

GEMA GROUP

Creating magic in *Melbourne*

The Palms, Slipstream and T8 Lakeside

Friday 6 - Sunday 8 March 2026

FORMULA 1 QATAR AIRWAYS AUSTRALIAN GRAND PRIX 2026

fri SATSUN

6 March 2026 | Tier 2 | Grazing Menu

Morning Session

Potato rosti, lemon & dill crème fraiche, hot honey smoked salmon

Autum tomato and whipped fetta with house baked focaccia

Bruschetta, whipped feta, jamon Iberico, thyme grapes, petite rocket

Cauliflower croquettes, chive aioli

Sage & polenta madeleines

Lunch Session

Mustard butter prawns, corn & wilted greens

Snake beans, mushroom mapo tofu

Chicken empanadas, mojo verde

Grilled swordfish, carrot skordalia, toasted flatbread, sumac pickled onions

Jerk pork loin, jicama salsa, grilled pineapple

Slow cooked beef brisket, baked cornbread

Creamy peanut chicken, edamame & soba noodle

Live roaming oyster butlers shucking fresh to market oysters – citrus wedges, gin & scotch sprays

Creamy peanut chicken, edamame & soba noodle

Strozzapreti, pork sausage, radicchio & sage

Fromagerie

Tarago River cheese co. triple cream, Willow Grove creamy blue, Maffra mature cheddar, Lavosh crispbreads, Davidson Plum paste, fresh berries, red grapes, dried pears

Sweets

Classic cheesecake topped with red fruits & pistachios

Layered sponge espresso & mascarpone

Anna Polyviou dessert bar

Afternoon Session

Harissa lamb sausage roll, tomato relish

Prawn & sesame toast

Kaarage chicken, kewpie mayo

Pulled beef nachos, pico de gallo, guacamole, sour cream

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frisatsun

7 March 2026 | Tier 2 | Grazing Menu

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Morning Session

Medialunas

Chorizo, potato & egg filled turnover

Olive oil almond cakes, dark chocolate espresso syrup

Petuna cold smoked salmon, cucumber & dill
salsa, preserved lemon creme fraiche

Roasted sweet potato, bacon, caramelised onion
& thyme frittata

Lunch Session

Sumac lamb salad, chickpeas, taramasalata

Prosciutto baked chicken, peach & barley salad,
truffle pecorino

Humpty Doo barramundi pasta, green tomato,
parsley oil & finger lime

Saltbush Lamb empanada, chimichurri

Soy marinated Wagyu, Korean chilli roasted
mushrooms

Live roaming oyster butlers shucking fresh to market
oysters – citrus wedges, gin & scotch sprays

Patatas Bravas, brava salsa, mayonnaise

Chilli caramel pork, rice noodles, pickled carrot,
Vietnamese chilli sauce

Smoked chicken, charred ciabatta bread & lettuce,
buttermilk, horseradish, dukkah praline

Fromagerie

Tarago River cheese co. triple cream, Willow
Grove creamy blue, Maffra mature cheddar,
Lavosh crispbreads, Davidson Plum paste, fresh
berries, red grapes, dried pears

Sweets

Yuzu & white chocolate ganache tartlets

Craquelin choux, salted caramel cream

Anna Polyviou dessert bar

Afternoon Session

Braised Rendang beef pies

Paella bomba bites, saffron aioli

Roasted cauliflower, current & pine nut
empanadas

Slow cooked lamb birria style bao buns

Porchetta baguette, pork stuffing, fennel slaw &
mayo

frisatsun

8 March 2026 | Tier 2 | Grazing Menu

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Morning Session

Watermelon bites with micro mint, orange, fresh berries, sheep's milk yoghurt

Shaved Persian beef parcels

Bruschetta, whipped feta, jamon Iberico, thyme grapes, petite rocket

Shitake truffle & taleggio croquette, thyme aioli

Apple frangipane tartlets

Lunch Session

Turmeric chicken sticks, curry roasted kipflers, chilli & coconut sambal

Spicy beet, Beluga lentils, dates, hommus dressing

XO lamb cutlets, peanut cucumber salad

Brazilian chicken coxinhas, chimichurri aioli

Aromatic braised chicken, sweet onions & lemon

Live roaming oyster butlers shucking fresh to market oysters – citrus wedges, gin & scotch sprays

Grilled wagyu sirloin, harissa butter, green tomato & melon salad

Pan fried salmon, cucumber, haloumi, avocado, coriander & lime dressing

Chicken & prawn siu mai, shallot & ginger broth, crispy chilli oil

Fromagerie

Tarago River cheese co. triple cream, Willow Grove creamy blue, Maffra mature cheddar, Lavosh crispbreads, Davidson Plum paste, fresh berries, red grapes, dried pears

Sweets

Violet Crumble Cake - Chocolate & salted honey cake, honeycomb

Coconut & lime tarts

Anna Polyviou dessert bar

Afternoon

Greek lamb & feta flatbreads, feta & olive salsa

Pork belly sticks, paprika crisps

Duck arancini, aioli

Poached chicken & confit leek pies

Spicy crab cake sliders, mayo, brioche bun



beverages

Friday 6 - Sunday 8 March 2026

Beverage Selection

WINE

Moët & Chandon Brut
Penfolds Max's Chardonnay
Cape Schank Pinot Grigio
Penfolds Max's Shiraz
T'Gallant Cyrano Pinot Noir

BEERS

Heineken® Lager
Heineken® Silver
Heineken® 0.0

SPIRITS AVAILABLE FOR PURCHASE

Belvedere Vodka
Four Pillars Rare Dry Gin
Canadian Club Rye Whiskey
Jim Bean Bourbon
Volcan Tequila
Glenmorangie Scotch Whiskey

NON- ALCOHOLIC

Pepsi, Pepsi Max, 7UP
Acqua Panna Still Water
S Pellegrino Sparkling Mineral Water
S Pellegrino Blood Orange Flavored Sparkling Mineral Water
Rockstar Tropical Guava

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A long-exposure photograph of the Melbourne skyline at night, viewed from across the water. The city lights are reflected on the water's surface. The sky is a deep blue with some clouds. In the foreground, there are silhouettes of palm trees and a small building.

Melbourne,
here we come

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Gema Group Events

www.gema.com.au