



GEMA GROUP

LUNCH & DINNER

A 2026 MENU COLLECTION



PLATED LUNCH & DINNER

GEMA GROUP

WITH WORLD-CLASS SERVICE A DEDICATED TEAM WITH A VISION TO CREATE AND DELIVER A CONTEMPORARY DINING EXPERIENCE BY FORMING RELATIONSHIPS WITH LOCAL & REGIONAL SUPPLIERS. OUR CHEFS WILL USE THE FRESHEST, IN-SEASON PRODUCE, THAT CAPTURES THE ESSENCE OF MELBOURNE & VICTORIA IN EVERY DISH.

PLATED LUNCH & DINNER

Two course	Main + Entrée or Dessert. Includes St. Remio coffee & selection of tea	\$ 94.00 per person
Three course	Entrée + Main + Dessert. Includes St. Remio coffee & selection of tea	\$ 109.00 per person

PLATED MENU UPGRADES

Personalise your dining experience - price is per person

Alternate	Alternate serve, per course	\$ 6.00 per person
Sides	Sides (select two) alternate Serve, per course	\$ 10.00 per person
Canapés	Served on Arrival, Chef selection, 3 per person	\$ 15.00 per person
Canapés	Served on Arrival - Client selection, 3 per person, options available upon request	\$ 21.00 per person

NOTE: SURCHARGES APPLY PUBLIC HOLIDAYS.

SHARED LUNCH & DINNER

GEMA GROUP

OUR BANQUET DINING EXPERIENCE BRINGS GUESTS TOGETHER THROUGH SHARED DISHES. SERVED TO THE TABLE, EACH COURSE OFFERS A VARIETY OF SEASONAL FLAVOURS INSPIRED BY LOCAL & REGIONAL PRODUCERS.

SHARED-STYLE LUNCH & DINNER

Two course	Main + Entrée or Dessert. Includes St. Remio coffee & selection of tea	\$ 113.00 per person
Three course	Entrée + Main + Dessert. Includes St. Remio coffee & selection of tea	\$ 123.00 per person

SHARED-STYLE UPGRADES

Personalise your dining experience – price is per person

Sides	Sides addition (select one)	\$ 5.00 per person
Dessert	Dessert additions made roving	\$ 2.00 per person
Chefs Dessert	Mini dessert selection to the table – 2 per person	\$ 4.00 per person
Cheese	Shared plate, per table	\$ 5.00 per person

NOTE: SURCHARGES APPLY PUBLIC HOLIDAYS.

LUNCH & DINNER MENU

GEMA GROUP

ENTREE

Burratini V, NF

cows milk curd, fresh cut fattoush, super green dressing

Skull Island Prawns NF

avocado, baby cucumber, fine herbs, pomegranate mascarpone, brioche

Cinnamon Spiced Duck GF

ancient grain, orange-soaked currents, beetroot, dill oil

Ginger Soy Chicken Wombok & Papaya Salad GF, DF

sesame kewpie, fried noodles

Honey Spiced Roasted Cauliflower & Carrots GF, V

Dukkha & preserved lemon labneh

Slow Cooked Ham Hock Gnocchi NF

thyme, onion, garlic, mint & pea

MAINS

Salt Grass Lamb GF, NF

garlic roasted potato, fetta & minted peas, thyme jus

Roasted Pumpkin, Pecorino, Ricotta Tortolloni

V, NF

garlic sauteed spinach, chive beurre blanc

South Gippsland Beef Fillet GF, NF

truffle potato gratin, charred red onion, port jus

Baked Salmon, Spinach & Tomato Risotto GF, NF

seasonal petit vegetables, citrus dill butter sauce

Humpty Doo Barramundi GF, NF

spiced roasted carrots, charred greens, soft lemon & herb potato

Southern Style Chicken NF

sweet corn, sauteed sprouts, garlic potatoes, tomato sauce

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SIDES

Heirloom Beetroot **V, GF**
spinach, toasted pumpkin seeds, feta

Harissa Roasted Cauliflower **V, GF**
pickled shallots, baby cucumber, lemon yoghurt

Grilled Broccolini **VG, GF, DF**
toasted hazelnuts & pomegranate dressing

Twice Cooked Baby Potatoes **V, GF, DF, NF**
oregano & rosemary salt

DESSERT

Vanilla & Honey Pannacotta **V, NF**
blueberry coulis, ANZAC biscuit crumble

Dark Chocolate Mousse **V, GF**
with Frangelico, raspberries & white chocolate

Apple & Apricot Crumble **V, NF**
burnt caramel ice-cream

Caramel Tiramisu **V, NF**
coffee-soaked sponge, caramel & milk chocolate cream

Citrus Tart **V, NF**
citrus compote, dehydrated citrus

FROMAGERIE UPGRADE

Victorian Cheese Plate
Award winning Victorian cheese selection, quince,
fruit bread, crackers & dried fruit - shared by 10 guests.

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.

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.

ALLERGEN KEY

- 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.

