

PLATED LUNCH / DINNER MENU

Plated





Plated PLATED MENU

Any two courses of your
choice \$76.50 per guest

Any three courses of your
choice \$98.50 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)



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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 \$3.50 per guest

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

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



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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

V VEGETARIAN PB PLANT BASED GF GLUTEN FREE DF DAIRY FREE



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

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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