
CAIRNS CONVENTION CENTRE MENU SELECTION

Featuring fresh, locally sourced and grown produce



CAIRNS
CONVENTION
CENTRE
PASSION IS IN OUR NATURE

LOCAL INGREDIENTS

Tropical North Queensland is home to many micro climates and passionate farmers who grow a wide variety of produce. Inspired by their ingenuity, we have developed the following menu suggestions to ensure we take full advantage of the incredibly diverse ingredients available throughout the year. The success of your event is our priority, and our selection is designed to keep your delegates engaged, fulfilled, and energised throughout the day, while providing a bite to indulge. With our experience in delivering events, and our collaborative approach with our suppliers, you can trust that all your guests will have something to love in each and every menu.

BREAKFAST

Tomatoes, Atherton Tablelands

BREAKFAST

Stand up
\$29.50 per guest

Plated
\$39.00 per guest

Additional items
\$6.00 per item

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

STAND UP BREAKFAST

Toasted banana loaf and condiments (V, GF)
Green banana flour and *Rainforest Bounty* jams

Tropical granola parfait (PB)
Coyo coconut yoghurt, granola, diced seasonal tropical fruit

Savoury mini cheesecake
Bacon and capsicum

Sliced fruit platter (PB, GF)
Seasonal selection from the market

INCLUDED

Fresh orange and pineapple juices

Freshly brewed selection of Far North Queensland tea and coffee
Nerada tea and *Skybury* coffee.

PLATED BREAKFAST

HOT DISH (SELECT ONE)
Alternate charge \$3.50 per guest

Breakfast burrito
Egg, spicy sausage, tomato and avocado salsa, melted cheese

Quinoa breakfast bowl (GF, DF)
Locally smoked fish, blistered tomatoes, citrus scented quinoa, avocado and herb vinaigrette

Atherton Tablelands vegetable tartlet (V)
Thyme roasted seasonal local vegetables, *Mungalli Creek* organic fetta and citrus scented salad

Classic breakfast
Toasted sourdough, scrambled egg, crispy bacon, sautéed spinach and mushrooms, blistered cherry tomatoes

INCLUDED

Tropical granola parfait (PB, GF)
Coyo coconut yoghurt, granola, diced seasonal tropical fruit

Fresh orange and pineapple juices

Freshly brewed selection of Far North Queensland tea and coffee
Nerada tea and *Skybury* coffee.

ADDITIONAL ITEMS

SOMETHING SWEET

Mini almond croissant (V)

Broken Nose vanilla and Bowen mango pancakes (V)

Toasted banana loaf and *Rainforest Bounty* condiments (V, GF)

Chef's selection seasonal fruit platter (PB, GF)

Selection of freshly baked pastries

SOMETHING SAVOURY

Pan fried *Gallo* silk cheese, dukkha, and toasted ciabatta (V)

Thrice cooked Atherton potatoes, rosemary and garlic (PB, GF)

Baked beans casserole, brioche crumb (V)

Corn and zucchini frittata, rocket pesto (V, GF)

Savoury mini cheesecake

MORNING AND AFTERNOON TEA



Eggplants, Atherton Tablelands

TEA AND COFFEE

TEA AND COFFEE ON ARRIVAL

\$5.00 per guest, served for 30 minutes

Maloberti's Coffee and Nerada Tea

Produced in Far North Queensland,
bistro style espresso machines

UPGRADE

Upgrade your catered breaks to full
barista service

Subject to availability, minimum
100 guests

Additional \$3.50 per guest, maximum
of two consecutive breaks

Additional \$4.50 per guest continuous
service for up to three consecutive
breaks (up to 8 hours)

MORNING AND AFTERNOON TEA

One food item of your choice
\$11.50 per guest

Two food items of your choice
\$14.00 per guest

Three food items of your choice
\$16.50 per guest

- V** VEGETARIAN
- PB** PLANT BASED
- GF** GLUTEN FREE
- DF** DAIRY FREE

SOMETHING SWEET

Mango Portugese tartlet (V)

Coconut cake, pineapple frosting (V)

Selection of chocolate and tropical
lamingtons (V)

Daintree chocolate brownie and berry
compote (V)

Raisin scones and *Skybury* coffee butter
(V)

Daintree vanilla cupcake (V)

Orange and almond cake (V, GF)

Fruit and nut slice (PB, GF)

Pear and ginger muesli crumble (V, GF)

Flaxseed, banana and berry smoothie
(PB, GF)

Tropical fruit minestrone (PB, GF)

SOMETHING SAVOURY

Crispy beef roll, pear and Silkwood
pepper chutney

Chicken and leek pie, *Gallo* heritage
cheddar

Cumin scented zucchini and corn slice
(V)

Capsicum savoury muffin, *Mungalli Creek*
organic quark cheese and chives (V)

Smashed avocado on lavosh, dukkha
and lemon oil (V, DF)

Tolga pumpkin and rosemary scones,
roasted cashew dressing (V)

Egg, spinach and quinoa muffin
(V, GF)

Spiced chicken, sweet potato and
spinach scroll

INCLUDED

Maloberti's Coffee and Nerada Tea
Produced in Far North Queensland,
bistro style espresso machines

Botanical water

ADDITIONAL ITEMS

Chef's selection of whole seasonal fruits
\$1.00 per guest

Add fresh orange and pineapple juices
to any of your catered breaks
\$2.00 per guest

EXECUTIVE CHEF BENJAMIN'S FOOD PHILOSOPHY

Being culinary trained and travelling through rural areas of France, I had the chance to participate in many seasonal food celebrations.

The release of the first wine, the first melon or the walnut harvest. All of those festivals were hosted by local communities to promote their produce, as well as show appreciation for the land and to celebrate their hard work. I have very fond memories of those moments and they have influenced my food philosophy.

I believe that the food on your plate is not only about taste and presentation, but the region, the climate, the soil and the hard work of its people. I admire the passion of the Queensland growers and producers.

It is a privilege for me to work and live in Tropical North Queensland, where the wilderness of the rainforest is a source of creativity and the wonder of the reef is a source of inspiration. I have truly found the ideal environment to bring my philosophy to fruition.

Executive Chef Benjamin Boudaud

The following menus have been developed to cater for a broad range of tastes and to keep a balanced meal plan through the day.



EXECUTIVE CHEF BENJAMIN'S SUGGESTION

MENU 1

\$71.00 per guest
Minimum 100 guests

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

DURING EACH CATERED BREAK

Maloberti's Coffee and Nerada Tea

Produced in Far North Queensland, bistro style espresso machines

Botanical water

MORNING TEA

Chicken and leek pie, *Gallo* heritage cheddar

Fruit and nut slice (PB, GF)

AFTERNOON TEA

Smashed avocado on lavosh, dukkha and lemon oil (V, DF)

Coconut cake, pineapple frosting (V)

LUNCH

Red cabbage salad, pecan nuts, dates, house dressing (PB, GF)

Spiced honey roasted carrots and lentil salad, *Mungalli Creek* organic fetta, fried chickpeas, baby spinach (V,GF)

Orange scented quinoa salad, chickpea, corn, Atherton Tablelands vegetables (PB, GF)

Garlic lamb wrap, tomato salsa, cucumber, mint raita

Spicy tuna sandwich, capsicum, lime, jalapeno dressing.

Harissa spiced seared chicken thigh, Pearl couscous, mint raita and home preserved lemon

Local reef fish goujons, grilled (GF) and crumbed, roasted chats, tartare sauce

Selection of whole seasonal fruits

ADD A DESSERT \$5.50 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of *Licks* dixie cup ice creams (GF)

Daintree vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

EXECUTIVE CHEF BENJAMIN'S SUGGESTION

MENU 2

\$71.00 per guest
Minimum 100 guests

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

DURING EACH CATERED BREAK

Maloberti's Coffee and Nerada Tea

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Botanical water

MORNING TEA

Tolga pumpkin and rosemary scone,
roasted cashew dressing (V)

Pear and ginger muesli crumble (V, GF)

AFTERNOON TEA

Daintree chocolate brownie and
berry compote (V)

Cumin scented zucchini and
corn slice (V)

LUNCH

Wombok salad, carrot, red onion,
soy dressing, crunchy noodles (V, DF)

Roasted root vegetable salad,
coriander, citrus dressing (PB, GF)

Cos lettuce, almond, scorched pear,
yoghurt and cardamom dressing
(V, GF)

Chicken tandoori sandwich, roasted
apple and tomato salsa, iceberg and
curry dressing

Honey baked ham and *Gallo* tilsit
cheese baguette

Beef rendang, coconut rice, seasonal
beans (GF)

Sweet potato and spinach dahl,
naan bread (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT \$5.50 PER GUEST

Slow roasted cinnamon pineapple
skewer (PB, GF)

Selection of *Licks* dixie cup
ice creams (GF)

Daintree vanilla panna cotta and
berry compote (GF)

Banoffee pie verrine (V, GF)

EXECUTIVE CHEF BENJAMIN'S SUGGESTION

MENU 3

\$71.00 per guest
Minimum 100 guests

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

DURING EACH CATERED BREAK

Maloberti's Coffee and Nerada Tea

Produced in Far North Queensland, bistro style espresso machines

Botanical water

MORNING TEA

Spiced chicken, sweet potato and spinach scroll

Orange and almond cake (V, GF)

AFTERNOON TEA

Capsicum savoury muffin,
Mungalli Creek organic quark cheese
and chives (V)

Tropical fruit minestrone (PB, GF)

LUNCH

Roasted Tolga pumpkin, seeds,
rocket, curried dressing (PB, GF)

Barley salad, grilled zucchini, sweet
corn, basil, *Mungalli Creek* organic
ricotta, house dressing (V)

Rocket salad, pine nuts, Gallo tilsit
cheese, Kuranda honey and Silkwood
pepper dressing (V, GF)

Pastrami baguette, red onion jam,
lettuce and tomato

Prawn and avocado cocktail wrap

Mustard chicken fricasse, sautéed
mushrooms, green beans and crushed
potatoes (GF)

Pan seared Spanish mackerel, wild rice
and mango salsa (GF, DF)

Selection of whole seasonal fruits

ADD A DESSERT \$5.50 PER GUEST

Slow roasted cinnamon pineapple
skewer (PB, GF)

Selection of *Licks* dixie cup
ice creams (GF)

Daintree vanilla panna cotta and
berry compote (GF)

Banoffee pie verrine (V, GF)

EXECUTIVE CHEF BENJAMIN'S SUGGESTION

MENU 4

\$71.00 per guest
Minimum 100 guests

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

DURING EACH CATERED BREAK

Maloberti's Coffee and Nerada Tea

Produced in Far North Queensland, bistro style espresso machines

Botanical water

MORNING TEA

Egg, spinach and quinoa muffin
(V, GF)

Flaxseed, banana and berry
smoothie (PB, GF)

AFTERNOON TEA

Crispy beef roll, pear and Silkwood
pepper chutney

Selection of chocolate and tropical
lamingtons (V)

LUNCH

Atherton Tablelands lettuce, home
marinated olives, cucumber, tomato,
Mungalli Creek organic crumbled fetta
(V, GF)

Tabouleh, capsicum, cucumber,
raisins, julienne mint, preserved lemon
(V, DF)

Sweet potato salad, grilled corn, baby
spinach, fried chickpea, Cajun dressing
(PB, GF)

Roasted root vegetables wrap,
hummus and coriander dressing (V)

Classic egg salad baguette, capers,
shallots, chives (V)

Crimson snapper fillet, bouillabaisse
sauce, grilled sourdough, saffron,
garlic and olive oil dressing (DF)

Orange scented beef gardiane,
eggplant, olives, red wine and tomato
jus, linguine (DF)

Selection of whole seasonal fruits

ADD A DESSERT \$5.50 PER GUEST

Slow roasted cinnamon pineapple
skewer (PB, GF)

Selection of *Licks* dixie cup
ice creams (GF)

Daintree vanilla panna cotta and
berry compote (GF)

Banoffee pie verrine (V, GF)

LUNCH

Rhubarb, Atherton Tablelands

STAND UP LUNCH

\$43 per guest

Includes 3 salads, 1 cold dish and 2 hot dishes

Upgrade your cold dish to a selection of sandwiches and rolls for \$2.50 per guest

Add a dessert of your choice for \$5.50 per guest

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

INCLUDES

Botanical water

Maloberti's Coffee and Nerada Tea

Produced in Far North Queensland, bistro style espresso machines

Green salad and house dressing

Seasonal whole fruits

SALADS (Select 3)

Roasted Tolga pumpkin, seeds, rocket, curried dressing (PB, GF)

Tomato salad, *Mungalli Creek* organic ricotta, chives, balsamic dressing (V, GF)

Roasted root vegetable salad, coriander, citrus dressing (PB, GF)

Sweet potato salad, grilled corn, baby spinach, fried chickpea, Cajun dressing (PB, GF)

Wombok salad, carrot, red onion, soy dressing, crunchy noodles (V, DF)

Atherton Tablelands lettuce, home marinated olives, cucumber, tomatoes, *Mungalli creek* organic crumbled fetta (V, GF)

Red cabbage salad, pecan nuts, dates, house dressing (PB, GF)

Shredded cabbage, carrot, onion, chilli coconut dressing (PB, GF)

Cos lettuce, almonds, scorched pear, yoghurt and cardamom dressing (V, GF)

Rocket salad, pine nuts, *Gallo* tilsit cheese, Kuranda honey and Silkwood pepper dressing (V, GF)

Tabouleh, capsicum, cucumber, raisins, julienne mint, preserved lemon (V, DF)

Orange scented quinoa salad, chickpea, corn, Atherton Tablelands vegetables (PB, GF)

Spiced honey roasted carrots and lentil salad, *Mungalli Creek* organic fetta, fried chickpeas, baby spinach (V, GF)

Barley salad, grilled zucchini, sweet corn, basil, *Mungalli Creek* organic ricotta, house dressing (V)

Brown rice salad, seasonal peas and greens, lime, coriander dressing (PB, GF)

COLD DISHES (Select 1)

Green papaya salad, prawn, pork belly, chilli, coriander, lime dressing, crispy shallots (GF, DF)

Slow roasted Atherton Tablelands beef, grilled capsicum, rice noodles, seasonal greens, Thai dressing (GF, DF)

Moroccan spiced lamb salad, pearl couscous, grilled capsicum, dates, mint and coriander raita

Freshly seared tuna salad, egg, potatoes, green beans, fried shallots (GF, DF)

Lemon marinated kale salad, roasted chicken, avocado, corn, hummus dressing (GF, DF)

Roasted broccoli salad, eggplant, bok choy, chilli, coriander, miso dressing (PB, GF)

STAND UP LUNCH cont'd

\$43 per guest

Includes 3 salads, 1 cold dish
and 2 hot dishes

Upgrade your cold dish to a
selection of sandwiches and
rolls for \$2.50 per guest

Add a dessert of your choice
for \$5.50 per guest

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

HOT DISHES (Select 2)

Pan seared Spanish mackerel, wild
rice, mango salsa (GF, DF)

Crimson snapper fillet, bouillabaisse
sauce, grilled sourdough, saffron,
garlic and olive oil dressing (DF)

Local reef fish goujons, grilled and
crumbed, roasted chats, tartare sauce
(DF)

Harissa spiced seared chicken thigh,
pearl couscous, mint raita and home
preserved lemon

Butter chicken, basmati rice, papadum
(GF)

Mustard chicken fricasse, sautéed
mushroom, green beans and crushed
potato (GF)

Beef rendang, coconut rice, seasonal
beans (GF, DF)

Orange scented beef gardiane,
eggplant, olives, red wine and tomato
jus, linguine (DF)

Slow cooked beef blanquette, sautéed
mushrooms, *Mungalli Creek* organic
cream, herbs crushed potato (GF)

Spiced Atherton Tablelands vegetables
tajine, flat bread (PB, GF)

Sweet potato and spinach dahl, naan
bread (PB, GF)

Honey ginger stir fried tofu and asian
greens on brown rice (PB, DF)

SANDWICHES AND ROLLS (Select 3)

Chicken tandoori sandwich, roasted
apple, tomato salsa, iceberg, curry
dressing

Pastrami baguette, red onion jam,
lettuce, tomato

Honey baked ham and *Gallo* tilsit
cheese baguette

Prawn and avocado cocktail wrap

Spicy tuna sandwich, capsicum, lime,
jalapeno dressing

Roasted root vegetables wrap,
hummus, coriander dressing (PB)

Garlic lamb wrap, tomato salsa,
cucumber, mint raita

Classic egg salad baguette, capers,
shallots, chives (V)

DESSERT (Select 1)

Slow roasted cinnamon pineapple
skewer (PB, GF)

Selection of *Licks* dixie cup
ice creams (GF)

Daintree vanilla panna cotta and
berries compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas

LUNCH ON THE GO

For groups heading off site

Option one

\$26.00 per guest

Select one sandwich
Select one salad
Bottle of water
Seasonal fresh fruit

Option two

\$32.50 per guest

Select one sandwich
Select one salad
Select one sweet or snack item
Bottle of water
Seasonal fresh fruit

Option three

\$39.50 per guest

Select two sandwiches and a salad OR Select two salads and one sandwich

Select one sweet or snack item
Bottle of water
Seasonal fresh fruit

SALADS, SANDWICHES AND ROLLS

Please refer to our stand up lunch selection

SWEET ITEMS

Coyo coconut yoghurt and tropical fruit cup, granola (PB)

Freshly baked blueberry muffin

Hummingbird cake

Chocolate brownie

Banoffee cup (V, GF)

SNACKS

Thins crisps

Carman's nut bar (V, GF)

Mini munch dry roasted fruit and nuts (PB, GF)

Kettle salted peanuts

Vege chips (PB, GF)

BREAK ON THE GO

\$18.50 per guest

Select two alternatively served items

V VEGETARIAN

PB PLANT BASED

GF GLUTEN FREE

DF DAIRY FREE

Freshly baked blueberry muffin

Carrot and walnut cake

Chocolate brownie

Hummus and crudité's

Parmesan straw and dips

Gallo cheese and crackers

INCLUDED

Maloberti's Coffee and *Nerada* Tea

Produced in Far North Queensland, bistro style espresso machines

CANAPÉS

Limes, Atherton Tablelands

CANAPÉS

COCKTAIL PACKAGES

\$27.50 per guest,
Up to 1 hour package

Select 2 cold items and
3 hot items

\$34.00 per guest,
Up to 2 hour package

Select 2 cold items,
3 hot items and
1 substantial item

Additional hot or cold canapés
\$6.00 per item

Additional substantial canapés
\$7.50 per item

COLD CANAPÉS

Reef prawn and guacamole fillo cup,
Cajun mayonnaise

Seared nori rolled tuna, sesame
dressing (GF, DF)

Mini crab and melon fillo cup, lime
dressing (DF)

Crackling, confit pork, cabbage and
caramelised apple toast (DF)

Silkwood pepper beef carpaccio,
pickled oyster mushroom (GF, DF)

Grilled lamb tartlet à la grecque,
eggplant caviar (DF)

Tomato gazpacho, parmesan grissini
(V)

Orange scented green pea pannacotta
and salad (PB, GF)

Atherton Tablelands grilled vegetable
tartlet, whipped *Mungalli Creek* ricotta
and beetroot jam (V)

HOT CANAPÉS

Pulled beef croquette (DF)

Chicken skewer satay (GF, DF)

Thai chicken cake, sweet chilli sauce
(GF, DF)

Lamb kofta, cucumber raita (GF)

Coconut crumbed prawn, Marie Rose
dressing

Grilled caramelised pork skewer
(GF, DF)

Pumpkin and *Gallo* tilsit cheese
arancini (V)

Zucchini and corn chickpea fritter
(PB, GF)

SUBSTANTIAL CANAPÉS

Red wine braised beef cheek,
pomme mousseline (GF)

Sautéed gnocchi and field mushroom
tarragon beurre noisette, *Gallo* tilsit
cheese (V)

Slow cooked, pulled lamb shank
crushed potatoes and olives (GF, DF)

Salt-baked curried cauliflower,
almond, sultana and caper dressing
(PB)

Thai green reef fish curry, steamed rice
and fragrant herb salad (GF, DF)

Fried tofu glass noodle salad (GF, PB)

V VEGETARIAN

PB PLANT BASED

GF GLUTEN FREE

DF DAIRY FREE



**TASTE OF
THE TROPICS**

Locally sourced seafood

TASTE OF THE TROPICS

Any two courses of your choice \$65 per guest

Any three courses of your choice \$82 per guest

Alternate charge \$3.50 per guest, per course

ENTRÉE

Crispy skin confit pork belly, pineapple Cumberland, soybean, spring onion, coriander (GF, DF)

Marinated grilled lamb loin, eggplant caviar, pickled root vegetables, *Mungalli Creek* organic fetta, pink pepper (GF)

Chicken bois Boudran, lemon myrtle, grilled king brown mushroom, leeks (GF, DF)

Crab and avocado salad, compressed watermelon, corn puree, basil oil (GF)

Seared local prawns and cured tuna, coconut slaw, roasted capsicum dressing (GF, DF)

Beetroot carpaccio, pickled fennel salad, orange and coriander dressing, whipped ricotta (V, GF)

Crumbed field mushrooms, Tolga pumpkin puree, rosemary, olives and tomato jus, *Cairns Microgreens* salad (PB, GF)

[Upgrade to our premium local entrée for \\$2.00 per guest](#)

Steamed coral trout, bok choy, pumpkin, braised shiitake mushrooms, tuna broth and sea parsley (GF, DF)

Silkwood pepper seared volcanic range beef sirloin, mushroom, hazelnut and cress salad, Kuranda honey glaze, tarragon oil (GF, DF)

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

TASTE OF THE TROPICS

MAIN

Pulled lamb shank and Tolga pumpkin tian, roasted broccoli, almond, native sage, lamb jus (GF, DF)

Pork scotch, white bean purée, sautéed choy sum, olive and rosemary jus (GF)

Pan seared chicken breast, lemon myrtle, gnocchi and seasonal beans, burnt mandarin dressing (DF)

Bush tomato Biboohra chicken, peas, corn and crispy pancetta, diable sauce (GF, DF)

Oven-baked local barramundi, carrot, coconut and cumin purée, steamed Asian greens, chards (GF, DF)

Pan seared local barramundi, braised lentils, king brown mushrooms, heirloom tomatoes and chorizo

Braised beef brisket, sweet potato and seasonal herbs rosti, broccolini, red wine jus (GF)

Salt-baked cauliflower, curried purée, and crisps, red currant, capers, sugar snap peas (PB, GF)

Slow roasted Tolga pumpkin, wild mushroom and spelt risotto, tarragon and herbs oil (V)

[Upgrade to our premium local main for \\$3.00 per guest](#)

Slow cooked beef sirloin, balsamic glazed root vegetables and purée, beetroot reduction (GF)

Locally caught gold band snapper, piperade, roasted broccolini, black olive powder, saffron dressing (GF, DF)

- V** VEGETARIAN
- PB** PLANT BASED
- GF** GLUTEN FREE
- DF** DAIRY FREE

TASTE OF THE TROPICS

DESSERT

Spiced wine poached pear, Daintree chocolate mousse and caramelised macadamias (V, GF)

Almond tartlet, poached berries and pistachio cream (V)

Brown butter financier, papaya salsa and *Broken Nose* vanilla (V)

Blueberry baked cheese cake, chocolate shell, dragon fruit sorbet (V, GF)

Chocolate tarte, confit citrus, coconut sorbet (V)

Cinnamon roasted Rollingstone pineapple, Daintree vanilla ice cream, pineapple chips (V, GF)

Skybury coffee and Daintree chocolate semifreddo, caramelised banana, raspberry coulis (V, GF)

Passionfruit flan, Italian meringue, kiwifruit cocktail (V)

Caramelised Bowen mango bavarois, chilli, lime and mango salsa, bitter cocoa curd (V, GF)

- V** VEGETARIAN
- PB** PLANT BASED
- GF** GLUTEN FREE
- DF** DAIRY FREE

OUR LOCAL SUPPLIERS

The majority of food sourced for the Cairns Convention Centre comes from the local region. Here are some of our talented local producers we work directly with to develop fresh, exquisite cuisine.

 Nerada

 Skybury


Mungalli
Biodynamic

Broken Nose
 Vanilla

 Rainforest
Bounty

NORTH QUEENSLAND
 GOLD
Coffee

 g GALLO



Although every possible precaution has been taken to ensure these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk products, egg products, products containing gluten, fish, crustacean, soybean, lupin, sesame seeds and nut products. Please advise your Event Planner of your guests' food allergies or intolerances