

F1
FORMULA 1
HEINEKEN
AUSTRALIAN
GRAND PRIX
2022 7-10 APRIL

Corporate Menu



GEMA GROUP

FRIDAY 8th APRIL

on arrival

Sheep's milk yoghurt, bircher muesli, quince jam
Smoked mushroom & provolone cheese pies

cold lunch

Charred broccolini, kingfish, miso & sesame
Poached chicken salad, harissa, eggplant, spring onion & tahini

warm lunch

Yarrawalla black angus (Melbourne) spiced slow-roasted beef brisket, tomato & barley salad
Yarra Valley Berkshire Pork, harissa, chickpea salad, roasted orange & haloumi

sides

Roasted whole cauliflower, wakame butter, toasted breadcrumbs
Vine ripened tomato salad, vincotto dressing
Pumpkin, dhal, coconut, cashews & coriander
Brasserie bread selection (Melbourne)

fromagerie

Tarago River cheese co. triple cream, shadows of blue, Maffra mature cheddar, sour cherry & walnut bread, lavosh, muscatels, fig jam

sweets

Bibelot (Melbourne) Handmade miniature dessert pieces
Blueberry tarts

afternoon

Baby beef wellingtons, tomato jam
Karaage chicken bao
Sujuk, pipperrade & cheese pide

SATURDAY 9th APRIL

on arrival

Lemon & blueberry bread, passionfruit drizzle, coconut yoghurt
Ricotta, feta & chive butter pastries

cold lunch

Lamb, fennel, green chilli and preserved lemon
Smoked Barramundi, radish, asparagus & zucchini carpaccio

warm lunch

Persian chicken, pistachio rice and barley
Yarrawalla whole roasted Asian scotch fillet, coriander potatoes

sides

Old school potato salad, dill pickles
Eggplant, spiced onions, goats' cheese & rocket
Thyme baked portobello mushrooms, grilled haloumi, roasted beetroot, baby watercress
Brasserie bread selection (Melbourne)

fromagerie

Tarago River cheese co. triple cream, shadows of blue, Maffra mature cheddar, sour cherry & walnut bread, lavosh, muscatels, fig jam

sweets

Bibelot (Melbourne) Handmade miniature dessert pieces
Coconut caramel crunch slices

afternoon

Slow cooked shredded beef, smoked chipotle, avocado & tomato, tacos
Chicken laksa steamed buns
Lamb & olive empanada

SUNDAY 10th APRIL

on arrival

Sheep's milk yoghurt, bircher muesli, quince jam
Potato & roasted vegetable tartlet, goats' cheese, tomato jam

cold lunch

Hoi sin & marmalade pork, Japanese slaw
Duck confit, roasted cauliflower, hazelnuts, crème fraiche dressing

warm lunch

Braised beef cheeks, black lentils, glazed heirloom baby carrots
Coconut-poached barramundi, pumpkin & snake beans

sides

Rocket and marinated feta salad, pickled red onion
Balsamic & thyme roasted beetroot, sweet potato, pumpkin
Quinoa, peas, beans, lemon & herbs
Brasserie bread selection (Melbourne)

fromagerie

Tarago River cheese co. triple cream, shadows of blue, Maffra mature cheddar, sour cherry & walnut bread, lavosh, muscatels, fig jam

sweets

Bibelot (Melbourne) Handmade miniature dessert pieces
Rhubarb & Apple crumble

afternoon

Peking duck & cucumber buns
American beef burger
Chicken, lemon myrtle sausage roll

Beverage Menu

wines

Jacob's Creek Trilogy Sparkling
Stoneleigh Chardonnay
Jacob's Creek Suncraft Sauv Blanc
Jacob's Creek Barossa Signature Shiraz
Jacob's Creek Barossa Cab Sav

beers and cider

Heineken
Heineken 3
Heineken 0.0
James Squire Orchard Crush Apple Cider

non-alcoholic

Assorted Soft Drink
Acqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water
Red Bull® Energy Drink





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