

THE
GABBINBAR
EXPERIENCE
MENU

YOUR WEDDING DAY MENU





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OUR FOOD PHILOSOPHY

The Gabbinbar Experience is a combination of simplicity and passion. Our food takes our couples and their guests on a culinary journey celebrating the Darling Downs region – the produce, the warm hospitality and the abundance of rich flavours.

We predominately source the ingredients we use in our kitchen from regional producers, highlighting the fertile soils, rich farming land and specialty growers that define the Darling Downs. Our chef team 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 drop perfectly complements your experience. Our chef team looks forward to creating an impressive and memorable menu for you and your guests.



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INCLUDED IN THE GABBINBAR EXPERIENCE PACKAGE

BRIDE'S RETREAT MENU

Your wedding menu begins from the moment you arrive at Gabbinbar on your special day. The Gabbinbar Experience includes lunch and a specialty drinks package for up to six people in The Bride's Retreat.

CHARCUTERIE BOARD

Graze on a delicious charcuterie board that our chefs will design just for you. Filled with a daily selection of Australian cheeses, cured fine deli meats, local olives and tapenade, seasonal fresh and dried fruits, homemade dips, antipasto vegetables, assorted nuts, oven-fresh bread, crackers and fudgy brownie bites.

ADD FRENCH CHAMPAGNE TO YOUR MORNING

Choose to add two bottles of French Champagne to your morning in the Bride's 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.



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GARDEN PARTY MENU

Canapés – Select Three

Barbeque pork belly, celeriac purée, green apple
Arancini balls with taleggio and sobrasada
Peking duck spring rolls, spring onion, hoison sauce
Hickory-smoked wagyu, potato rosti, kimchi aioli
Oysters three ways - kilpatrick, mignonette and ponzu
Crumbed sesame prawns, wasabi soy
Jamaican jerk chicken skewer, rum and pineapple chutney
Buckwheat blini with smoked salmon, whipped feta, dukkah
Cajun calamari, zesty lime aioli
Yakitori beef kebab, furikake
Crumbed lamb rilette, aioli with fried capers
Halloumi skewer, cherry tomatoes, zucchini, lemon chermoula
Beluga lentil caviar, sesame chip, avocado

Crowd Pleasers – Select One

Crispy XO chicken bao buns, Asian slaw, Japanese mayonnaise
Antipasto grazing cones with double cream brie, cheddar cheese, cured meats, olives, crackers
Mini cob loaves, smoked bacon, leek, caraway
Angus beef brioche sliders, swiss cheese, pickle, tomato relish, mayonnaise
Beer-battered Northern Territory barramundi, fries, tartare sauce, lemon
Gelato cart with three sumptuous flavours, waffle cones and cups
Churros, salted caramel drizzle



INCLUDED IN THE GABBINBAR EXPERIENCE PACKAGE
OPTION ONE

ALTERNATE DROP RECEPTION MENU

Select Two

Grain-fed eye fillet

potato frittata, charred vegetables, chimichurri, fire-roasted red pepper coulis, red wine jus

Chicken breast with a basil panko crust

sweet potato mash, grilled asparagus, jus gras and sweet wine beurre blanc

Grilled rib fillet

vintage cheddar and lardon potato bake, roasted dutch carrots, Café de Paris butter, red wine jus

Brisbane Valley quail

chickpea, fennel, rocket and tomato salad, saffron pulao, harissa, jus gras

Lamb rack

spiced sweet potato puree, rustic kipfler and rosemary chips, seasonal vegetables, ruby jus

Sticky pork belly

Asian greens, vermicelli, shiitake mushrooms, miso broth

Roasted butternut pumpkin risotto

pickled zucchini, pecorino bianco, candied walnuts

Tasmanian Storm Bay salmon

Middle-Eastern pearl couscous, pistachios, cranberries, mint, pomegranate, bell pepper emulsion

Quinoa crusted Australian barramundi

kaffir lime and green pea risotto, laksa crème, Asian herbs, crisp shallots



INCLUDED IN THE GABBINBAR EXPERIENCE PACKAGE
OPTION TWO

THE DUO RECEPTION MENU

Select One

Spiced lamb rack & dukkah-crusted chicken breast

grilled polenta, roast pumpkin, green herb emulsion, tahini yoghurt, jus

Sirloin steak & Atlantic salmon with seafood bouillabaisse

rustic kipfler, savoy cabbage, Café de Paris butter

Petite eye fillet & saffron chicken roulade

potato gratin, cauliflower puree, spinach, garden peas, jus



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INCLUDED IN THE GABBINBAR EXPERIENCE PACKAGE
OPTION THREE

FEASTING RECEPTION MENU

Select One

AVAILABLE ON ROUND TABLES ONLY

THE MODERN AUSTRALIAN MENU

Signature 18-hour herb-crusted striploin, sauce béarnaise, red wine jus
Pork belly, Asian greens, shiitake mushroom
Confit chicken, ratatouille, jus gras

Whole roasted Dutch carrots, ginger, parsley
Homestead roasted duck fat potatoes, thyme
Seasonal greens, lemon oil, buckwheat crumble
Pumpkin, spinach and feta salad, balsamic dressing

THE SLOW ROAST MENU

Signature 18-hour herb-crusted striploin, sauce béarnaise, red wine jus
Lamb osso bucco, polenta, broccoli florets, rich Mediterranean sauce
Confit chicken, ratatouille, jus gras

Slow roasted vegetable medley, maple, rosemary
Homestead roast potatoes, herb and garlic oil
Duck fat Yorkshire puddings, fried thyme
Butter lettuce, French mustard dressing

THE VEGETARIAN MENU

Fresh artisan pasta, tomato, Sicilian olives, parmesan
Mild korma curry, coconut raita
Whole roasted cauliflower with chermoula, tempura zucchini flowers with ricotta

Homestead roast potatoes, herb and garlic oil
Seasonal greens, lemon oil, buckwheat crumble
Fattoush salad - salad leaves, tomato, cucumber, radish, pita bread
Saffron rice pulao, almonds, dried fruit



CHILDREN'S MENU

Select One

SUITABLE FOR CHILDREN AGED 3-11 YEARS OLD

Crispy chicken tenders

shoestring fries, tomato sauce, corn, sweet potato, seasonal vegetables

Cheeseburger

swiss cheese, tomato relish, mayonnaise, shoestring fries, sweet potato, seasonal vegetables

Battered flathead fillets

shoestring fries, tomato sauce, sweet potato, seasonal vegetables

Spaghetti bolognese

shaved parmesan, a side of sweet potato chips, seasonal vegetables



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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 a slice take home.

FROM THE PANTRY

A complimentary small course from our pantry. 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 you and your guests' special diets. 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.



ADD TO YOUR WEDDING MENU

ENTRÉE – SELECT TWO FOR ALTERNATE DROP

330-day grain-fed Wagyu sirloin
tarragon mousseline, baked cauliflower

Burrata
heirloom tomatoes, strawberries, melon, mint, vincotto

XO scallops and braised pork belly
pawpaw, cucumber, coconut vinegar and palm sugar dressing

Moreton Bay bug ravioli
mild red curry sauce, wilted spinach, charred asparagus, lardon

Pumpkin and rosemary tart
truffled rocket, pecorino, crème fraîche

DESSERT – SELECT TWO FOR ALTERNATE DROP

Flourless almond chocolate torte
pistachio and marzipan ganache, whipped mascarpone

Yuzu citrus pudding
yuzu curd, meringue and vanilla bean gelato

The Gabbinbar signature éclair
choux pastry, caramel and dark chocolate, hazelnut praline, gold leaf

Tonka bean crème brûlée
with amaretti

Mango and white chocolate semifreddo
with macadamia brittle



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WEDDING CAKE CUT & SERVED AS DESSERT

After you have cut your wedding cake, our chefs present each piece as dessert to be served to your guests individually. Whilst we take an individual approach for each cake, our chefs will regularly use the following from our pantry:

Whipped vanilla bean mascarpone
Macerated berries
24-carat gold leaf
House-crafted chocolate shards

DESSERT STATION

A decadent and sweet grazing station, which includes the following:

Mini pavlovas with vanilla bean cream, fruit caviar and gold leaf
Apple, rhubarb and raspberry pie with cinnamon dusting
Brownies and blondies with white chocolate ganache
Mini zesty lemon meringues
Tonka bean panna cotta with almond tuille

Accompanied by your wedding cake, mixed gelato and fresh fruit

CHEESE STATION

A selection of six Australian and international cheeses with an extravagant centrepiece of brandy and grape-spiked double cream brie gateaux. Surrounded by assorted crackers, bread, lavosh, chutneys, quince paste, fresh fruits, nuts and preserved baby figs.

SUPPER - SELECT ONE

Hot truffle fries

fresh parmesan, roasted garlic aioli

The Gab Mac

mini beef burger, cheese, pickle, onion, our special sauce

New York-style mini hot dogs

warmed mini bun, American mustard, ketchup

Texas-style smoked brisket

house-baked milk buns, pickled onions, bourbon BBQ sauce



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BEVERAGES

We provide 7.5 hours of drink service as part of The Gabbinbar Experience.

Gabbinbar offers a number 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.

INCLUSIONS

WHITE & ROSÉ WINES

Frankie Sauvignon Blanc 2022
Até Rosé 2022
Deakin Estate Moscato 2022

RED WINES

Frankie Shiraz 2021

SPARKLING WINE

First Creek Harvest Sparkling Cuvee NV

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 and are served for 7.5 hours. These packages are only available to be served to you and all guests for the duration of the wedding.

SIGNATURE WINE PACKAGE

\$70 per person

SPARKLING WINE

42 Degrees South Premium Cuvee Sparkling NV

RED WINES

Giant Steps Yarra Valley Pinot Noir 2022
Two Hands Gnarly Dudes Shiraz 2021
Snake & Herring Dirty Boots Cabernet Sauvignon 2020

WHITE & ROSÉ WINES

Other Wine Company Pinot Gris 2022
Frogmore Creek Chardonnay 2022
Shaw + Smith Sauvignon Blanc 2022
Maison Saint Aix Dry Rosé 2021

PREMIUM WINE PACKAGE

\$100 per person

CHAMPAGNE

Louis Roederer Collection NV

RED WINES

Craggy Range Te Muna Road Pinot Noir 2020
Te Mata Awatea Cabernet Merlot 2020
Hickinbotham Brooks Rd Shiraz 2014

WHITE & ROSÉ WINES

Alois Lageder Alto Adige Pinot Grigio 2021
Giant Steps Applejack Chardonnay 2022
Dog Point Sauvignon Blanc 2021
By Ott Côtes de Provence Rosé 2022

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



CUSTOMISE YOUR DAY

BUBBLES ON ARRIVAL

One glass per person served on arrival.

42 Degrees South Sparkling Wine — \$16 per glass

Louis Roederer Collection NV — \$30 per glass

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

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

PINK MARGARITA COCKTAIL TOWER — \$750

Add some fun and flair to your garden party with a Pink Margarita cocktail tower. Includes 30 cocktails, glassware, table and tray.

CHAMPAGNE TOWER

Four tier champagne tower — \$1,050

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

Five tier champagne tower — \$1,750

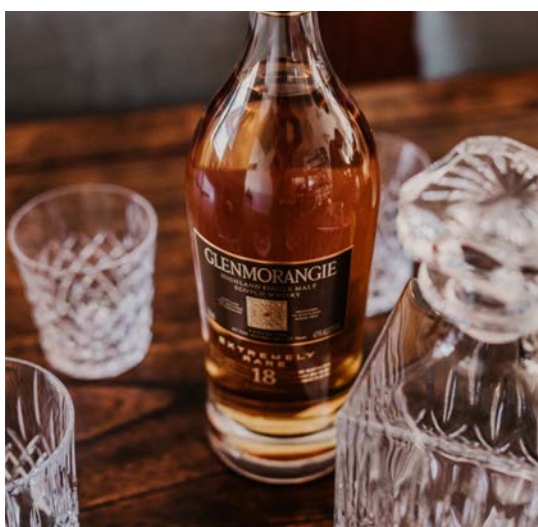
10 bottles of Veuve Clicquot Yellow Label NV or Louis Roederer Collection NV, glassware, table and tray

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 — \$1,250

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.





BESPOKE COCKTAILS

*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

Navy Strength Gin Mule

Four Pillars navy strength gin, Eumundi ginger beer, lime juice

Espresso Martini

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

Pink Grapefruit Margarita

Casa Orendain blanco tequila, Crawley's agave syrup, pink grapefruit

ADD A COCKTAIL ROUND TO YOUR DAY

Choose to add a round of cocktails to your garden party or reception.
Pricing starts from \$1,600 for 70 people.



COCKTAIL RECEPTION MENU

Included in The Gabbinbar Experience package:

GARDEN PARTY

Three canapés and one crowd pleaser

RECEPTION

Two courses of canapés

One crowd pleaser

Dessert station or cheese station

Supper

DESSERT

Wedding cake cut and displayed for guests to self-serve

FROM THE PANTRY

A complimentary small course from our pantry. 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.

ADDITIONAL OPTIONS

Gabbinbar offers a number of ways you can customise and add to your menu so your wedding day reflects your specific requirements. Please ask our team for information regarding customisation, our additional menu items and pricing.

Separate reception options available for children.

Dietary requirements will be catered for.



ADD TO YOUR WEDDING MENU PRICING

BRIDE'S RETREAT

The Gabbinbar Experience drinks package and lunch is already included for 6 people

Additional people — \$60 per person

GARDEN PARTY

The Gabbinbar Experience drinks package

3 courses of canapés and 'the crowd pleaser' course is already included

Additional canapé course — \$12 per person

Additional crowd pleaser — \$16 per person

RECEPTION

The Gabbinbar Experience drinks package, warm bread, main course, wedding cake cut and displayed are already included, along with the 'From the Pantry' course.

Entrée — \$22 per person

Classic dessert — \$22 per person

Gabbinbar dessert bar — \$22 per person

Wedding cake served individually to the table as a dessert — \$13 per person

Supper — \$17 per person



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