



Grazing Menu

GEMA GROUP

FRIDAY 8th APRIL

on arrival

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

lunch from Han

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

sweets

Bibelot (Melbourne) handmade miniature dessert pieces
Italian ricotta tarts
Blueberry tarts
Passionfruit macarons

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

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

sweets

Bibelot (Melbourne) handmade miniature dessert pieces
Passionfruit tarts
Coconut caramel crunch slices
Chocolate Truffle macarons

afternoon

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

lunch from Han

Angasi oysters, chardonnay dressing, yuzu pearls
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 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
Chocolate salted caramel tarts
Rhubarb & apple crumble
Chocolate, hazelnut rocher macarons

afternoon

Peking duck & cucumber buns
American beef burger
Chicken, lemon myrtle sausage roll
Cloudy Apple & Passionfruit Pops

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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