



ENTRÉE



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.

ENTRÉE

GF Gluten friendly | V Vegetarian

SOUPS

\$14.20 pp

- Thai chicken coconut soup [GF]
- Creamed corn and chicken soup [GF]
- Prosciutto and pea soup [GF]
- Cauliflower velouté with curry oil [V]
- Leek and celeriac soup with potato crouton [GF V]
- New England chowder
- Tom yum with prawn wonton
- Roasted butternut pumpkin soup [GF V]

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

**Entrée can be pre-set.*

POULTRY

Lemongrass palm sugar chicken with green papaya, mint, cashew, pickled baby cucumber and angel hair chilli [GF]

Harissa chicken with red quinoa, ash goat cheese, pine nuts, dried pear and tomato gazpacho dressing [GF]

Chilli ginger roast chicken breast with nashi pear pickle, cress salad and tamarind apple ginger dressing [GF]

Malaysian spiced chicken with coconut curry aioli, wombok salad and toasted coconut [GF]

\$ 20.80*

Toasted fennel duck breast with celeriac salad, caramelised pepita seeds and dark roast apple relish [GF]

Confit duck risotto with thyme, portobello, button mushroom and pecorino [GF]

\$ 24.60

LAMB

Grilled lamb loin with baby beetroot, goat cheese, pine nuts, oven dried cherry tomato and lemon herb vinaigrette [GF]

Cumin spice lamb loin with quinoa tabouleh, roast eggplant purée and curry yoghurt [GF]

Fermented garlic lamb loin with puffed barley, chive, red quinoa salad and mustard seed verjuice vinaigrette

\$ 26.00*

Braised lamb shoulder with grilled gnocchi, rocket mint pesto and micro basil

\$ 26.00

Grilled lamb tenderloin with roast kipfler, salsa verde, dried cherry tomato, pistachio crumble and pomegranate vinaigrette [GF]

\$ 28.50*

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BEEF

Beef tataki with carrot, daikon, wakame and snow pea sprout salad, soy and chilli ginger dressing

Beef sirloin with rice vermicelli noodle salad, pickled carrot, toasted cashew and chilli, mint and coriander lime dressing [GF]

Slow braised merlot beef brisket risotto with mushrooms, parmesan, toasted pine nuts and gremolata [GF]

Beef sirloin with toasted faro salad, horseradish aioli, watercress and pomegranate vinaigrette

\$ 23.00*

Roasted beef tenderloin with beluga lentil, tomato, herbs, mustard cress and buttermilk ranch dressing [GF]

Roasted beef tenderloin with herb citrus couscous, caramelised onion purée and chimichurri salsa

\$ 24.50

SEAFOOD

Kingfish ceviche with red radish, lemongrass compressed watermelon, white soy finger lime dressing and baby cress

Toasted sesame tuna tataki with spring onion, daikon slaw, wakame and hokkaido dressing

Yuzu-cured salmon with lemon avocado purée, crab meat remoulade, dill, black caviar and lemon balm [GF]

\$ 26.00*

Grilled gnocchi with chilli cuttlefish and market seafood, citrus bouillabaisse broth and micro salad

\$ 26.00

Tequila pomegranate cured kingfish with lemon avocado, baby cucumber, celeriac remoulade, lemon balm and candied macadamia [GF]

Local trawler prawn with miso remoulade, fennel salad and crispy parsnip [GF]

Local poached prawn with baby cucumber, prosciutto, kaffir lime and rockmelon dressing [GF]

\$ 28.50*

VEGETARIAN

Entrée \$ 21.70 pp | Main \$ 34.50 pp

Caramelised onion and torched goats cheese tart with blistered cherry tomatoes, aged balsamic and mixed baby leaves [V]

Vegetable okonomiyaki with king mushroom, heirloom vegetables, vegan mayonnaise, tonkatsu sauce and shredded nori [V]

Pistachio dukkha zucchini flower with Middle Eastern couscous and saffron yoghurt [V]

Mushroom risotto with thyme, basil, crispy garlic, parmesan cheese and toasted pine nuts [GF V]

Vegetable tortellini with roasted butternut pumpkin, romesco sauce and toasted almonds [V]

Grilled harissa eggplant with crispy paprika chickpeas, preserved lemon, parsley and Sicilian olive salad with tomato capsicum tapenade [GF V]

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