
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.

Zucchini flowers, Atherton Tablelands



BREAKFAST

Tomatoes, Atherton Tablelands

BREAKFAST

Stand up
\$31.50 per guest

Plated
\$41.00 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 \$4.00 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 juice

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

Purchased in conjunction with our Morning, Lunch and/or Afternoon tea packages.

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

Please enquire about price and availability with your Event Planner

Minimum 100 guests

MORNING AND AFTERNOON TEA

One food item of your choice
\$12.50 per guest

Two food items of your choice
\$15.00 per guest

Three food items of your choice
\$17.50 per guest

SOMETHING SWEET

Portuguese tartlet (V)

Coconut cake, pineapple frosting (V)

Selection of chocolate and tropical lamingtons (V)

Chocolate brownie and berry compote (V)

Raisin scones and *Skybury* coffee butter (V)

Vanilla cupcake (V)

Orange and almond cake (V, GF)

Fruit and nut slice (PB, GF)

Pear and ginger muesli crumble (V, GF)

Petit assorted donuts (V)

Passionfruit kaffir lime meringue tartlets (V)

Cronut, cinnamon sugar and chocolate hazelnut sauce (V)

Sliced seasonal fruit platter (PB, GF)

SOMETHING SAVOURY

Crispy beef roll, onion and Silkwood pepper relish

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 en croute, dukkha and lemon oil (V, DF)

Tolga pumpkin and rosemary scones, whipped cream and chives (V)

Spiced chicken, sweet potato and spinach scroll, tomato relish

Cheese and onion muffin (V)

Tableland roasted vegetables frittata, goat's cheese

Maple pumpkin tartlets (V, GF)

Sundried tomato and fetta quiche (V)

Spinach, ricotta and chorizo involtini

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
\$1.50 per guest

Add fresh orange and pineapple juices to any of your catered breaks
\$2.50 per guest

Add fresh juice and assorted soft drink to any of your catered breaks
\$5.00 per guest

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

DAILY MENUS

MONDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical
\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical
\$5.00 per guest

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 en croute, 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)

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

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

Lemon marinated kale salad, roasted falafels, avocado, corn, hummus dressing (PB, DF)

HOT MAIN

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 \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

DAILY MENUS

TUESDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical

\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical

\$5.00 per guest

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 expresso machines

Botanical water

MORNING TEA

Tolga pumpkin and rosemary scone, whipped cream and chive cheese (V)

Pear and ginger muesli crumble (V, GF)

AFTERNOON TEA

Petit assorted donuts

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)

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

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

HOT MAIN

Beef rendang, coconut rice, seasonal beans (GF)

Tom yum chicken skewers with ginger sautéed green vegetables (DF)

Selection of whole seasonal fruits

ADD A DESSERT \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

DAILY MENUS

WEDNESDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical
\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical
\$5.00 per guest

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, tomato relish

Orange and almond cake (V, GF)

AFTERNOON TEA

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

Sliced seasonal fruit platter

LUNCH

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

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

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

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

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

HOT MAIN

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

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

Selection of whole seasonal fruits

ADD A DESSERT \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

DAILY MENUS

THURSDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical

\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical

\$5.00 per guest

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 expresso machines

Botanical water

MORNING TEA

Cheese and onion muffins

Portuguese tartlet (V)

AFTERNOON TEA

Crispy beef roll, onion and Silkwood pepper relish

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, chickpea, Cajun dressing (PB, GF)

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

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

HOT MAIN

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

Beef and mustard, creamy mushroom penne

Selection of whole seasonal fruits

ADD A DESSERT \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

DAILY MENUS

FRIDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical
\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical
\$5.00 per guest

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

Spinach, ricotta and chorizo involtini

Chocolate brownie and berry compote (V)

AFTERNOON TEA

Sundried tomato and fetta quiche (V)

Raisin scones and Skybury coffee butter (V)

LUNCH

Roasted potato, pickle red onion green bean herb salad with a lemon vinaigrette (PB, GF)

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

Tomato and cucumber, onion coriander mint yoghurt (GF)

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

Tandoori spiced chicken thighs, quinoa and sauteed zucchini (GF, DF)

HOT MAIN

Potato, spinach and tofu ragout Provencal, saffron rice (PB, DF, GF)

Grilled barramundi, lemon, butter sauce (GF), roasted broccoli, capsicum and zucchini with basil oil (DF, GF)

Selection of whole seasonal fruits

ADD A DESSERT \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

DAILY MENUS

SATURDAY

\$74.50 per guest
Minimum 100 guests

CATERED BREAK OPTIONS

Add fresh orange and pineapple juice to any catered breaks

Water is filtered, not Botanical

\$2.50 per guest

Add fresh juice and soft drink to any catered breaks

Water is filtered, not Botanical

\$5.00 per guest

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

Tableland roasted vegetables, frittata with goat's cheese

Passionfruit kaffir lime meringue tartlets

AFTERNOON TEA

Maple pumpkin tartlets (V, GF)

Cronut with cinnamon sugar and chocolate hazelnut sauce

LUNCH

Brown rice salad with cucumber, dried cranberry, coriander, and mandarin vinaigrette (V, GF, DF)

Beetroot and sweet potato salad with spinach, roasted almonds (PB, GF)

Slaw with shredded vegetables with soybean and sesame dressing (V, GF)

House salad served with balsamic vinaigrette (PB, GF)

COLD MAIN

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

HOT MAIN

Chicken green curry, bamboo and baby corn & Asian greens

Chana masala, basmati rice (PB, GF)

Selection of whole seasonal fruits

ADD A DESSERT \$6.00 PER GUEST

Slow roasted cinnamon pineapple skewer (PB, GF)

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

Vanilla panna cotta and berry compote (GF)

Banoffee pie verrine (V, GF)

LUNCH

Rhubarb, Atherton Tablelands

STAND UP LUNCH

\$49.00 per guest

Includes 3 salads, 1 cold dish and 2 hot dishes

Upgrade your cold dish to a selection of sandwiches and rolls for \$3.50 per guest

Add a dessert of your choice for \$6.00 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* 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

\$49.00 per guest

Includes 3 salads, 1 cold dish
and 2 hot dishes

Upgrade your cold dish to a
selection of sandwiches and
rolls for \$3.50 per guest

Add a dessert of your choice
for \$6.00 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* 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)

Vanilla panna cotta and berries
compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas

FOR GROUPS HEADING OFF SITE

LUNCH ON THE GO

Option one

\$27.50 per guest

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

Option two

\$34.50 per guest

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

Option three

\$41.50 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 crudités

Parmesan straw and dips

Gallo cheese and crackers

INCLUDED

Bottled water or juice

CANAPÉS

Limes, Atherton Tablelands

CANAPÉS

COCKTAIL PACKAGES

\$29.50 per guest,
1 hour package

Select 2 cold items and
3 hot items

\$36.00 per guest,
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
\$8.00 per item

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

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 panna cotta
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* 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* 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)



TASTE OF THE TROPICS

Locally sourced seafood

TASTE OF THE TROPICS

Any two courses of your
choice \$70 per guest

Any three courses of your
choice \$89 per guest

Alternate charge \$4.00 per guest,
per course

V VEGETARIAN
PB PLANT BASED
GF GLUTEN FREE
DF DAIRY FREE

ENTRÉE

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

Smoked duck breast, vanilla poached rhubarb, salted beetroot and plum puree (GF, DF)

Marinated grilled lamb, 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)

Sumac seared tuna, mango salsa, fresh microcress salad (GF, DF)

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

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 Bibbohra 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](#)

Pan roasted beef tenderloin , 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, 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, vanilla ice cream, pineapple chips (V, GF)

Skybury coffee and 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)

DESSERT PLATTER

Chef selection of Tropical Queensland inspired petit dessert

Selection of Local cheeses, chutney, nuts and fresh fruit

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.

