



gold | convention and
coast | exhibition centre

Shared
DINING



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.

Shared DINING

All shared dining menus include 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.

GF Gluten friendly
V Vegetarian

1 MENU ONE

\$63.50 pp

Mediterranean

MAIN

Ciabatta and local olive oil

Slow braised beef brisket with soft polenta, whole roasted garlic and merlot sauce [GF]

Grilled chicken with braised red peppers, roast butternut pumpkin, basil, burrata and olive oil [GF]

Rigatoni with Italian pork sausage, fennel, peas and cacciatore sauce

Porcini mushroom and beef broth risotto with shaved parmesan and herbs [GF]

Grilled local green beans with roquette pesto [GF V]

DESSERT

Selection of local cheeses with water crackers, fruit and quince paste [V]

2 MENU TWO

\$63.50 pp

Australian

MAIN

Cob loaf

Honey mustard braised lamb shoulder with pistachio chimichurri [GF]

Barbeque pomegranate chicken with grilled pineapple salsa dragoncello

Miso barbeque salmon with grilled spring onion and toasted macadamia crumble [GF]

Ancho peppers with chilli roast potatoes and herbs [GF V]

Grilled bell eggplant with asparagus, spinach, cherry tomato and lime [GF V]

SALAD

Roquette, dried cranberry, pepita seeds, coriander and cucumber salad with mandarin vinaigrette [GF V]

DESSERT

Kaffir lime tartlet [V]

3
MENU THREE
\$63.50 pp

American

MAIN

San Francisco sourdough

Pulled Cajun beef brisket
with Creole roasted potatoes [GF]

Spiced grilled chicken with oregano,
smoked paprika and papaya mojo [GF]

Southern-style roasted pork belly [GF]

Whole-baked buffalo cauliflower
with blue cheese dressing and herbs [GF V]

Baked sweet potato hash with black bean,
grilled corn and coriander salsa

SALAD

Cobb salad

DESSERT

Pumpkin pie tart [V]

4
MENU FOUR
\$63.50 pp

Asian

MAIN

Pork steamed bun

Teriyaki chicken with soy, shiitake mushroom,
sesame cherry tomatoes and grilled broccoli

Vietnamese barbeque pork sirloin
with green papaya, mint and cashew salad [GF]

Grilled barramundi with lemongrass sambal,
onion, lime and tamarind sauce [GF]

Grilled tofu with sticky eggplant, garlic,
green beans, shallots and white sesame [GF V]

Egg fried rice [V]

DESSERT

Coconut lemongrass tart [V]

5
MENU FIVE
\$63.50 pp

Street

MAIN

Vietnamese bánh mì pork belly with mayonnaise,
coriander, chilli, cucumber and pickled carrot

Roasted duck with fried rice, prawn, egg,
shallot and garlic chives [GF]

Korean fried chicken with toasted sesame

Thai pork jungle curry with beans, mushroom,
eggplant and potato [GF]

Vegetable okonomiyaki with Kewpie mayonnaise
and tonkatsu sauce [V]

Indian spiced cauliflower with yellow chickpea
and coriander [GF V]

DESSERT

Strawberry and vanilla mochi ice cream [V]