



**CAIRNS
CONVENTION
CENTRE**
PASSION IS IN OUR NATURE

Burii



Reef Connections. Artist: Elverina Johnson

Acknowledgement **ACKNOWLEDGEMENT OF COUNTRY**

We acknowledge the Gimuy Walubara Yidinji people as the Traditional Custodians of the land on which the Cairns Convention Centre stands.

We pay our respects to Elders past and present, and to future leaders. We extend that respect to all First Nations peoples who visit our Centre.

[Discover our RAP](#)



Collaboration

Executive Chef

Gimuy Walubara Yidinji Elder

DAVID HART | **HENRIETTA MARRIE**

This menu is inspired by, and designed in collaboration with, Professor Henrietta Marrie and Executive Chef David Hart on Gimuy Walubara Yidinji Country.

The Cairns Convention Centre is grateful to share her story through this menu and deeply respects the traditions and histories entrusted to us by Henrietta and the Gimuy Walubara Yidinji People.



Burii

THE MEANING OF BURII

Burii, meaning “**on the fire**”, celebrates family, tradition and deep connection to Country. Where rainforest meets reef, generations have gathered around fire to cook, share and connect.

This menu reflects the region’s natural abundance, with seasonal ingredients from land, sea and savannah. Each dish tells a story, tracing a journey across Country, all returning to the fire at the centre of gathering.



Menu



Three THREE COURSE MENU

Blue Swimmer Crab Salad

Lightly pickled blue swimmer crab, finger lime pearls, shaved coconut, karkalla & lemon myrtle vinaigrette
(GF, DF)

Kangaroo

Sous vide kangaroo rump, pepper berries, crispy taro rosti
(GF, DF)

or

Mangrove Jack

Char-grilled mangrove jack, quandong paste, lemon myrtle oil
(GF, DF)

Taro Mousse

Lemon myrtle and taro mousse, ginger, strawberry & quandong compote
(GF, DF)

This menu is shaped by seasonal produce, with ingredients subject to change to ensure freshest local produce. Clients are invited to connect with their Event Planner to confirm availability and obtain formal pricing.

* Refer to notes at the end of this menu



Canape

CANAPÉ MENU

Mini Crab Cones

Blue swimmer crab, finger lime aioli, crisp shells

Storm Clam

Mud mussel, smoked watercress gremolata & micro-citrus
(GF, DF)

Kangaroo

Pepper-berry kangaroo on crispy taro
(GF, DF)

Quail

Quail, wattle seed, Davidson plum & macadamia cream
(GF, DF)

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* Refer to notes at the end of this menu



Degustation

FULL DEGUSTATION MENU

(7 COURSES+ PALATE CLEANSER)

Blue Swimmer Crab Salad

Lightly pickled blue swimmer crab, finger lime pearls, shaved coconut, karkalla & lemon myrtle vinaigrette
(GF, DF)

Storm Clam

Smoked watercress gremolata, lemon aspen
(GF, DF)

Yam Celebration

Gnocchi, wattle seed burnt butter, bunya nut sauce, fried yam & fresh saltbush
(V, DF)

Quail

Quail, wattle seed, Davidson plum, glazed macadamia purée
(GF, DF)

Mangrove Jack

Char-grilled mangrove jack, quandong paste, lemon myrtle oil
(GF, DF)

Palate Cleanser

Lemon Aspen shot
(PB, DF)

Kangaroo

Sous vide kangaroo rump, pepper berries, crispy taro rosti
(GF, DF)

Lemon Myrtle & Taro Mousse

Taro mousse, ginger, strawberry & bright quandong compote
(GF, DF)

This menu is shaped by seasonal produce, with ingredients subject to change to ensure freshest local produce. Clients are invited to connect with their Event Planner to confirm availability and obtain formal pricing.

* Refer to notes at the end of this menu



*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.

The Cairns Convention Centre proudly serves Australian seafood, prioritising and supporting local fisheries.



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