



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

GF Gluten friendly | V Vegetarian

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

LAMB

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

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

_____ \$ 42.50

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

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

_____ \$ 44.50

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

_____ \$ 45.50

Honey pistachio crusted lamb loin with parsley and parmesan polenta, king mushroom, heritage carrot and lamb jus [GF]

_____ \$ 46.50

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POULTRY

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

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

Organic brown rice miso marinated chicken breast with king mushroom, green beans, tomato and shoyu chicken broth

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

_____ \$ 35.70

Orange marmalade ginger beer glazed chicken breast with grilled herb polenta, roasted heirloom vegetables and citrus garlic jus

_____ \$ 36.70

Slow cooked citrus and roast garlic chicken Maryland with thyme chat potatoes, seasonal vegetables and roast chicken fennel stock [GF]

_____ \$ 42.50

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

_____ \$ 44.50

SEAFOOD

Organic curry miso salmon with heirloom carrot, seafood okonomiyaki, seasonal greens and vinegared tama miso sauce

_____ \$ 48.50

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

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

_____ \$ 49.50

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

_____ \$ 52.00

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

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

_____ \$ 55.00

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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]

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

\$ 38.80

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BEEF

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

\$ 41.50

STEAK

Select one steak, one side and one sauce from the following:

Darling Downs sirloin (220gm)

\$ 46.00

Darling Downs fillet (180gm)

\$ 48.00

SIDES

Creamed corn with roast garlic kipfler potato, shallot, local greens and heirloom vegetables [GF]

Braised pearl onion with petite vegetables, chorizo and marjoram potato hash [GF]

Pressed potato pave with baby zucchini and grilled harissa eggplant [GF]

Portobello arancini with heirloom vegetables and slow roasted thyme tomato

Celeriac and potato purée, king mushroom, asparagus and petite tomato [GF]

SAUCES

Red wine and marrow jus [GF]

Black garlic butter [GF]

Cognac and green peppercorn [GF]

Lemon, red pepper, mustard and herb butter [GF]

Yellow mustard seed cream [GF]

Pablano pepper sauce [GF]

House made barbeque sauce

Chimichurri [GF]