



Menu



CAIRNS
CONVENTION
CENTRE
PASSION IS IN OUR NATURE



TASTE OF TROPICAL NORTH QUEENSLAND

Tropical North Queensland is blessed with an **abundance** of amazing produce. Inspired by our surroundings, **passionate** farmers and food available at our fingertips, we have developed a menu to ensure our guests experience a **taste** of Tropical North Queensland.

Our **team** is incredibly passionate about delivering exceptional culinary experiences incorporating fresh produce from the **rainforest** to the **reef**.

David Hart

Executive Chef

DAVID HART

With a passion for using only the best seasonal produce and a **food philosophy** of **simple, fresh** and **local**, Executive Chef, David Hart, has developed a menu where every guest will find something they love and taste flavour combinations they have never experienced before.

With an abundance of native ingredients; tropical fruits, fresh vegetables, local beef, dairy products, coffee, vanilla, chocolate, and a large array of seafood available in our region, our passionate culinary team has created a menu that will take your event experience to the next level.

Our menu is more than just food, it is about giving guests a taste of our region, **Tropical North Queensland**.



BREAKFAST





Selections BREAKFAST

Stand up breakfast
\$33.50 per guest
Additional items \$6.50 per item

Seated sharing breakfast
\$38.50 per guest
Additional items \$6.50 per item

STAND UP BREAKFAST INCLUSIONS

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

Banana bread (V)
Mungalli Creek whipped lime ricotta & berries
Can be substituted to any sweet item

Savoury mini cheesecake
Bacon & capsicum
Can be substituted by any savoury item

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

Maloberti's coffee & Nerada tea
Produced in Far North Queensland,
bistro style espresso machines.

Fresh orange & pineapple juice

SEATED SHARING BREAKFAST TABLETOP INCLUSIONS

Pre-set sweet item: select one sweet item
from the additional items list on the
following page

Served once seated - savoury platter: select
one savoury item from the additional items
list on the following page

Skybury coffee & Nerada tea
Freshly brewed selection of
Tropical North Queensland tea & coffee

Fresh orange & pineapple juice

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Plated BREAKFAST

Plated breakfast \$43.50 per guest

HOT DISH (SELECT ONE)

Alternate charge \$5.00 per guest

Classic breakfast

Toasted sourdough, scrambled egg, crispy bacon,
sautéed spinach & mushrooms,
blistered cherry tomatoes

Atherton Tablelands vegetable tartlet (V)

Thyme roasted seasonal local vegetables,
Mungalli Creek organic fetta & citrus
scented salad

Mini breakfast bruschetta (V, DF)

Crunchy bread, roast medley of cherry tomato,
confit garlic, fresh *Atherton Tableland* herbs

Corn, zucchini & chickpea fritters (PB, GF)

Roast sweet potato, rocket & pesto salad

PLATED INCLUSIONS

Tropical granola parfait (PB, GF)

Coyo coconut yoghurt, granola,
diced seasonal tropical fruit

Fresh orange & pineapple juices

Skybury coffee & *Nerada* tea

Freshly brewed selection of
Far North Queensland tea & coffee

ADDITIONAL ITEMS

\$6.50 per item

SOMETHING SWEET

Banana bread (V)

Mungalli Creek whipped lime ricotta & berries

Bowen mango pancakes, vanilla custard (V)

Coconut sago & tropical fruit cup (PB, GF)

Waffles, berries & custard (V)

Seasonal fruit platter (PB, GF)

Selection of freshly baked pastries

Mini almond croissant (V)

SOMETHING SAVOURY

Grilled *Gallo* silk haloumi, preserved lemon,
wilted spinach, sourdough (V)

Tolga pumpkin olives & fetta frittata (V, GF)

Savoury mini cheesecake, bacon & capsicum

Smoked salmon, English muffin, *Mungalli Creek* cream cheese, chives, & avocado

Ham & cheese croque monsieur

BLT, bacon, cos lettuce, tomato, lemon aioli

Zucchini & corn fritter, beetroot relish (PB, GF),
sour cream

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V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

B
MORNING TEA / AFTERNOON TEA



MORNING TEA / AFTERNOON TEA

TEA & COFFEE ON ARRIVAL

\$5.50 per guest (min 60 guests)

Served up to 1 hour

One food item of your choice
\$13.30 per guest

Two food items of your choice
\$15.80 per guest

Three food items of your choice
\$18.30 per guest

MORNING & AFTERNOON TEA INCLUSIONS

Maloberti's coffee & *Nerada* tea
Produced in Tropical North Queensland,
bistro style expresso machines
Botanical water

UPGRADES

Upgrade your catered breaks to full
barista service, please enquire about price
& availability with your Event Planner
(minimum 100 guests)

SOMETHING SWEET

Orange & cardamom cake (V)

Portuguese tartlet (V)

Matcha cheesecake (V)

Baked custard cake (V)

Chocolate mud cake (V)

Selection of chocolate & tropical lamingtons (V)

Sweet tea & lemon cake (V)

Profiteroles (V)

Hazelnut & chocolate cronut (V)

Passionfruit, kaffir lime meringue tartlet (V, GF)

Opera cake (V)

Coconut cake, pineapple frosting (V)

Orange & poppy seed cake (V)

Macadamia caramel slice (V)

Fruit, seeds & coconut bliss balls (PB, GF)

Sliced seasonal fruit (PB)

SOMETHING SAVOURY

Tolga pumpkin scone, maple & pecan butter (V)

Ham & cheese croissants, topped with a mornay
sauce & grated cheese

Mushroom & gruyere cheese quiche (V, GF)

Crispy beef rolls with relish

Savoury Chesseecake

Smashed avocado en croute, dukkha & lemon oil (V, DF)

Spiced chicken, sweet potato & spinach scroll,
tomato relish

Chicken & leek pie, Gallo heritage cheddar

Pumpkin tartlets (V, GF)

Caramelized onion & olive tartlet (V)

Falafel (PB, GF) & goats cheese whip (V)

Capsicum, cheddar & fetta savoury muffin (V)

ADDITIONAL ITEMS

Chef's selection of whole seasonal fruits
\$1.70 per guest

Add fresh orange & pineapple juices to any of your
catered breaks \$3.00 per guest

Add fresh juices & assorted soft drink to any of your
catered breaks \$5.50 per guest

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V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

LUNCH



Stand up STAND UP LUNCH

\$51.00 per guest

STAND UP INCLUSIONS

3 salads

1 cold dish

2 hot dishes

Garden salad, balsamic vinaigrette (PB, GF)

Seasonal whole fruit

Botanical water

Maloberti's coffee & Nerada tea

Produced in Tropical North Queensland,
bistro style espresso machines

UPGRADES

Upgrade your cold dish option
to a selection of sandwiches
& rolls for \$4.00 per guest

Add a dessert of your choice
\$6.00 per guest

SALADS

Charred eggplant & lentil salad, green olives, pine nut, parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Orange glazed carrot, beetroot, wild rice & rocket salad, with walnut, & citrus vinaigrette (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive, toasted almond salad, with garlic & oregano vinaigrette (PB, GF)

Kale salad, dates, radish, edamame, macadamia, spiced maple & ginger dressing (PB, GF)

Roasted vegetables salad, red pepper, zucchini, eggplant, onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled onion & pomegranate (PB, GF)

Wild & brown rice salad, cucumber, dried cranberry, with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables, sesame dressing, & crispy noodles (DF)

Candied bacon & bean salad, iceberg lettuce, cherry tomato, cucumber, pecan, shredded cheese, with ranch dressing (GF)

Southern style roasted sweet potato salad, charred corn, with avocado & chimichurri dressing (PB, GF)

Spinach & mushroom salad, capsicum, balsamic, tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion, mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad with rosemary parmesan croutons

Risoni & sweet potatoes salad, *Mungalli Creek* fetta, spinach, sundried tomato, lemon, parsley, & basil dressing (V)

Tomato, cucumber salad, onion, coriander, with mint *Mungalli Creek* yoghurt (GF)

Brown rice salad, corn, sunflower seeds, cucumber, capsicum, chilli, celery, parsley, with avocado & lime dressing (PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach, chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce, marinated *Mungalli Creek* fetta, with basil & oregano dressing (GF)

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V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

Stand up STAND UP LUNCH

COLD DISHES

Roasted lamb salad, pan fried basmati, fennel, spring onion, mint, pomegranate, spinach, & creamy harissa dressing (GF)

Organic soba noodle salad, poached chicken, red cabbage, spring onion, julienne carrot, zucchini, ginger, toasted sesame, & ponzu sauce (DF)

Chermoula chicken salad, chickpeas, cherry tomatoes, rocket, pickled Spanish onion, apricot, lemon *Mungalli Creek* yoghurt & toasted almonds (GF)

Barley salad, chargrilled chicken tenderloin, grapes, almonds & fresh herbs (DF)

Lemon marinated kale salad, roasted falafel salad, avocado, corn & hummus (PB, GF)

Beef fajitas & cos lettuce salad, Spanish onion, toasted corn, black olives, cherry tomato, coriander, jalapeno & yoghurt dressing (GF)

HOT DISHES

Spanish mackerel with burnt orange & rosemary sauce (GF, DF), served with vegetable tagine, and preserved lemon & herbs (PB, GF)

Lemon thyme chicken breast with peperonata relish (GF, DF), served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with roasted broccoli, capsicum, zucchini & basil oil (PB, GF)

Middle Eastern chicken, red pepper sauce, served with *Atherton Tablelands* roasted vegetables, balsamic, & garlic (GF, DF)

Beef & potato massaman curry (GF, DF), served with stir-fried vegetables (PB, GF)

Pork belly, cucumber, & peanut salad, served with wok tossed rice noodles with bush chilli & nahm jim dressing (GF, DF)

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served with coconut rice (PB, GF)

Fried mackerel, smoked lemon aioli (DF), served with skillet sauteed potatoes (PB, GF)

Slow braised chicken, tomatoes, tarragon & mushroom (DF, GF), served with crushed parmesan potatoes (GF)

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

Slow cooked chicken, mushrooms, bell peppers, onions, tomato & herb sauce, (GF, DF) served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF), served with herb crushed potatoes (GF, DF)

Sweet potato & spinach dahl (PB, GF), with naan bread



Stand up STAND UP LUNCH

SANDWICHES, WRAPS & ROLLS

Ham, sweet mustard, cheese, sauerkraut & mayonnaise

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

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

Honey baked ham & Gallo Tilsit cheese

Garlic lamb, tomato salsa, cucumber, & mint raita

Spicy tuna, capsicum, lime, & jalapeno dressing

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

Pastrami, red onion jam, lettuce & tomato

Prawn & avocado cocktail

Chicken seeded mustard & mayo

Avocado, rocket & tomato salsa (PB)

Grilled vegetable with pumpkin puree & baby spinach (PB)

Falafel with tomato, cucumber, pickle onion, rocket & spice tomato sauce (PB)

Baked chicken with pesto shredded iceberg, slice tomato & mayonnaise

Grilled mix vegetables with fetta, pesto & baby spinach (V)

Smoked chicken, ceasar with bacon bits, crispy lettuce & hard boil egg

Champagne sliced ham, Swiss cheese, Dijon mustard, & alfalfa

Roast turkey breast with cranberry, brie, fresh wild rocket & Spanish onion

Lean roast beef with seeded mustard mayo, dill pickles, smoked cheese & tomato

DESSERTS

Slow roasted cinnamon pineapple skewer (PB, GF)

Selection of Licks dixie cup ice creams (GF)

Vanilla panna cotta & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

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On the go LUNCH ON THE GO

\$30.00 per guest heading off-site

INCLUDED

Select 1 sandwich

Select 1 salad

Bottle of water

Selection of whole seasonal fruits

SALADS, SANDWICHES AND ROLLS

Please refer to our stand-up lunch selection

ADDITIONAL SWEET OR SNACK ITEM

\$6.00 per item

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudités (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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



Break BREAK ON THE GO

\$19.00 per guest heading off-site

INCLUDED

1 item per guest, select up to 2 items
for alternate choice

Bottled water or juice

Selection of whole seasonal fruits

SWEET

Freshly baked muffin (V)

Carrot & walnut cake (V)

Chocolate brownie (V)

SNACK

Gallo cheese & crackers (V)

Hummus & crudité (PB)

Kettle salted peanuts (PB)

Vege chips (PB, GF)

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Daily Menu

MONDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Orange & cardamom cake (V)

Tolga pumpkin scone,
maple & pecan butter (V)

AFTERNOON TEA

Falafel (PB, GF) & goats cheese whip (V)

Portuguese tartlet (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland,
bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange
& pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with
fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Roasted vegetables salad, red pepper, zucchini, eggplant,
onion, parsley, fetta, spring onion, & barley (V)

Fennel & mint salad with orange, rocket, pickled
onion & pomegranate (PB, GF)

Broccoli, semi dried tomato, red onion, kalamata olive,
toasted almond salad, garlic & oregano vinaigrette
(PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Roasted lamb, pan fried basmati, fennel, spring
onion, mint, pomegranate, spinach, & creamy
harissa dressing (GF)

Hot Mains

Middle Eastern chicken, red pepper sauce, served with
Atherton Tablelands roasted vegetables, balsamic,
& garlic (GF, DF)

Spanish mackerel with burnt orange & rosemary sauce
(GF, DF), served with vegetable tagine, preserved lemon
& herbs (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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

TUESDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Coconut cake, pineapple frosting (V)

Crispy beef rolls with relish

AFTERNOON TEA

Opera cake (V)

Spiced chicken, sweet potato & spinach scroll, tomato relish

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland, bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange & pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Risoni, sweet potatoes salad, *Mungalli Creek* fetta, spinach, sundried tomato, lemon, parsley, & basil dressing (V)

Charred eggplant & lentil salad, green olives, pine nut, parsley, with smoked *Mungalli Creek* yoghurt dressing (GF)

Tomato, cucumber salad, onion, coriander, with mint *Mungalli Creek* yoghurt (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Lemon marinated kale, roasted falafel salad, avocado, corn & hummus (PB, GF)

Hot Mains

Slow cooked chicken, mushrooms, bell peppers, onions, tomato & herb sauce, (GF, DF) served with penne pasta (DF)

Beef & mustard, creamy mushroom (GF) served with herb crushed potatoes (GF, 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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

WEDNESDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Chocolate mud cake (V)

Ham & cheese croissants, topped with a mornay sauce & grated cheese

AFTERNOON TEA

Sweet tea & lemon cake (V)

Selection of chocolate & tropical lamingtons (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland, bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange & pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Candied bacon & bean salad, iceberg lettuce, cherry tomato, cucumber, pecan, shredded cheese, with ranch dressing (GF)

Southern style roasted sweet potato salad, charred corn, with avocado & chimichurri dressing (PB, GF)

Orange glazed carrot, beetroot, wild rice & rocket salad, walnut, with citrus vinaigrette (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Chermoula chicken, chickpeas, cherry tomatoes, rocket, pickled Spanish onion, apricot, lemon *Mungalli Creek* yoghurt & toasted almonds (GF)

Hot Mains

Jerk chicken, *Mareeba* gold mango salsa (GF, DF), served with coconut rice (PB, GF)

Fried mackerel, smoked lemon aioli (DF), served with skillet sauteed potatoes (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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

THURSDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Mushroom & gruyere cheese quiche (V, GF)

Hazelnut & chocolate cronut (V)

AFTERNOON TEA

Macadamia caramel slice (V)

Caramelized onion & olive tartlet (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland,
bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange
& pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with
fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Spinach & mushroom salad, capsicum, balsamic,
tarragon, & walnut (PB, GF)

Roasted potatoes, green beans salad, pickled red onion,
mustard, with fresh herbs & lemon vinaigrette (PB, GF)

Caesar salad & rosemary parmesan croutons

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Barley salad, chargrilled chicken tenderloin, grapes,
almonds & fresh herbs (DF)

Hot Mains

Slow braised chicken, tomatoes, tarragon & mushroom
(DF, GF), served with crushed parmesan potatoes (GF)

Crimson snapper fillet, bouillabaisse sauce (GF, DF), saffron,
garlic & olive oil dressing with grilled sourdough (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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

FRIDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Baked custard cake (V)

Chicken & leek pie, *Gallo* heritage cheddar

AFTERNOON TEA

Passionfruit, kaffir lime meringue tartlet (V, GF)

Matcha cheesecake (V)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland, bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange & pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Wild & brown rice salad, cucumber, dried cranberry, with coriander & mandarin vinaigrette (PB, GF)

Wombok salad, julienne root vegetables, & sesame dressing, crispy noodles (DF)

Kale salad, dates, radish, edamame, macadamia, spiced maple & ginger dressing (PB, GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Organic soba noodle, poached chicken, red cabbage, spring onion, julienne carrot, zucchini, ginger, toasted sesame, & ponzu sauce (DF)

Hot Mains

Beef & potato massaman curry (GF, DF), served with stir-fried vegetables (PB, GF)

Pork belly, cucumber, peanut salad, served with wok tossed rice noodles with bush chilli & nahm jim dressing (GF, 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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

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Daily Menu

SATURDAY

Minimum 100 guests | \$77.00 per guest

MORNING TEA

Orange & poppy seed cake (V)

Savoury cheesecake

AFTERNOON TEA

Fruit, seeds & coconut bliss balls (PB, GF)

Smashed avocado en croute, dukkha & lemon oil (V, DF)

INCLUDED DURING EACH CATERED BREAK

Botanical water

Maloberti's coffee & *Nerada* tea

Produced in Tropical North Queensland,
bistro style espresso machines.

ADDITIONAL CATERED BREAKS OPTIONS

Replace the botanical water with fresh orange
& pineapple juice to any catered break
\$3.00 per guest

Replace the botanical water with
fresh juice & soft drink to any catered break
\$5.50 per guest

LUNCH

Salads

Brown rice salad, corn, sunflower seeds, cucumber,
capsicum, chilli, celery, parsley, avocado & lime dressing
(PB, GF)

Spiced *Tolga* pumpkin & grilled halloumi salad, spinach,
chickpea, pomegranate, & hazelnut (GF)

Tomato, grilled zucchini salad, artichokes, lettuce,
marinated *Mungalli Creek* fetta, with basil & oregano
dressing (GF)

Garden salad & balsamic vinaigrette (PB, GF)

Cold Mains

Beef fajitas & cos lettuce salad, spanish onion, toasted
corn, black olives, cherry tomato, coriander, jalapeno &
yoghurt dressing (GF)

Hot Mains

Lemon thyme chicken breast with peperonata relish (GF, DF),
served with pearl couscous & spinach (DF)

Grilled barramundi, lemon, butter sauce (GF), served with
roasted broccoli, capsicum, zucchini & basil oil (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 & berry compote (GF)

Banoffee pie verrine (V)

Chocolate pudding (V)

Feel Good Bananas (PB, GF)

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE

All rates are quoted in AUD & are inclusive of Goods & Services Tax (GST).
Please Note: A 20% surcharge on total food & beverage may be applicable
to functions held on Sundays & public holidays. All prices are effective
from 1 July 2025 - 30 June 2026 & are subject to alteration or increase.

Functions CANAPÉS/NETWORKING FUNCTIONS



CANAPÉS/NETWORKING FUNCTIONS

COCKTAIL PACKAGES

HALF HOUR PACKAGE

Only in conjunction with a dinner package

Select 3 cold canapés

\$20.00 per guest

1 HOUR PACKAGE

Select 2 cold canapés

& 3 hot canapés

\$31.00 per guest

2 HOUR PACKAGE

Select 2 cold canapés,

3 hot canapés

& 2 substantial canapés

\$47.00 per guest

Additional hot or cold canapé

\$6.00 per item

Additional substantial canapé

\$9.00 per item

COLD CANAPÉS

Tuna tataki, seaweed salad, & toasted sesame ponzu dressing (GF, DF)

Reef prawn & guacamole filo cup, with Cajun mayonnaise

Chicken tikka masala tart & fragrant yoghurt (GF)

Smoked kangaroo tenderloin, beetroot & raspberry puree & linseed praline (GF, DF)

Peking duck, shredded wombok & blueberry sour sauce (GF, DF)

Harissa lamb & green olive gremolata (GF, DF)

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

HOT CANAPÉS

Lamb kofta (GF, DF), & cucumber raita (GF)

Spinach & onion pakora, & tomato relish (PB, GF)

Baked rice & teriyaki salmon, crispy nori, & seaweed salad (GF, DF)

Potato, mushroom & truffle croquette, & romesco sauce (V)

Corn, chorizo & chickpea fritters, pumpkin seed, & salsa macha (GF, DF)

Crispy confit pork belly, pickle paw paw salad, & pear gel (GF, DF)

Chicken skewer satay (GF, DF)

SUBSTANTIAL CANAPÉS

Pork adobo, chargrilled pineapple, & sticky rice (GF, DF)

Karaage chicken, rice, wombok, spring onion, & Japanese chilli mayo (GF, DF)

Spiced Texan beef brisket slider, & mixed coleslaw

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

Fried tofu & glass noodle salad (PB, GF)

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Platters PLATTERS

Serves 8-10 guests

Antipasto platter (V) \$172.00

Char grilled zucchini, eggplant, pickled mushrooms, capsicum, semi dried tomatoes, dolmades, olives, feta cheese, crusty bread

Charcuterie platter (DF) \$203.00

Prosciutto, sopressa, pastrami, leg ham, marinated vegetables, crusty bread

Cheese platter (V) \$182.00

Local cheeses, dried fruits, nuts, quince paste, crackers, crusty bread & vegetarian dips

Sandwich platter \$153.00

Locally sourced bread, please refer to the lunch menu, sandwiches, wraps & rolls, choose 3 fillings

Freshly baked cookies \$68.00

Chocolate, double chocolate & Anzac

Fruit platter (PB) \$94.00

Locally sourced, seasonal, tropical fruits

Selection of freshly baked pastries \$94.00

Dessert platter (V) \$203.00

Chef selection of tropical Queensland inspired petit dessert, 20 items

The above platter selections are not designed to cater for dietaries. Additional costs may be required for dietary platters.

PLATED LUNCH / DINNER MENU

Plated





Plated PLATED MENU

Any two courses of your
choice \$73.00 per guest

Any three courses of your
choice \$94.00 per guest

Alternate charge
\$5.00 per guest, per course

ENTRÉE

Prawns, shredded cucumber, red papaya with kaffir lime, with coconut dressing (GF, DF)

Chicken yuzu roulade, charred fennel, mango & kaffir lime puree, & freeze-dried lychee (GF, DF)

Duck, vanilla bean poached pear, salted beetroot & plum puree (GF, DF)

Smoked paprika rubbed lamb, chimichurri salsa, & chickpea puree (GF, DF)

Salt baked beetroot tartare, pine nut, chard, pomegranate, spinach, pickled onion,
orange rosemary gel, & *Mungalli Creek* fetta (V, GF)

Cured ham, orchard harvest fruit, rocket, pickled fennel, & smoked tomato labneh

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

Upgrade to our premium local entrée for \$2.00 per guest

Sumac seared yellow fin tuna with mango salsa, & fresh micro cress (GF)

Smoked pork terrine, mandarin, piccalilli puree, micro cress salad,
with pepper lavosh (DF)



Plated PLATED MENU

Any two courses of your
choice \$73.00 per guest

Any three courses of your
choice \$94.00 per guest

Alternate charge
\$5.00 per guest, per course

MAINS

Salt bush rubbed beef brisket, sweet potato herb rosti, broccolini, pepper & berry jus (GF, DF)

Locally sourced snapper, kipfler potatoes, baby spinach salad, candied lemon, & tom yum beurre blanc (GF)

Beef cheek, carrot & anise puree, buttered spinach, & sancho pepper reduction (GF)

Slow cooked lamb shoulder, vine tomatoes, spiced courgette, with chimichurri sauce (GF, DF)

Pan fried barramundi, chilli & shallot sautéed potatoes, asparagus, with lemon & dill butter sauce

Apricot chermoula chicken, broccolini, green olives, with smoked corn puree (GF)

Slow braised lamb shank, lemon thyme polenta, broccolini, with porcini jus (GF)

Flamed-grilled portobello mushroom, lemon thyme polenta, olive tapenade, with chimichurri salsa (PB)

Chicken supreme, grilled asparagus, cheese potato rosti, chicken jus (GF)

Upgrade to our premium local main for \$3.00 per guest

Beef tenderloin, pomme anna, baby carrots, asparagus, & celeriac puree

Confit duck tamarind curry, coconut rice, wilted greens, & crisp fried leek (GF, DF)



Plated PLATED MENU

Any two courses of your
choice \$73.00 per guest

Any three courses of your
choice \$94.00 per guest

Alternate charge
\$5.00 per guest, per course

DESSERT

Lemon meringue tart (V)

Zesty lemon curd, topped with pillows of soft meringue, passionfruit coulis & fresh berries

Chocolate hazelnut torte (V)

Hint of hazelnut with chocolate ganache, praline disc & chantilly Skybury coffee cream

Mango coconut pebble (V)

Mango bavarois, pineapple & almond cake with a white chocolate macadamia crunch

Cheesecake (V)

Classic New York creamy cheesecake, topped with berries compote

Chocolate passionfruit tower (V)

Passionfruit jelly & chocolate mousse with a brownie base

Chocolate & date sponge (PB, GF)

Sponge cake topped with coconut ganache & raspberry coulis

DESSERTS TO SHARE

Dessert platter (V)

Chef selection of tropical Queensland inspired petit dessert

Cheese platter (V)

Local cheeses, dried fruits, nuts, quince paste, crackers, & crusty bread



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 & nut products.



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