

Grazing Menu

GEMA GROUP

FRIDAY 8th APRIL

on arrival

Sheep's milk yoghurt, bircher muesli, quince jam

Smoked mushroom & provolone cheese pies

live cooking station - mid-morning

GROWN UP GRILLED SANDWICHES

Vintage cheddar, tabasco butter, bacon & rocket

Duck liver pate, caramelised onion & pepper butter on brioche

Prawn, bacon, tomato jam, garlic mayo & rocket

Honey roasted carrots, whipped goats' cheese, thyme & pistachios

lunch from 11am

Angasi oysters, chardonnay dressing, yuzu pearls

Smoked duck breast, cauliflower cream, thyme roasted mushrooms, hazelnut crumble

Spiced slow-roasted brisket, tomato & barley salad

Chilli beef empanada, tomato & coriander relish

Harissa Pork, chickpeas salad, roasted orange & haloumi

Charred broccolini, kingfish, miso & sesame

Poached chicken salad, harissa, eggplant, spring onion & tahini

Manchego & sweet corn pide

Wild caught tiger prawns, fresh cooked in seawater, peeled and served natural with lemon

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

Italian ricotta tarts

Blueberry tarts

Passionfruit macarons

soaker live station

Karaage chicken bao

Peking duck & cucumber buns

Chicken laksa buns

afternoon

Baby beef wellingtons, tomato jam

Sujuk, pipperade & cheese pide

SATURDAY 9th APRIL

on arrival

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

raw bar - mid-morning

(8+) Wagyu beef tataki, Coffin Bay oysters, sashimi
tuna, kingfish & salmon sliced to order
Soy, fresh horseradish, pickled cucumber, wakame
salad, wasabi tobiko

grazing antipasto - pre lunch

Jamon Serrano, sopressa salami, chorizo
Fire roasted peppers, feta, caper berries, baked
breads
Garlic & rosemary olives, thyme roasted mushrooms

lunch

Angasi oysters, chardonnay dressing, yuzu pearls
Persian chicken, pistachio rice and barley
Soy glazed salmon, coriander potatoes
Lamb, fennel, green chilli and preserved lemon
Beef wellington, tomato jam
Smoked barramundi, radish, asparagus & zucchini
carpaccio
Thyme baked portobello mushrooms, grilled haloumi,
roasted beetroot, baby watercress
Wild caught tiger prawns, fresh cooked in seawater,
peeled and served natural with lemon

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
Passionfruit tarts
Coconut caramel crunch slices
Chocolate Truffle macarons

soaker - live station

Karaage chicken bao
Peking duck & cucumber buns
Chicken laksa buns

afternoon

Slow cooked shredded beef, smoked chipotle,
avocado & tomato, tacos
Lamb & olive empanada
Watermelon & lemonade pops

SUNDAY 10th APRIL

on arrival

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

live cooking station

OYSTER & CAVIAR BAR – ROAMING OYSTER SHUCKERS

Freshly shucked oysters, dressings, caviar
Live roaming oyster shuckers

lunch from 11am

Duck foie gras pate, grilled peach buns
Sugar cane coconut chicken skewers
Braised beef cheeks, black lentils, glazed heirloom baby carrots
Manchego & sweet corn pide
Coconut-poached barramundi, pumpkin, snake beans, fried chili, ginger & garlic
Hoi sin & marmalade pork, Japanese slaw, roasted sesame mayo
Duck confit, roasted cauliflower, hazelnuts, crème fraiche dressing
Wild caught tiger prawns, fresh cooked in seawater, peeled & served natural with lemon

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
Chocolate salted caramel tarts
Rhubarb & apple crumble
Chocolate, hazelnut rocher macarons

soaker - live station

Karaage chicken bao
Peking duck & cucumber buns
Chicken laksa buns

afternoon

American beef burger
Chicken, lemon myrtle sausage roll
Cloudy Apple & Passionfruit Pops

Beverage Menu

wines

Taittinger Brut Réserve Champagne NV
Campo Vejo Brut
Church Road Chardonnay
Stoneleigh Wild Valley Sauv Blanc
Stoneleigh Wild Valley Pinot Noir
Jacobs Creek Double Barrel Shiraz

beers

Heineken
Heineken 3
Heineken 0.0

spirits

Available for purchase

non-alcoholic

Assorted Soft Drink
Acqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water
Red Bull® Energy Drink
Tonic Water
Soda Water
Ginger Ale





St Hugo™



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**ST. ALI
COFFEE**



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