



CELEBRATING the  
*elegance* of FRESH flavours,  
beautiful *produce* and  
ELEVATED technique.



# A MENU that combines *artistry* and PASSION.

Our culinary philosophy is a combination of artistry and passion. Our food takes our couples and their guests on a gastronomic journey celebrating the Darling Downs region – the produce, the warm hospitality and the abundance of fresh produce and rich flavours.

## MENU & FOOD PHILOSOPHY

Gabbinbar predominately sources ingredients from regional producers, highlighting the fertile soils, rich farming land and specialty growers that define the Darling Downs. Our chef team, led by Head Chef Jennifer Blashak, combines this sustainable food philosophy with attention to detail and exquisite meticulousness to ensure that every plate is an unforgettable experience.

Accompanying our menu is a selection of fine wines we source from the most renowned wine regions throughout Australia, New Zealand and France, ensuring each glass perfectly complements your experience. Our chef team looks forward to creating an impressive and memorable menu for you and your guests.







© FEATHER & FINCH PHOTOGRAPHY



## THE RETREAT MENU

### BEGIN YOUR DAY WITH THE GLOW ELIXIR

A combination of fresh pineapple, garden-grown mint and orchard limes. Created by our chef team for its powerful anti-inflammatory properties to target headaches, stress, nausea and soothe the stomach.

CHOOSE FROM EITHER:

#### CONTINENTAL BRUNCH

Australian honey and ginger panna cotta  
Davidson plum friands  
Seasonal fruit salad  
Croque Monsieur scrolls with Bunya Mountains ham  
Chocolate bliss bites

#### CHARCUTERIE GRAZING BOARD

Stanthorpe Cheese Nova cheddar  
Woombye Cheese triple cream brie  
Coolbardie olives  
House-smoked salmon  
Coppa salami  
Prosciutto Di Parma  
Fig jam  
Fresh seasonal fruits  
House-made dip trio  
Coolbardie olives  
Seasoned nuts  
Lavosh and artisan crackers  
Freshly-baked sourdough  
Chocolate bliss bites

#### ADD FRENCH CHAMPAGNE TO YOUR MORNING

Choose to add two bottles of French Champagne to your morning in The Retreat. Includes two bottles of either Veuve Clicquot Yellow Label NV or Louis Roederer Collection NV, glassware, orange juice and fruit garnishes. Pricing starts from \$350.





## GARDEN PARTY MENU

### CANAPÉS — SELECT THREE

Barbecue pork belly, green apple & parsnip crisp  
Arancini with 18-hour beef ragu & mozzarella  
Aromatic duck spring rolls, house-made plum sauce  
Hickory-smoked wagyu, potato rosti & native bush tomato aioli  
Moreton Bay rock oysters, Kilpatrick & natural style  
Wild-caught Mooloolaba sesame prawns with wasabi soy mayonnaise  
Jerk chicken, skewered with rum & pineapple chutney  
Native pepperberry calamari with zesty kaffir lime aioli  
Chermoula rump cap kebab with labneh  
Dukka-crust ed halloumi with compressed watermelon & native river mint  
Fragrant spice chicken with signature lemon ranch  
Harissa cauliflower en croute with pomegranate arils  
Humpty Doo barramundi croquette, tequila & citrus aioli

### APPETISER — SELECT ONE

Crispy XO chicken bao, pickled garden vegetables  
Antipasto grazing cones with a duo of Stanthorpe cheese, cured meats,  
Coolbardie olives & artisan crackers  
Mini fresh-baked cob loaves, Bunya Mountains smoked bacon,  
leek, cheddar cheese  
Darling Downs Angus beef sliders, Swiss cheese, pickle, native bush  
tomato relish, mayonnaise  
Humpty Doo lightly battered barramundi, fries, tartare sauce, lemon  
Gelato cart with three gelati flavours  
Raspberry jam donuts, house-made clotted cream



RECEPTION STYLE ONE:

## ALTERNATE DROP

SELECT TWO:

### GRAIN-FED DARLING DOWNS EYE FILLET

dauphinoise potato, charred vegetables, chimichurri

### BASIL PANKO-CRUSTED CHICKEN

sweet potato & pan-roasted wild asparagus

### GRILLED DARLING DOWNS RIB FILLET

vintage cheddar potato galette, roasted baby carrots, herb butter

### BRISBANE VALLEY QUAIL

chickpea, rocket and heirloom tomato salad with saffron pilaf

### MARGRA LAMB RACK

cumin spiced sweet potato, market best vegetables, orchard lemon oil

### PASTURE-RAISED PORK TENDERLOIN

native cranberry, cannellini bean puree, wilted spinach, apple jus

### HOUSE-MADE POTATO GNOCCHI

Italian gorgonzola, walnuts

### STORM BAY SALMON

pearl couscous, pistachios, cranberries, wild mint & pomegranate

### HUMPTY DOO BARRAMUNDI

quinoa crust, green pea risotto & laksa creme





RECEPTION STYLE TWO:

## THE DUO

SELECT ONE:

**SPICED MARGRA LAMB RACK &  
DUKKAH-CRUSTED CHICKEN**

roast butternut pumpkin, green herb emulsion,  
tahini yogurt, jus

**DARLING DOWNS SIRLOIN STEAK &  
WILD-CAUGHT SCAMPI**

chardonnay garlic sauce, fondant potato, fresh  
steamed greens, salsa verde

**PETITE EYE FILLET &  
WILD PEACH CHICKEN**

buttery mash, baby carrots, pan-fried green beans, jus



RECEPTION STYLE THREE:

## FEASTING

SELECT ONE:

### MEDITERRANEAN

Saltbush lamb cutlets, greek-style  
Grilled wild-caught Mooloolaba prawns  
Italian herb and citrus chicken

Twice-cooked kipfler chips with crumbled feta & fresh oregano  
Fennel & citrus salad, pistachio & vinaigrette  
Lightly grilled seasonal vegetables

### MODERN AUSTRALIAN

Signature 18-hour herb-crusted Darling Downs striploin  
Murray River salted pork belly  
Slow-cooked chicken

Roasted thyme duck fat potatoes  
Seasonal greens in lemon oil with buckwheat crumble  
Pumpkin, spinach and Lockyer Valley goat cheese salad

### SLOW ROAST

Rosemary salt roast chicken  
Darling Downs rib of beef with bone marrow butter  
Roast pork loin with apple horseradish

Maple and rosemary potato & root vegetables  
Duck fat Yorkshire puddings  
Little gem salad with lemon & toasted almonds





© COVINGTON & CO. PHOTOGRAPHY | CAKE BY CAKE HOUSE BY KATRINA ALLAN

## MENU INCLUSIONS

### YOUR WEDDING CAKE CUT & PLATTERED

Your provided wedding cake will be cut into individual portions by our chef team and displayed on platters for guests to enjoy. If you wish, our chefs can also individually box a portion of cake slices so your guests can take a slice home.

### FROM THE SEASON

A complimentary small course created by our chef team. Seasonal, handcrafted and inspired by our region's incredible local produce. This course and the time it is served is at the chef's discretion.

### DIETARY REQUIREMENTS

We cater to your special dietary needs and those of your guests. Simply tell our team any special dietary requirements (e.g. vegan, gluten-free) at your wedding finalising meeting and we will modify your menu selection for those with special diets or provide an alternative option for each course.



## COCKTAIL RECEPTION MENU

### GARDEN PARTY

Three canapés and one appetiser

### DINNER

Two courses of canapés

One appetiser

Roaming dessert

Supper

### DESSERT

Wedding cake cut and displayed with plates and teaspoons

### FROM THE SEASON

A small course created by our chef team. Seasonal, handcrafted and inspired by our region's incredible local produce





## CHILDREN'S MENU

SUITABLE FOR CHILDREN AGED 3-11 YEARS OLD

SELECT ONE:

### CRISPY CHICKEN

fries and seasonal vegetables

### CHEESEBURGER

Swiss cheese, tomato relish, mayonnaise and fries

### BATTERED FLATHEAD FILLETS

fries and seasonal vegetables

### SPAGHETTI BOLOGNESE

shaved parmesan and a baby gem salad



Select from our carefully  
crafted menu additions to  
customise your bespoke  
wedding menu.

## ALTERNATE DROP ENTRÉE

SELECT TWO

**PRESERVED LEMON MAGRA LAMB CUTLETS**

native tomato purée with sweet potato

**AROMATIC HERB FREE-RANGE PORK BELLY**

green pawpaw, cucumber and palm sugar dressing

**WILD CAUGHT PRAWN & CRAB RAVIOLI**

mild red curry, wilted spinach, charred asparagus

**HERVEY BAY SCALLOPS**

fennel purée, salsa and finger lime caviar

**BUTTERNUT PUMPKIN & ROSEMARY TART**

truffled rocket, pecorino, crème fraîche

## FEASTING ENTRÉE

Beef carpaccio

Prosciutto

Baby tomatoes and Coolbardie olives

Cucumber, stracciatella and dill

House-baked focaccia

Bunnyconnellen olive oil





## DESSERT MENU

### OPTION ONE:

#### WEDDING CAKE SERVED AS DESSERT

Our chefs present each piece of your wedding cake as dessert to be served to your guests individually with the following additions:

Whipped vanilla bean cream  
Sweet fresh berries  
House-crafted chocolate bark

### OPTION TWO:

#### ALTERNATE DROP — SELECT TWO

##### CRÈME BRÛLÉE

with amaretti

##### MANGO AND WHITE CHOCOLATE SEMIFREDDO

with Queensland macadamia brittle

##### CHOCOLATE MARQUISE

with wild strawberries

##### BAKED TART WITH ORCHARD-GROWN LEMONS

Italian meringue and crème fraîche

### OPTION THREE:

#### ROAMING DESSERTS — SELECT THREE

Jennifer's Chocolate Éclair  
Meringues with orchard-grown lemon  
Buttermilk panna cotta with biscotti  
Passionfruit filled pavlovas, candied wild violets & mulberries  
Rosella & vanilla bean cheesecake  
Rhum Baba with wattleseed spiced pineapple



## SUPPER

SELECT ONE:

**HOT TRUFFLE FRIES**

with fresh parmesan and roasted garlic aioli

**THE GAB MAC**

Mini Darling Downs beef burger with cheese, pickle, onion  
and our special sauce

**TOOWOOMBA-SPICED SMOKED BRISKET**

house-made milk buns, pickled onion and bourbon sauce

SUPPER UPGRADE — \$21 PER PERSON

**MORETON BAY BUG ROLL**

Freshly poached Moreton Bay bug mixed with house-made mayonnaise and crisp iceberg lettuce, topped with delicate caviar, served in a soft and buttery brioche bun.

PERFECTLY *tailored*  
to *your* exacting TASTES.





Showcasing a harmonious blend of Australian elegance and international flair, our beverages have been carefully selected by our sommelier. The selection has been meticulously chosen to explore the themes of terroir, tradition and taste.

We provide 7.5 hours of boutique, local and international wines and can tailor bespoke beverage packages on request. A selection of spirits and cocktails are also available and can be charged by the glass via a bar tab or cash bar.

### TIMELESS COLLECTION

Included in the package price for 7.5 hours.

#### SPARKLING WINE

First Creek Botanica Brut Cuvée NV

#### WHITE & ROSÉ WINES

Frankie Sauvignon Blanc 2023

Ate Rosé 2023

Deakin Estate Moscato 2023

#### RED WINES

Frankie Shiraz 2023

#### BEER & CIDER

Stone & Wood Pacific Ale

James Squire 150 Lashes

Little Creatures Pale Ale

Byron Bay Brewery Premium Lager

Great Northern Super Crisp

XXXX Gold

Orchard Thieves Apple Cider

#### NON-ALCOHOLIC

Orange juice

Soft drink

Sparkling water

Polka non-alcoholic sparkling wine

Governor's fruit punch

Tea and locally roasted coffee



## Choose to upgrade your wine package

The upgraded wine packages are offered at a per-person price for all adult wedding guests and are served for 7.5 hours.

### SIGNATURE COLLECTION – \$75 pp

#### SPARKLING WINE

42 Degrees South Premier Cuvée Sparkling NV

#### WHITE & ROSÉ WINES

Other Wine Company Pinot Gris 2023

Frogmore Creek Chardonnay 2023

Shaw + Smith Sauvignon Blanc 2023

Maison Saint AIX Rosé 2022

#### RED WINES

Giant Steps Yarra Valley Pinot Noir 2023

Two Hands Gnarly Dudes Shiraz 2022

Snake & Herring Dirty Boots Cabernet Sauvignon 2021

### PREMIUM COLLECTION – \$105 pp

#### CHAMPAGNE

Louis Roederer Collection 242 NV

#### WHITE & ROSÉ WINES

Quartz Reef Pinot Gris 2022

Giant Steps Vineyard Chardonnay 2022

Dog Point Sauvignon Blanc 2021

By Ott Côtes de Provence Rosé 2022

#### RED WINES

Craggy Range Te Muna Pinot Noir 2022

Te Mata Awatea Cabernet Merlot 2019

Henschke Keyneton Euphonium Shiraz 2020

*All beers, wines and vintages are subject to change. If the wine offered becomes unavailable, an alternative wine of the same value will be selected for you.*





Choose to add cocktails  
to your drinks menu.

Available by bar tab or cash bar.

YOUR SELECTION

**BLOODY SHIRAZ GIN SPRITZ**

Four Pillars shiraz gin, regal rogue wild rose vermouth, sour plum

**YUZU & PEACH SPRITZ**

Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, peach, quandong

**ESPRESSO MARTINI**

Broken Bean coffee liqueur, Australian wheat vodka, cold brew coffee

**SPICY PINEAPPLE MARGARITA**

Casa Orendain blanco tequila, agave spirit, Crawley's Pineapple Syrup, lime, chilli

**ADD A COCKTAIL ROUND TO YOUR DAY**

Choose a round of cocktails to your garden party or reception.

Pricing starts from \$1,600 for 70 people.





© LEAH CRUIKSHANK PHOTOGRAPHY

## CUSTOMISE YOUR BEVERAGES

### 2 BOTTLES OF FRENCH CHAMPAGNE IN THE RETREAT — \$360

#### BUBBLES FOR GUESTS ON ARRIVAL

42 Degrees South Sparkling Wine — \$16 per glass

Louis Roederer Collection NV — \$30 per glass

### SAN PELLEGRINO WATER STATION PRIOR TO CEREMONY — \$6 per person

### GOVERNOR'S PUNCH STATION PRIOR TO CEREMONY — \$10 per person

### SPICY PINEAPPLE MARGARITA COCKTAIL TOWER — \$750

#### FRENCH CHAMPAGNE TOWER

Four tier champagne tower — \$1,050

6 bottles of Veuve Clicquot Yellow Label NV or Louis Roederer Collection NV, glassware, table & tray

Five tier champagne tower — \$1,750

10 bottles of Veuve Clicquot Yellow Label NV or Louis Roederer Collection NV, glassware, table & tray.

### COCKTAIL BAR — \$50 per person

Select two bespoke cocktails from our cocktail menu to enjoy during your garden party. Includes cocktails, bar and garnishes.

### WHISKY & SCOTCH STATION — \$1,000

Enjoy a 1-hour manned whisky & scotch station in the library. Includes dedicated waitstaff, glasses and a \$750 bar tab to enjoy our specialty whisky & scotch selection.

## CUSTOMISE YOUR MENU

### THE RETREAT

The Timeless Collection drinks package and brunch is already included for six people

Additional people — \$63 per person

### GARDEN PARTY

The Timeless Collection drinks package, three courses of canapés and appetiser course is already included

Additional canapé course — \$13 per person

Additional appetiser — \$17 per person

### RECEPTION

The Timeless Collection drinks package, warm bread, main course, wedding cake cut and displayed are already included, along with the 'From the Season' course.

Entrée — \$24 per person

Classic dessert — \$24 per person

Gabbinbar roaming dessert — \$24 per person

Wedding cake served individually to the table as dessert — \$14 per person

Supper — \$18 per person

Vendor meals (includes vendor drinks) — \$76 per person



© SOPHIE BAKER PHOTOGRAPHY

