



Lunch



## IMPORTANT INFORMATION

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The Gold Coast Convention and Exhibition Centre's team of qualified kitchen personnel take great care in the preparation of our menus and endeavour to cater for all guests with special dietary requirements, such as vegetarian, vegan, gluten free, lactose intolerant or allergies. Charges may apply for other dietary choices.

Our Event Managers welcome the opportunity to discuss this with you during the planning stages of your event. Planning for your guests' food allergies and intolerances is important to ensure the success of your event.

### PLEASE NOTE:

**Although every possible precaution will be taken to ensure that these menu items are allergen free, certain items may still contain allergens as they are prepared in facilities that process milk, egg, soy, sesame, nuts and seafood.**



# Baguette & Wrap LUNCH

**\$39.70 pp**

## **This menu includes:**

- » Handmade wraps and baguettes
- » A light selection of salads
- » Selection of fine pastries OR seasonal cut fruit

Also includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

Serve the selection of fine pastries AND seasonal cut fruit for **\$3.00 pp**

Gluten friendly and vegetarian options available

## **FILLINGS MAY INCLUDE:**

- Cajun chicken with Creole buttermilk slaw
- Chicken, leafy greens, pickled cucumber, shallots and hoisin mayonnaise
- Turkey, brie and cranberry
- Turkey, lettuce, crispy bacon, cheddar cheese and chipotle mayonnaise
- Pastrami, roquette, avocado, Swiss cheese and onion relish
- Pastrami Reuben
- Leg ham, cos lettuce, gruyère and dijon mustard
- Leg ham, tomato and aged cheddar
- Ham, pepperoni, salami, lettuce, tomato, havarti cheese and mustard
- Bacon, lettuce, tomato and Swiss cheese
- Salami, roquette, tomato, fetta and tomato relish
- Corned beef, roquette, tomato, Spanish onion and seeded mustard mayonnaise
- Roast beef, watercress, bell peppers, potato and horseradish
- Roast beef, fried egg, pickled carrot, cucumber, coriander, chilli and Kewpie mayonnaise
- Smoked salmon, cream cheese, red onion and baby capers
- Tuna, parsley, tarragon, basil, capers, red onion and citrus mayonnaise

## **VEGETARIAN SELECTION:**

- E.L.T – Tandoori egg, iceberg, tomato and yoghurt mayonnaise
- Buffalo cauliflower, lettuce, tomato and ranch dressing
- Grilled eggplant, spinach, tomato, cottage cheese and onion relish
- Roasted peppers, cos lettuce, grilled Spanish onion and goat cheese
- Chipotle slaw, cucumber and Swiss cheese
- Grilled pumpkin, spinach, tomato, aged cheddar and beetroot relish
- Grilled sweet potato, roquette, cucumber and white bean hummus

# Lunch BUFFET

## This menu includes:

» Complimentary water (bottles or jugs)

Also includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

Serve the selection of fine pastries AND seasonal cut fruit for **\$3.00 pp**

**GF** Gluten friendly  
**V** Vegetarian

## <sup>1</sup> MENU ONE

\$48.50 pp

# Middle Eastern

## MEAL

Harissa lamb shoulder with Moorish spiced roast pumpkin, grilled haloumi and dates [GF]

Saffron cinnamon braised chicken with dukkah baby carrots and pistachio [GF]

Chickpea tagine with sticky roast pomegranate sweet potato, asparagus and za'atar salsa verde [GF V]

Chermoula whole roasted cauliflower with preserved lemon [GF V]

## SALAD

Wild and brown rice salad with cucumber, dried cranberry, coriander and mandarin vinaigrette [GF V]

Heirloom tomato, roast bell pepper, roquette, mint and fetta salad with almond herb dressing [GF V]

Lemon couscous, broad bean, cucumber, green tomato and roasted red pepper salad [V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

## DESSERT

Selection of fine pastries [V]  
or  
Seasonal cut fruit [GF V]

## <sup>2</sup> MENU TWO

\$48.50 pp

# Italian

## MEAL

Grilled salmon with capers, chilli, parsley, fingerling potato and lemon thyme broth [GF]

Lemon garlic chicken with pancetta, olives, broad bean and red wine ragu [GF]

Rigatoni and ham hock minestrone, slow roasted cherry tomatoes and ricotta crumble

Mushroom and herb risotto with asparagus, spinach, shaved parmesan and roquette pesto [GF V]

## SALAD

Cavatelli pasta salad with artichoke, cauliflower, oregano and roast bell pepper tapenade [V]

Roast pumpkin, spinach, chickpea and salted pecan salad [GF V]

Buckwheat, cranberry, pistachio and fennel seed salad with pomegranate balsamic dressing [GF V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

## DESSERT

Selection of fine pastries [V]  
or  
Seasonal cut fruit [GF V]

### 3 MENU THREE

\$48.50 pp

## American

### MEAL

Pulled Cajun pork shoulder with Creole roasted potatoes and charred corn [GF]

Marinated chicken with cumin roast sweet potato, chipotle chilli and lime [GF]

Braised lentils with garbanzo, jalapeños, crisp chilli plantains and flamed red pepper purée [GF V]

Jambalaya Louisiana, Cajun rice, smoked ham, sausage, peppers, tomato, shrimp and oregano

### SALAD

Spiced rice, fried cauliflower and broccoli salad with roasted lemon dressing [GF V]

Creole couscous, almond, cherry tomato and watercress salad [V]

Celeriac and witlof Waldorf salad with candied walnuts [GF V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

### DESSERT

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

### 4 MENU FOUR

\$47.00 pp

## Malaysian

### MEAL

Malaysian lamb rendang with tamarind, turmeric, galangal, chat potato and lemongrass [GF]

Black satay chicken and sambal eggplant with sesame and spring onion

Coconut milk vegetable curry with baby corn, turmeric, snake beans, mushroom and cabbage [GF V]

Malaysian egg fried rice [V]

### SALAD

Marinated tofu, cos lettuce, shredded carrot and edamame salad with cumin lime dressing [GF V]

Glass noodles, carrot, cherry tomato, onion, toasted peanuts, coriander and mint salad with tamarind dressing [V]

Wombok, bok choy, pickled carrots and toasted almond salad with roasted sesame dressing [GF V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

### DESSERT

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

5  
**MENU FIVE**

\$46.00 pp

*Japanese*

**MEAL**

Teriyaki beef with soy, mirin, barbeque eggplant and spiced sesame cherry tomato

Braised miso pork belly with ginger, daikon, spring onion and furikake [GF]

Grilled tofu with steamed bok choy, shichimi spice and shiitake dashi broth [V]

Yaki udon with cabbage, egg, carrot, shiitake and ginger garlic sauce [V]

**SALAD**

Yuzu Japanese slaw [GF]

Japanese potato salad [GF V]

Quinoa, semi-dried cherry tomato, shredded carrot, edamame beans and toasted sunflower seed salad with honey shoyu dressing [V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

**DESSERT**

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

6  
**MENU SIX**

\$57.50 pp

*Barbeque*

**MEAL**

Grilled chilli barramundi with shaved fennel and apple cider slaw [GF]

Smoky paprika and bourbon whisky chicken with heritage tomatoes, pickled onion and fetta

Beer braised beef brisket with grilled petite bell peppers, tomatoes, cucumber and coriander

Barbeque caramelised pork loin with green papaya and mint [GF]

Asparagus with grilled spring onion, sweet potato, macadamias and salsa verde [GF V]

**SALAD**

Goat cheese, heirloom tomato, red onion, basil leaf and toasted pine nut salad [GF V]

Barbequed corn, baby chat potato and chilli salad with ranch dressing [GF V]

Roquette, egg, Cajun cauliflower and shaved parmesan salad [GF V]

Selection of local picked salad greens with toasted seeds and sprouts [GF V]

**DESSERT**

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

*Extras*

**ASSORTMENT OF SANDWICHES**

\$4.50 pp

**SERVE BOTH DESSERT SELECTIONS**

\$3.00 pp

**BOTTLED JUICES**

\$2.50 pp

**SIT DOWN BUFFET:**

\$3.00 pp

No table set

\$4.00 pp

Table set included

*Dinner buffet option also available, starting from \$70.00 pp*

*(includes pre-set entrée)*

# Lunch ON THE GO

**\$41.00 pp**

Also includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

Serve the selection of fine pastries AND seasonal cut fruit for **\$3.00 pp**

## MEAL

Sweet potato, zucchini and leek frittata  
with tomato compote [GF V]

Cottage pie – Angus beef with potato  
and cheddar cheese

Pumpkin, spinach and fetta filo  
with caramelised onion relish [V]

## SALAD

Red potato, cucumber, egg, sweet corn  
and carrot salad with Kewpie mayonnaise [GF V]

Spiced pearl barley and cranberry salad  
with mandarin vinaigrette [V]

Roast cauliflower, heirloom tomato, pea, mint,  
fetta and pistachio salad [GF V]

Selection of local picked salad greens  
with toasted seeds and sprouts [GF V]

## DESSERT

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

**GF** Gluten friendly  
**V** Vegetarian

# Wellness LUNCH

**\$43.00 pp**

Also includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

## WELLNESS BOWLS

Sumac chicken breast with sapphire cabbage, chilli roasted chickpeas, dried apricots, pomegranate, radish, pepita seeds and orange tahini dressing [GF]

Myrtle poached salmon with quinoa, brown rice, avocado, grilled sweet corn, baby cucumbers, goji berries, fetta, macadamias and verjuice dressing [GF]

Beluga Lentil, wild rice, Queensland blue pumpkin, baby beetroot, tomato, dried cranberries, coconut yoghurt and hemp seed [GF V]

## GARDEN PLATTERS

Grilled asparagus with salsa verde [GF V]

Button mushrooms with caramelised red wine vinegar [GF V]

Heirloom tomatoes with parsley and preserved lemon dressing [GF V]

Fingerling potato, kale with shallot and olive oil [GF V]

## DIPS AND BREADS

Sourdough, lavoche and seeded breads [V]

Tomato tapenade [GF V]

Pumpkin hummus [GF V]

## DESSERT

Chocolate chia brownie [V]

Bliss balls [V]

**GF** Gluten friendly  
**V** Vegetarian



# Poke BOWL

\$43.00 pp

## This menu includes:

- » A selection of artisan bread, charcuterie board and a cheese trolley
- » Seasonal cut fruit

Also includes a roasted range of aromatic, enticing Vittoria blend coffee from a bistro-style espresso machine, decaffeinated coffee and a selection of premium quality classic and herbal teas.

## Choose three from the selections below:

Salmon with spring onion, avocado, macadamias, chilli, tomatoes, wakame and sushi rice

Seared sesame angus beef with brown rice, wild rice, heirloom tomatoes, cucumber, daikon, radish leaf and ponzu dressing

Chilli ginger chicken with tomatoes, cucumber, quinoa, avocado, sweet potato and fresh lime

Tuna with sea leaves, edamame, sushi rice, avocado, cucumber and furikake

### VEGETARIAN SELECTION:

Grilled tofu, edamame beans, shredded cabbage, wakame, red radish, berry rice, Japanese dressing [GF V]

**GF** Gluten friendly  
**V** Vegetarian