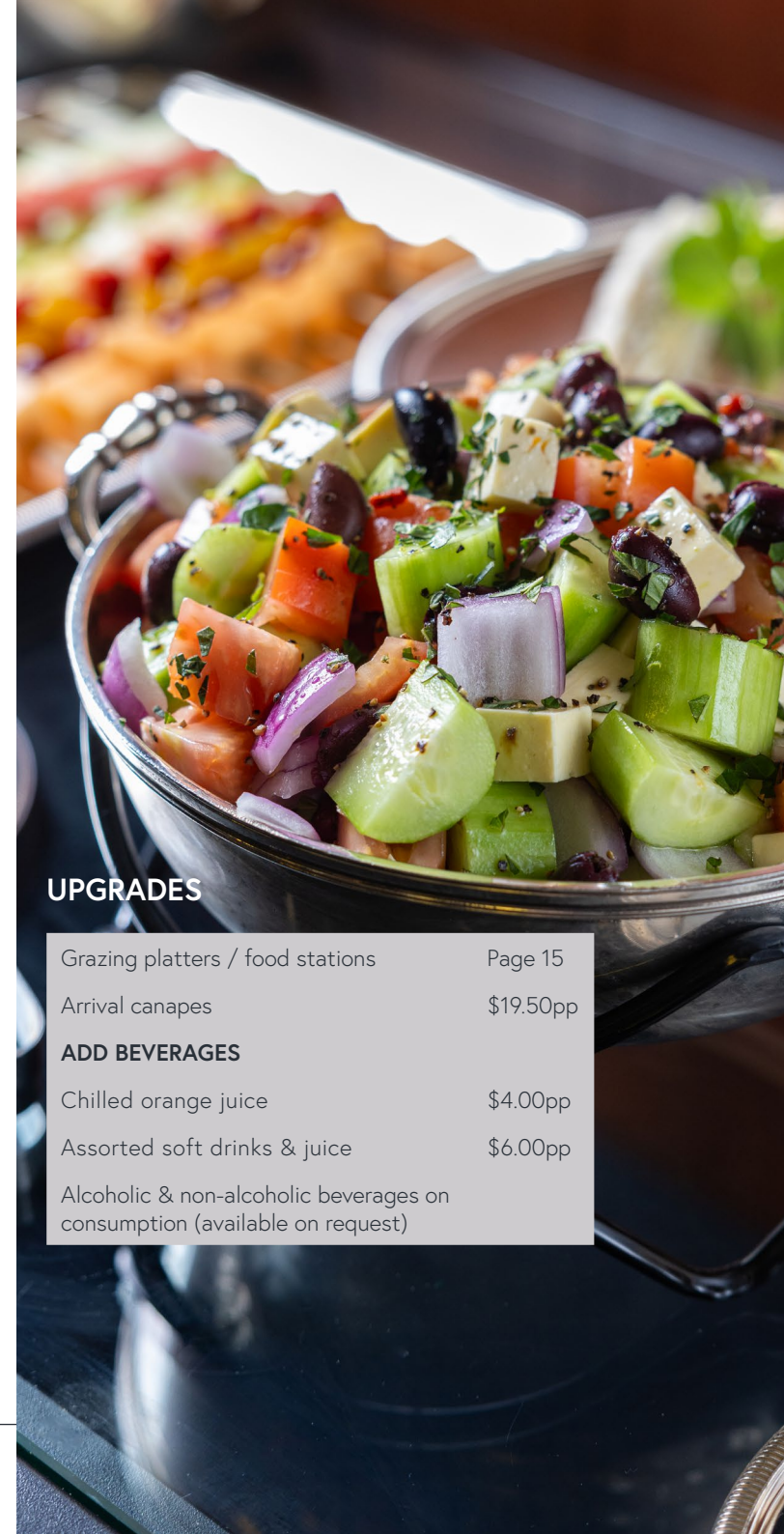
Arrival canapes \$19.50pp

### 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**

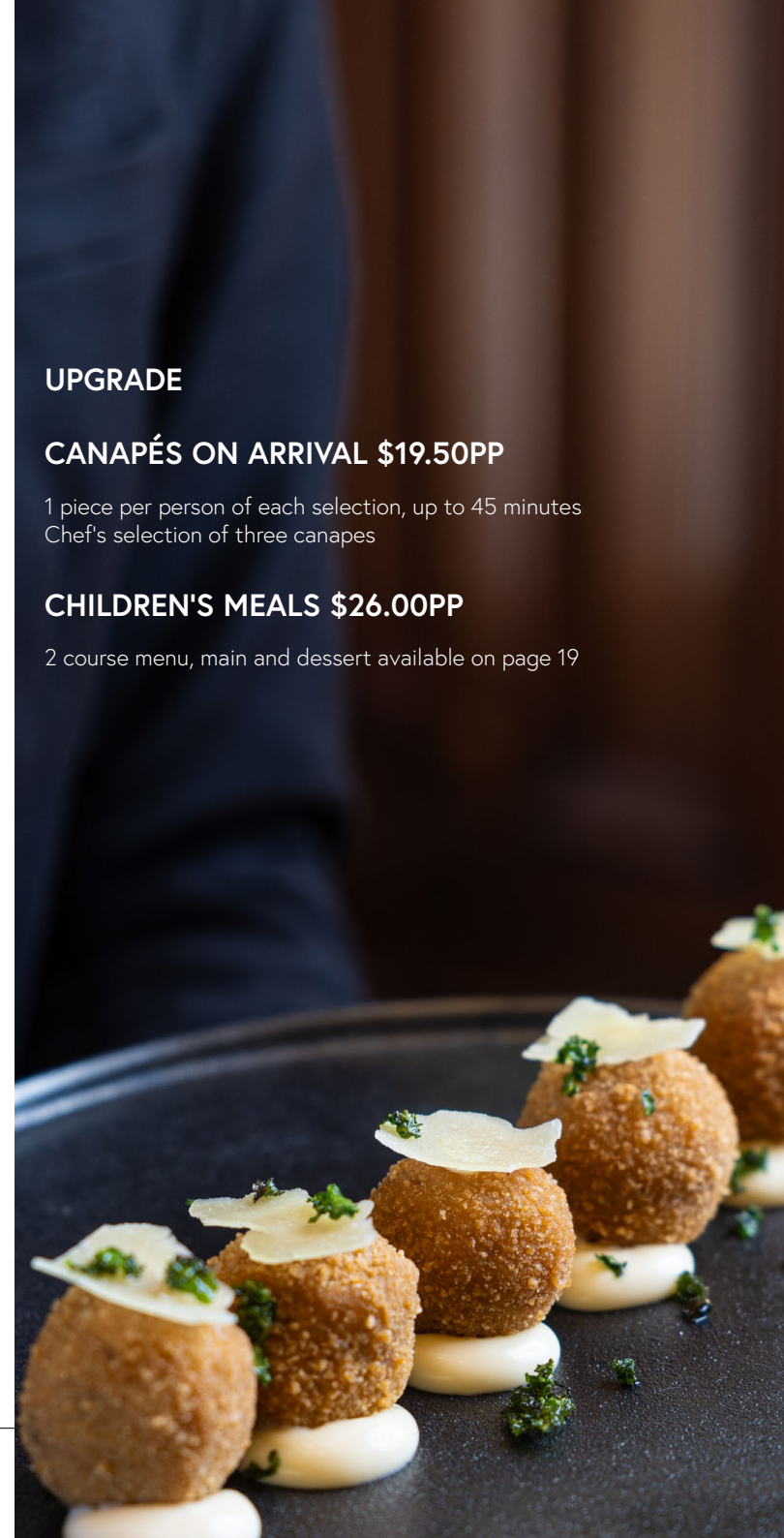
## UPGRADE

### 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



# *Strangers' Restaurant*

## **Welcome to Strangers' Restaurant!**

Dine in the historic walls of the heritage dining room. Strangers' welcomes the public to dine for lunch Wednesday, Thursday and Fridays, and for dinner on Friday evenings.

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.

Set menu two course	\$79pp
Set menu three course	\$99pp
Set menu five course tasting	\$130pp

## *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 and pricing.



# 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*

**E:** [function.bookings@parliament.qld.gov.au](mailto:function.bookings@parliament.qld.gov.au)

**P:** 07 3553 6377

**W:** [www.qldparliamentdining.com.au](http://www.qldparliamentdining.com.au)