

Mains



IMPORTANT INFORMATION

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.

Mains MENU

Should you require two items to be served, please budget an additional \$3.50 per serve.

GF Gluten friendly
V Vegetarian

POULTRY

Roast onion and herb butter chicken breast with sautéed potato gnocchi, asparagus, tomato, baby zucchini and natural jus

\$35.70

Wild rice and butternut pumpkin risotto with black garlic chicken, market greens, heirloom carrots and natural jus [GF]

\$35.70

Kaffir lime, lemongrass and coriander-spiced chicken breast with king mushrooms, green beans, tomato and chilli coconut broth [GF]

\$35.70

Roast pistachio chicken with white soft polenta, market vegetables and thyme chicken broth [GF]

\$36.70

Grilled harissa chicken with smoked pimento braised chickpeas, heirloom zucchini, parsnip and tomato [GF]

\$35.70

Fricassee of braised spatchcock chicken with Swiss brown mushrooms, grilled cauliflower, baby carrots and pea sprouts [GF]

\$42.50

Spiced cherry duck confit with roasted baby beetroot, walnuts, golden tomato salad, plum and red wine jus [GF]

\$44.50

LAMB

Lemon and herb lamb rump with soft polenta, braised mushrooms, green peas, blistered cherry tomato and lamb bone broth [GF]

\$42.50

Roast lamb rump with buttermilk carrot purée, heirloom vegetables, local greens and chilli mint jus [GF]

\$42.50

Slow braised lamb shoulder with grilled herb gnocchi, baby root vegetables, pistachio gremolata and merlot jus

\$42.50

Roasted black garlic lamb loin with chermoula eggplant, heritage carrot, capers and red wine jus [GF]

\$43.50

Zhoug lamb loin with chilli-spiced eggplant, saffron poached potato, seasonal greens and lamb jus [GF]

\$43.50

Honey pistachio crusted lamb loin with truffle polenta, king mushroom, heritage carrot and lamb jus

\$46.50

BEEF

Braised beef cheek and cauliflower risotto with sage,
garlic petite tomato and blackened onion [GF]

\$41.50

Steak

Select one steak and one side

Angus eye rump medallion (240gm) \$42.00

Darling Downs sirloin (220gm) \$44.00

Darling Downs fillet (180gm) \$47.00

Sides

Roast kipfler potato with shallot, market heirloom
vegetables, apple cider whole grain mustard
and red wine reduction jus [GF]

Grilled brussel sprouts, with braised pearl onion,
chorizo and potato hash [GF]

Pressed potato with baby zucchini, slow roasted
tomato and leek chimichurri [GF]

Native pepper with heirloom vegetables, portobello
arancini and whiskey green peppercorn onion relish

Fermented black garlic butter with celeriac
and potato purée, king mushroom,
asparagus and marrow jus [GF]

PORK

Black vinegar pork belly
with ginger and chilli, garlic grilled prawn,
seasonal greens and citrus star anise jus

\$39.50

Grilled honey lemon pork cutlet
with sage potato, pearl onions,
shaved fennel salad and apple cider jus [GF]

\$42.00

Furikake grilled pork sirloin
with miso sweet potato, king trumpet mushroom,
bok choy and dashi mushroom broth [GF]

\$38.80

Grilled apple cider pork sirloin
with garlic parsnip purée, celeriac pea salad
and dark rum apple jus

\$38.80

SEAFOOD

Lemon and black garlic crusted salmon with
heirloom carrot, cauliflower purée,
market greens and citrus sauce [GF]

\$48.50

Grilled snapper with dill crab colcannon,
market vegetables, lemongrass and fennel broth [GF]

\$48.50

Grilled barramundi with white pepper lime prawn,
kipfler potato, green paw paw salad
and citrus dressing

\$55.00

Wattle seed barramundi
with sautéed chat potatoes, pea salad,
macadamias and lemon beurre blanc

\$52.00

Market fish with coriander, lemongrass,
chilli coconut broth, mint,
capsicum and eggplant [GF]

\$48.50

Local prawns with celeriac purée,
grilled potato gnocchi, heirloom vegetables,
crisp pancetta and yuzu prawn broth

\$46.50