



# LUNCH



gold | convention and  
coast | exhibition centre

### 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.**

# LUNCH

## THIS MENU INCLUDES

- Complimentary water station
- Handmade wraps and baguettes
- A light selection of salads

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.

Served with a selection of fine pastries **OR** seasonal cut fruit. To include both options allow **\$3.00** per person.

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**GF** Gluten friendly

**V** Vegetarian



## BAGUETTE & WRAP

### LUNCH

**\$39.70 pp**

### 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, Swiss cheese 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

# BUFFET

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## MENU 1

### ITALIAN

**\$49.00 pp**

#### MEAL

Slow braised red wine beef brisket ragu with lemon potatoes, green beans, dried cherry tomatoes and roquette pesto **[GF]**

Lemon garlic chicken with capers, chilli, parsley, grilled gnocchi and lemon piccata sauce

Asparagus, spinach and fungi risotto with shaved parmesan, toasted pine nuts and purple basil **[GF V]**

Fusilli pasta with Italian pork sausage, fennel, peas and cacciatore sauce

#### SALAD

Chat potato with tomato, green beans, red onion, cherry bocconcini and green olive tapenade **[GF V]**

White bean and casarecce pasta salad with leg ham, cauliflower, artichoke and basil dressing

Cos lettuce with toasted pecans, shaved parmesan and white balsamic vinaigrette **[GF V]**

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

#### \*DESSERT

Selection of fine pastries **[V]**

*or*

Seasonal cut fruit **[GF V]**

## MENU 2

### SRI LANKAN

**\$ 47.00 pp**

#### MEAL

Black curry braised beef brisket with fragrant basmati rice and coconut yoghurt sambal **[GF]**

Kukul Mas chicken curry with garam masala, tomato turmeric, ginger and coconut milk **[GF]**

Roast onion and turmeric potatoes with toasted mustard seed and curry leaf **[GF V]**

Coconut Dhal with crisp kale and toasted flaked coconut **[GF V]**

#### SALAD

Brown rice with corn, cherry tomato, green onions and lime basil dressing **[GF V]**

Roast pumpkin and sweet potato with coriander, chickpea and coconut chilli dressing **[GF V]**

Roma tomato with cucumber, radish, baby capers, red onion and oregano **[GF V]**

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

#### \*DESSERT

Selection of fine pastries **[V]**

*or*

Seasonal cut fruit **[GF V]**

## MENU 3

### THAI

\$49.00 pp

#### MEAL

Slow cooked pork belly with ginger, garlic, cinnamon, lemongrass, fried bean shoots, potato and turmeric sauce [GF]

Lemongrass barbeque grilled reef fish with lime, sweet chilli, coriander, paw paw salad and roasted peanuts [GF]

Coconut red curry with tomato, pumpkin, green beans, eggplant and basil [GF V]

Thai-style egg fried rice with pineapple, carrot, long beans, spring onion and chilli [V]

#### SALAD

Green papaya with snow pea tendrils, red onion, coriander, lime juice, red chilli and palm sugar [GF V]

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

Shredded cabbage, pineapple, shallot and cashew nut [GF V]

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

#### \*DESSERT

Selection of fine pastries [V]

*or*

Seasonal cut fruit [GF V]

## MENU 4

### SPANISH

\$ 46.00 pp

#### MEAL

Slow roasted lamb shoulder with mushroom, lemon juice, white wine, cinnamon, cloves, peppercorns, olive oil and bay leaves [GF]

Braised chicken with eggplant, yellow peppers, tomato, smoked paprika and thyme [GF]

Patatas bravas with chorizo, tomato and red pepper aioli [GF]

Garden paella with zucchini, yellow squash, pumpkin, tomato, peas and white beans [GF V]

#### SALAD

Potatoes with Roma tomato, egg, chorizo, radish, micro herbs and citrus honey dressing [GF]

Quinoa tabbouleh with lemon, cucumber, parsley, spring onion, mint and citrus dressing [GF V]

Roasted bell peppers with cucumber, caperberries, white bean and green olives [GF V]

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

#### \*DESSERT

Selection of fine pastries [V]

*or*

Seasonal cut fruit [GF V]

## MENU 5

### AMERICAN

\$49.00 pp

#### MEAL

Buffalo chicken with cilantro tomato salsa and ranch dressing [GF]

Pulled Cajun brisket with Creole sweet potato and charred corn [GF]

Southern spiced rice, sausage, bell pepper, corn, celery, peas and carrot

Truffled cavatelli mac and cheese with pecorino, parsley and marinated bocconcini [V]

#### SALAD

Potatoes with bacon, red onion, sweet corn, baby spinach, parsley and red wine vinaigrette [GF]

Roquette with parmesan, cherry tomato, pomegranate and red radish [GF V]

Shredded cabbage with raisins, walnuts, pine nuts and lemon [GF V]

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

#### \*DESSERT

Selection of fine pastries [V]

*or*

Seasonal cut fruit [GF V]

## MENU 6

### BARBEQUE

\$ 59.00 pp

#### MEAL

Barbeque lamb rump with green bell peppers, mint, coriander, garlic and lime [GF]

Grilled reef fish with citrus potato, red onion and shaved fennel salad [GF]

Selection of gourmet sausages with caramelised onions and kasundi tomato relish

Grilled beef sirloin with herb field mushrooms and Diane sauce [GF]

Grilled pumpkin steaks with pomegranate, hummus, parsley and lemon [GF V]

#### SALAD

Chat potato salad, red onion, chives parsley, olive oil and Dijon [GF V]

Shredded red cabbage slaw, carrot, shallots and cider mayonnaise [GF V]

Grilled ratatouille salad with onion, zucchini, eggplant, capsicum, tomatoes and balsamic dressing [GF V]

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

#### \*DESSERT

Selection of fine pastries [V]

or

Seasonal cut fruit [GF V]

## BUFFET EXTRAS

### ASSORTMENT OF SANDWICHES

\$ 5.00 pp

### SERVE BOTH DESSERT SELECTIONS

\$ 3.00 pp

### BOTTLED JUICES

\$ 2.50 pp

### SIT DOWN BUFFET

No table set \_\_\_\_\_ \$ 3.00 pp

Table set included \_\_\_\_\_ \$ 4.00 pp

### GOURMET PLATTERS

Local handcrafted smallgoods platter including loza, salami, bresaola and prosciutto \_\_\_\_\_ \$ 5.00 pp

Local cheese platters including brie, cheddar and blue cheese with dried fruits and conserves \_\_\_\_\_ \$ 6.00 pp

Dinner buffet option also available, starting from \$70.00 per person.  
(Includes pre-set entrée)

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## ON THE GO

\$41.00 pp

### MEAL

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

Angus beef potato pie with 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 **[GF V]**

### \*DESSERT

Selection of fine pastries **[V]**

*or*

Seasonal cut fruit **[GF V]**

# LUNCH

## WELLNESS

\$ 43.00 pp

### 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]**

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## THIS MENU INCLUDES

- Complimentary water station
- A selection of artisan bread, charcuterie board and a cheese trolley
- Seasonal cut fruit [V]

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## POKE

### BOWLS

\$45.00 pp

Choose three from the options below:

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

Seared sesame 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 and Japanese dressing [GF V]



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## THIS MENU INCLUDES

- Complimentary water station
- French style tarts [V]
- Italian gelato tubs [GF V]

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## GLOBAL

### BOWLS

\$44.00 pp

Choose three from the options below:

#### INDIAN BOWL

Chicken tikka with cardamom rice, cucumber, tomato, pickled red onion, green chilli, mint, cashews, yoghurt dressing and chaat masala [GF]

#### SIDES

- Naan bread [V]
- Chilli [GF V]
- Mango chutney [GF V]
- Lemon yoghurt [GF V]

#### MEXICAN BOWL

Chipotle lime chicken with black bean, rice, roasted capsicum, tomato, cucumber, sweet corn, avocado puree, shallots, red onion, chilli, coriander, sour cream dressing and corn chips [GF]

#### SIDES

- Soft corn tortilla [V]
- Mexican rice salad [GF V]
- Chilli cream cheese dip [GF V]
- Jalapeno [GF V]

#### THAI BOWL

Lemongrass beef with coconut jasmine rice, green paw paw, tomato, cucumber, carrot, shallots, bean shoots, chilli, coriander, mint and sweet chilli lime dressing [GF]

#### SIDES

- Rice noodle salad [GF V]
- Toasted coconut [GF V]
- Toasted cashews [GF V]
- Coriander, kaffir lime and tamarind sambal [GF V]

#### SPANISH BOWL

Saffron salmon with rice, potato, cherry tomato, baby cucumbers, black olives, shallots, chorizo, almonds, egg with olive oil and roasted bell peppers dressing [GF]

#### SIDES

- Catalan bread with tomato garlic [V]
- Grilled balsamic olives [GF V]
- Paprika sundried tomato [GF V]
- Almond romesco dip [GF V]

#### CHINESE BOWL

Braised honey soy chicken with bok choy, wombok, white cabbage, carrot, red onion, shallots, bean sprout, chilli, coriander, sesame seeds and crispy Chow Mein noodles

#### SIDES

- Chilli sesame tofu [GF V]
- Szechuan mushroom [GF V]
- Hot and sour sauce [GF V]
- Fried peanuts [GF V]

#### TURKISH BOWL

Lamb tenderloin with orzo, dried tomato, cucumber, roasted red pepper, fetta, dill and pomegranate dressing

#### SIDES

- Turkish bread [V]
- Cucumber mint yoghurt [GF V]
- Pumpkin hummus [GF V]
- Carrot tartare [GF V]