



GEMA GROUP

COCKTAIL MENU

A 2026 COLLECTION



COCKTAIL MENU PACKAGES

GEMA GROUP

A CONTEMPORARY STAND-UP COCKTAIL MENU FEATURING SEASONAL PRODUCE FROM LOCAL & REGIONAL SUPPLIERS, DESIGNED FOR A MODERN, SOCIAL DINING EXPERIENCE.

PACKAGE OPTIONS

1 Hour	2 Cold options and 2 Hot options	\$ 38.00 per person
2 Hour	3 Cold options and 3 Hot options	\$ 52.50 per person
3 Hours	4 Cold options and 4 Hot options	\$ 65.00 per person
4 Hours	4 Cold options, 5 Hot options and 1 Substantial option	\$ 79.00 per person
5 Hours	5 Cold options, 5 Hot options and 2 Substantial options	\$ 95.50 per person

COCKTAIL UPGRADES

Elevate your dining experience - price is per person

1 Cold or Hot item	\$ 9.50 per person
1 Substantial item	\$ 14.00 per person
1 Dessert item	\$ 10.50 per person

COCKTAIL MENU SELECTIONS

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COLD SELECTION

Inside Out Vegetarian Sushi
sesame kewpie

Shaved Ham Baguette **NF**
honey mustard & gruyere

Shredded Chicken & Noodle **GF, DF, NF**
Rice Paper Rolls
lemongrass & ginger light soy

Mustard & Tarragon Dressed Beef **GF, DF, NF**
potato chip, chives

Oregano & Garlic Lamb Baguette **NF**
tapenade, feta, rocket, semi-dried tomato

Pastrami Bagel **NF**
tasty cheese, pickle

Vietnamese Chicken Rice Paper Rolls **DF, GF, NF**
spiced light soy

Bombay Spiced Chicken **GF, NF**
cucumber, herb yoghurt

Roasted Pumpkin & Herb Cream Cheese **V, NF**
charcoal crouton, spiced pepper puree

Crisp Wonton & Duck Salad **DF, GF, NF**
lime, sesame chilli

HOT SELECTION

Spiced Potato Empanada **V**
coriander yoghurt

Petit Pork Banh Mi
pate, cucumber, pickled radish, crackle

Ginger & Soy Duck Bun **NF**
chilli & herb slaw

Mini Cheeseburger **NF**
pickle, cheese & relish

Korean Style Chicken **NF**
with chilli, sesame & honey

Mini Vegetarian Spring Rolls **V**
Classic, Thai lime & spicy with ginger soy

Honey Mustard Beef Sausage Rolls **NF**
tomato relish

Dill, Chive & Chervil Crumbed Prawns **NF**
cocktail sauce

Ham & Mozzarella Arancini **NF**
tomato & basil sauce

Tandoori Chicken Skewers **GF, NF**
lemon yoghurt & coriander

Soft Shell Taco **GF, NF**
spiced shredded chicken, queso fresco, salsa

Harissa Lamb Koftas **GF, NF**
with lemon tahini yoghurt

COCKTAIL MENU SELECTIONS

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COLD SUBSTANTIAL SELECTION

Ginger & Soy Chicken Salad DF, GF, NF
edamame, sesame rice, Asian herbs

Smoked Salmon Salad DF, NF
cucumber, capers, dill, croutons, lemon dressing

Soy Glazed Beef DF, NF
shredded sour daikon & carrot, coconut sesame soba noodles

Spiced Firm Tofu, Red Lentil Salad V, DF, NF
chard spring onion, oyster & enoki mushrooms

Poached Chicken Waldorf Salad DF, GF
radish, chives, sunflower seeds

Antipasto Bites NF
bocconcini, salami, olive, peppers, eggplant, toasted foccaccia, olive oil

HOT SUBSTANTIAL SELECTION

Braised Lamb Orecchiette NF
mint, peas and aged parmesan

Duck Nasi Goreng GF, NF
peas, corn, omelette & spring onion

Southern Fried Chicken NF
beer battered chips & lime mayonnaise

Mac & Cheese Beef Lasagna NF
herb, pancetta crumb

Seared Salmon NF
lemon potato puree, sauteed seasonal greens, salsa verde

Roasted Pumpkin, Sage & Mascarpone Risotto V, GF, NF

Thai Spiced Prawns (I) GF, DF
cauliflower rice, coconut, coriander salad

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DESSERT SELECTION

Lemon & Passionfruit Cheesecake V, NF

citrus coconut soil

Dark Chocolate Rocky Road V

orange, coconut , freeze -dried raspberries

White Chocolate & Mint Ice-Cream

Sandwich V, NF

Deluxe Doughnut Platter V, NF

with chocolate sauces

Chocolate, Almond & Orange, Florentine

Cigars V

Apple & Cinnamon Crumble Petit Pies V, NF

Blackberry, Chocolate Sponge V

toasted rosewater meringue & vanilla

mascarpone trifle

Mini Vanilla Brulee Tart V, NF

FOOD ALLERGIES & INTOLERANCES

Gema Group takes care to cater for allergies and intolerances, but we cannot guarantee meals are completely allergen-free due to potential trace elements in kitchens and ingredients supplied.

Please be aware allergens may be present in meals served.

If you have an allergy or intolerance, speak to our staff before consuming food or drinks so we can suggest suitable alternatives.

ALLERGEN KEY

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|----------------------|--------------------------|
| ● V Vegetarian | ● VG Vegan |
| ● DF Dairy Free | ● GF Gluten Free |
| ● NF Nut Free* | ● A Australian Seafood |
| ● I Imported Seafood | ● M Mixed Origin Seafood |

●* Although this dish is prepared with gluten, dairy or nut free products, we cannot guarantee it is 100% gluten, dairy or nut free as the dish is prepared in kitchens that also use gluten and dairy and nut products.

NOTE ON SEASONAL PRODUCE

Due to the seasonal nature of this menu, some items may not always be available.

While we will endeavour to provide your desired selection, we may need to make substitutions from time to time.

