



*Street*  
FOOD



## 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.**



# Street FOOD

Our street food stations give your guests the chance to explore international cuisines, happily drifting until the right aroma or sizzling sight sparks their appetite.

Select 6 items for \$62.00 pp

Select 8 items for \$72.50 pp

Additional item for \$9.00 pp

*\*Minimum of 100 guests*

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

## Selections

### FLAVOURS FROM THE EAST

Vietnamese bánh mì pork belly with wombok, 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 snake beans, carrots, potato and steamed fragrant rice [GF]

Yaki udon noodle stir fry with shiitake mushrooms, spring onion, bean shoots, cabbage and shredded nori [V]

Vietnamese boneless pork ribs with cos, nuoc cham dressing and steamed rice

Selection of dumplings and barbeque steamed buns

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

### GLOBAL PLATES

Meatballs with tomato, Sicilian olives and confit garlic [GF]

Seafood and chicken paella [GF]

Cumin-spiced lamb pita bread pockets with fetta, tomatoes, roasted peppers and yoghurt

Buffalo wings with blue cheese sauce

Crispy pine nut gnocchi, roquette, shaved parmesan and pesto with roast tomato ragout [V]

Burrito bowl with chipotle chicken, grilled corn, black beans, roasted peppers, jalapeño, tomato and lime salsa

## Inclusions

### DESSERT

Crispy churros with assorted dipping sauces

Lemon meringue pie [V]

Selection of ice cream tubs