

GABBINBAR
MENU

CELEBRATING the
elegance of FRESH flavours,
beautiful *produce* and
THOUGHTFUL 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 predominantly 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.







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 EITHER:

CONTINENTAL BRUNCH

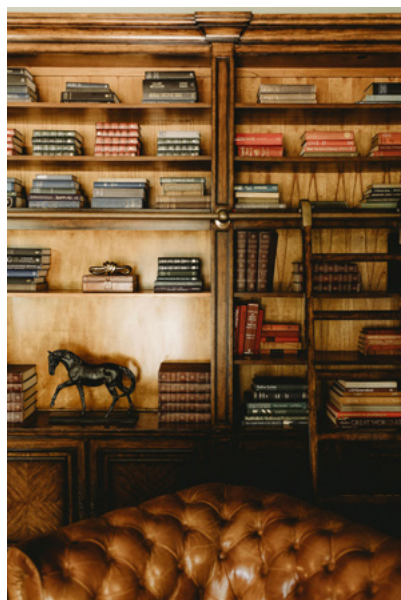
Australian honey and ginger panna cotta
Davidson plum friands
Seasonal fruit salad
Croque Monsieur scrolls with Bunya Mountains ham
Chocolate bliss bites

CHARCUTERIE GRAZING BOARD

Stanthorpe Cheese Nova cheddar
Woombye Cheese triple cream brie
Coolbardie olives
Coppa salami
Prosciutto di Parma
Fig jam
Fresh seasonal fruits
House-made dip trio
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 Brut NV, glassware, orange juice and fruit garnishes. Pricing starts from \$396.



THE LIBRARY MENU

BEGIN YOUR DAY WITH THE GLOW ELIXIR

A bold yet balanced blend of burnt mandarin and lemon-myrtle syrup, Banks Botanicals, and dry tonic, finished with a charred citrus wheel and cinnamon quill.

FROM THE SMOKEHOUSE TASTING PLATES

Gabbinbar House-Smoked Brisket
Stanthorpe apple & fennel slaw
Chorizo and haloumi skewers
Pulled confit pork, served with tart cornichons
Fries lightly dusted with sweet paprika salt
Bourbon barbecue sauce
Confit garlic aioli
Grilled flatbread
Freshly-baked sourdough





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 rösti & 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
Dukkah-crust ed haloumi with compressed watermelon & native river mint
Fragrant spice chicken with signature lemon ranch
Harissa cauliflower en croûte 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, Coolbardi 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 doughnuts, 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

PAN-SEARED DUCK

Lyonnaise potato, roasted baby carrots, seasonal greens,
hazelnut crumb, spiced orange jus

MARGRA LAMB RACK

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

PASTURE-RAISED PORK TENDERLOIN

native cranberry, cannellini bean purée, 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 crème



RECEPTION STYLE TWO:

THE DUO

SELECT ONE:

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

roast butternut pumpkin, green herb emulsion,
tahini yoghurt, 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

Three proteins individually plated with sides shared as an on-table banquet

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



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



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



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

ALTERNATE DROP ENTRÉE

SELECT TWO

PRESERVED LEMON MARGRA 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 — \$23 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.

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

RockBare Click '99 Sparkling Cuvée NV

WHITE & ROSÉ WINES

Frankie Sauvignon Blanc

Ate Rosé

Deakin Estate Moscato

RED WINES

Frankie Shiraz

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

James Squire Orchard Crush Apple Cider

NON-ALCOHOLIC

Polka non-alcoholic sparkling wine

Great Northern Zero

Governor's fruit punch

Orange juice

Soft drink

Sparkling water

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 – \$83 pp

SPARKLING WINE

42 Degrees South Premier Cuvée Sparkling NV

WHITE & ROSÉ WINES

Shaw + Smith Sauvignon Blanc 2025
Other Wine Company Pinot Gris 2024
Frogmore Creek Chardonnay 2024
Maison Saint AIX Rosé 2024

RED WINES

Giant Steps Yarra Valley Pinot Noir 2024
Two Hands Gnarly Dudes Shiraz 2024

PREMIUM COLLECTION – \$115 pp

CHAMPAGNE

Louis Roederer Collection Brut NV

WHITE & ROSÉ WINES

Dog Point Sauvignon Blanc 2024
Quartz Reef Pinot Gris 2024
Giant Steps 'Circle of Fifths' Chardonnay 2025
By Ott Côtes de Provence Rosé 2023

RED WINES

Craggy Range Te Muna Pinot Noir 2024
Te Mata Awatea Cabernet Merlot 2023
Henschke Keyneton Euphonium Shiraz 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 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

PALOMA

Casa Orendian Blanco Tequila, rhubarb liqueur, ruby grapefruit, lime juice

ADD A COCKTAIL ROUND TO YOUR DAY

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

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

Please note cocktail selections may be subject to change at Gabbinbar's discretion.



CUSTOMISE YOUR BEVERAGES

2 BOTTLES OF FRENCH CHAMPAGNE IN THE RETREAT — \$396

BUBBLES FOR GUESTS ON ARRIVAL

42 Degrees South Sparkling Wine — \$17 per glass

Louis Roederer Collection Brut NV — \$33 per glass

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

GOVERNOR'S PUNCH STATION PRIOR TO CEREMONY — \$11 per person

COCKTAIL TOWER — \$825

FRENCH CHAMPAGNE TOWER

Four-tier champagne tower — \$1,150

6 bottles of Veuve Clicquot Yellow Label NV or Louis Roederer Collection Brut NV,
30 champagne coupe glasses, table & tray.

Five-tier champagne tower — \$1,930

10 bottles of Veuve Clicquot Yellow Label NV or Louis Roederer Collection Brut NV,
55 champagne coupe glasses, table & tray.

COCKTAIL BAR — \$55 per person

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

WHISKY & SCOTCH STATION — \$1,100

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 are already included for six people.

Additional people — \$70 per person

THE LIBRARY

A round of drinks from the Timeless Collection or Spirits Menu and From the Smokehouse tasting plates are already included for up to six people.

Additional people — \$70 per person

GARDEN PARTY

The Timeless Collection drinks package

Three courses of canapés and an appetiser course are already included

Additional canapé course — \$14 per person

Additional appetiser — \$19 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 — \$27 per person

Classic dessert — \$27 per person

Gabbinbar roaming dessert bar — \$27 per person

Wedding cake served individually to the table as dessert — \$16 per person

Supper — \$20 per person

Vendor meals (includes vendor drinks) — \$83 per person

Price increases: pricing increases are calculated based on the date of your wedding. If your wedding date falls after 31 August 2027, there will be a further 5% increase in the additional menu and optional additions pricing (and each 31 August thereafter). Additionally, please note that drink prices, including cocktails, spirits and wine on consumption, may be subject to adjustments in line with inflation.



GABBINBAR

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