

GOMA  
RESTAURANT  
CONTEMPORARY  
DINING



GOMA RESTAURANT





## ABOUT US

The GOMA Restaurant offers remarkable group dining experiences.

QAGOMA (Queensland Art Gallery | Gallery of Modern Art) prides itself on being the only gallery in Queensland to prepare and deliver in-house restaurant and function catering. Our team's extensive and specialist knowledge allows us to offer our clients outstanding culinary experiences with service tailored to every event.

Executive Chef Douglas Innes-Will brings an invaluable wealth of experience to QAGOMA. He previously worked at Spicers Peak Lodge in Maryvale, Queensland, which was awarded two hats by the Brisbane Times *Good Food Guide* in 2016 and 2017. He was also Executive Chef of Hamilton Island's 6-star offering, *qualia*, where he enjoyed two years at the helm of the resort's culinary operations. Douglas's approach to food combines modern, Australian-inspired cuisine with contemporary ingredients and techniques, focusing on locally sourced produce. He was appointed QAGOMA's Executive Chef in May 2018 and is inspired by the opportunity to work in the creative environment of the Gallery.

Joined by GOMA Restaurant chefs Michael Bickford and Matthew Blackwell, Douglas draws on his in-depth knowledge of Queensland small producers and unique seasonal and native ingredients.

Whether you're looking to host a milestone event, celebrate the end of the year with your team, hold an intimate and sophisticated wedding reception, or treat your guests to a client experience with a difference, GOMA Restaurant offers truly exceptional contemporary group dining.



Whitsunday Islands Spanish mackerel, mussel, smoked onion, oyster cream

## ABOUT US

GOMA Restaurant's philosophy is to deliver a dining experience as contemporary and creative as the artwork that surrounds it.

Like the best artists, our menu strives to tell stories. With a focus on local ingredients, we work with growers and suppliers to source produce at its peak, profile new ingredients and rediscover forgotten ones. The Gallery aims to minimise its environmental impact by using sustainable, organic and local ingredients where possible. A similar ethos is applied in selecting our wines, each chosen to perfectly match our food or be enjoyed on its own.

 2019 NATIONAL GOOD FOOD GUIDE



**GOMA RESTAURANT**

**GALLERY OF MODERN ART**

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# GROUP DINING

GOMA Restaurant is open to the public Wednesday to Sunday for lunch from 12pm and Friday and Saturday evenings for dinner from 5.30pm. We offer group booking reservations Wednesday to Sunday, for groups of 11 to 65 guests.



GOMA RESTAURANT  
DINING ROOM



GOMA RESTAURANT  
TERRACE, OUTDOOR



SEMI-PRIVATE DINING,  
MEZZANINE LEVEL



## INTIMATE GROUPS

For groups of up to 20 guests:  
A dining package selection for your party is required.  
Minimum spend may apply.

## EXCLUSIVE RESTAURANT HIRE

For groups of more than 20 guests:  
A dining package and wine selection for your party is required.  
A minimum spend and/or venue hire may apply on your selected date.

## INCLUSIONS

A printed menu with your food and wine selection, at each place at your table.  
A floor plan and seating plan, if required.  
Linen tablecloths and napkins.  
We can place your florals or other table dressings, if required.



Olmecca tomato, sourdough, saffron, curd

## SET MENU DINING

Select from our two- or three-course menu, with complimentary side dishes.

Please note, as our menu moves with the seasons, some dishes may have altered by the time of your reservation. We will confirm your menu with you at least 1 week from your event date.

Prices are per person.

MAIN | DESSERT | 65 PP // ENTRÉE | MAIN | 75 PP *(Lunch only)*

ENTRÉE | MAIN | DESSERT | 100 PP *(Lunch or dinner)*

Select one item for each course for single serve, or two items for alternate serve.

### ENTRÉE

Saku tuna, clams, finger lime, tofu (DF, can be GF)

Olmecca tomato, sourdough, saffron, curd (V, can be GF)

### MAIN

Wagyu, burnt broccoli, fermented chilli, black bean (GF, can be DF)

Whitsunday Coast barramundi 'tandoori', potato, yoghurt (GF, can be DF)

### DESSERT

Tiramisu (not GF or DF)

Coconut, mango, yuzu, liquorice (GF, DF, VV)

Set menus include both side dishes below,  
served share-style to the table with your main course

Cos salad, palm sugar vinaigrette (GF, DF)

New potatoes, truffle, chive, parmesan (GF)

### VEGETARIAN MENUS

#### ENTREE

Olmecca tomato, sourdough, saffron, curd (V, can be DF)

#### MAIN

Hay-smoked celeriac, hazelnut, cos, dukkha (V, GF, can be DF)

#### Seasonal menu changes

Please note, as our menu moves with the seasons, some dishes may have altered by the time of your reservation. We will confirm your menu with you at least 1 week from your date; however, we cannot guarantee availability.

#### Dietary requirements

With adequate notice prior to your event, our set and tasting menus can be reimagined to suit most common dietary requirements. For serious allergies, please contact us directly to discuss your needs.



Bee One Third rooftop honey, white peach, honeycomb, rosemary

## SIGNATURE TASTING MENUS

Each designed as an exploration of our region, our tasting menus highlight the peak of the season and our local producers. Progressing from light and fresh plates, to savoury and robust, our degustation experiences are a balance of celebrating quality ingredients and culinary technique.

Prices are per person.

Tasting menus are served as set menus only.

We serve our tasting menus across approximately 2.5–3 hours, depending on the timing of your event, number of guests and number of courses desired.

### 5 COURSE TASTING | 110 PP (equivalent in volume to our 3-course menu)

Saku tuna, clams, finger lime, tofu

Hay-smoked celeriac, hazelnut, cos, dukkha

Whitsunday Coast barramundi 'tandoori', artichoke, yoghurt

Wagyu, burnt broccoli, fermented chilli, black bean

Mango, yuzu, liquorice, coconut

### 7 COURSE TASTING | 140 PP (equivalent in volume to more than our 3-course menu)

Fraser Isle spanner crab, koshihikari, hemp seed, burnt butter

Saku tuna, clams, finger lime, tofu

Wallaby tartare, cucumber, coal, seeds

Whitsunday Coast barramundi 'tandoori', artichoke, yoghurt

AACo wagyu, burnt broccoli, fermented chilli, black bean

Roasted artichoke, soured cream, pepita

Tiramisu



Cured salmon, black prawn cracker, caramelised pumpkin, yuzu pearls

## COCKTAIL WELCOME

Set the tone for your dining event and welcome your guests with a selection of four canapés from our list below, available with any dining menu.

Depending on your guest numbers and event requirements, we can offer several welcome arrival spaces – including the terrace, mezzanine or bar area – before seating your guests in the restaurant dining room.

A minimum of 20 guests applies to this package. Each of the canapés below are served to your guests over a 1-hour period.

Beverages are charged on consumption.

### WELCOME CANAPÉ PACKAGE | 1 HOUR | 40 PP

Corn dog, popcorn mustard (GF, DF, VV)

Wallaby tartare, seeds, cucumber (GF, DF)

Comté cake, black garlic (GF)

Potato crisp, cobia ham, egg yolk, Bottarga (GF, DF)

### COCKTAIL CELEBRATIONS

If you would like to hold a cocktail celebration for a longer duration or a large group, please contact us for a tailored package.



White asparagus, cobia ham, caviar



Blood plum, amaretto, macadamia, black sesame

# WINE

Our wine selection is predominantly new world in origin, with a focus on Queensland's growing regions. To complement our food philosophy, we highlight progressive winemakers who capture a sense of time and place through their viticulture and vinification.

Each varietal has been selected from iconic regions and outstanding vintages. We present wine as more than an accompaniment – it is part of the holistic dining experience, and celebrates terroir with every sniff, swirl and sip.

For groups of more than 20 guests, we require a beverage list for your table. Choose from one of our beverage options below. We offer our full range of beer, cider and non-alcoholic beverages for your table.

All beverages are charged on consumption, by the bottle price. Our curated wine list is a short selection that will work with any of our menu offerings. We can also pair one wine to each course, if preferred. Your wine selection will be printed on your menu.

## CURATED WINE LIST (to suit any menu and a wide range of tastes)

Daosa Natural Reserve, Adelaide Hills, South Australia 2016	74
Jewel Trocken Riesling, Rheinhessen, Germany 2016	72
Terra Di Granito Viognier, Granite Belt, Queensland 2014	56
Holm Oak Pinot Noir, Tamar Valley, Tasmania 2017	62
Grailot Syrah No 2, Heathcote, Victoria 2016	66
Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia 2017	55

## CURATE YOUR OWN WINE LIST

You can create your own wine list to suit your guests' requirements and your event budget. Select 1 sparkling white wine, 2 white/rosé wines, 2 red wines and 1 sticky wine, from the list below.

### SPARKLING | CHAMPAGNE

Seesaw Prosecco, Orange, New South Wales 2018	50
Daosa Natural Reserve, Adelaide Hills, South Australia 2016	74
Devaux Grande Réserve Brut, Bar-sur-Seine, France N.V.	110

### WHITE

Golden Grove Vermentino, Ballandean, Queensland 2017	58
Yangarra Roussanne, McLaren Vale, South Australia 2017	75
Terra Di Granito Viognier, Granite Belt, Queensland 2014	56

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# WINE

## ROSÉ

Terra Di Granito Rosé, Granite Belt, Queensland 2017 56

## RED

Holm Oak Pinot Noir, Tamar Valley, Tasmania 2017 62

Red Letter Days Grenache, Barossa Valley, South Australia 2016 74

Grailot Syrah No 2, Heathcote, Victoria 2016 66

## DESSERT

Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia 2017 55

Bream Creek Late Picked Schönburger, Bream Creek, Tasmania 2016 55

Barambah Wines Rack Dried Semillon, Moffatdale, Queensland 2016 75

## EXTRAORDINARY PAIRED WINE

Our sommelier has selected some striking highlights from our wine list, from various regions and grape varieties. This list is designed to surprise and delight your guests and is able to be paired to any menu. Perfect for food and wine enthusiasts.

Devaux Ultra D, Extra Brut, Bar-sur-Seine, France N.V. 140

Perrier-Jouët Blason Rosé, Épernay, France N.V. 160

Grosset Springvale Riesling, Clare Valley, South Australia 2018 90

Tobin Wines Isabella Semillon, Ballandean, Queensland 2010 110

Shaw + Smith M3 Chardonnay, Adelaide Hills, South Australia 2015 120

Tolpuddle Pinot Noir, Coal River, Tasmania 2016 150

Geyer Wine Co. Cabernet Franc, Barossa Valley, South Australia 2016 80

Yangarra Small Pot Shiraz, McLaren Vale, South Australia 2014 120

Barambah Wines Rack Dried Semillon, Moffatdale, Queensland 2016 75

Bream Creek Late Picked Schönburger, Bream Creek, Tasmania 2016 55

Poured at half pour (75ml) for our tasting menus, or full pour (150ml) for 2-3 course menus. Dessert wines poured at 75ml. We work with small wine estates, bespoke producers and limited vintages to source an eclectic wine list; varietals and vintages are subject to change.

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# INFORMATION

## LOCATION

Within walking distance from the Brisbane CBD, QAGOMA is well serviced by public transport and is situated at Stanley Place in the Cultural Centre at South Brisbane.

GOMA Restaurant is located on the ground level of GOMA, with access via main entry doors and our cloakroom available nearby.

## TERMS AND CONDITIONS

A full copy of the QAGOMA Conditions of Hire is available on request and must be viewed and agreed to in order to proceed with your event.

One bill per table.

Final numbers and special dietary requirements to be advised 7 working days prior to the event.

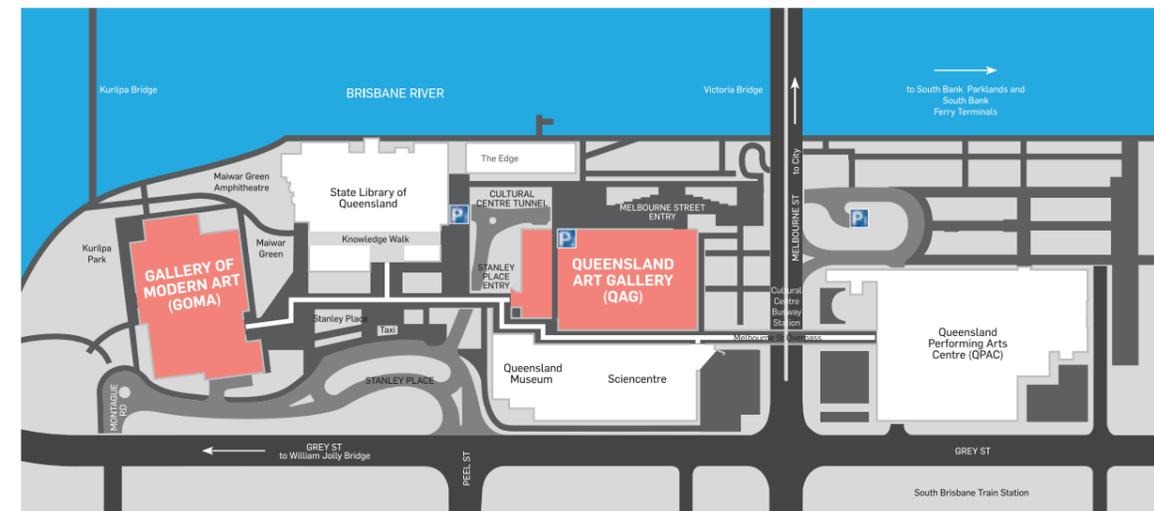
A security deposit may apply to your booking.

Please note food & beverage selections and prices subject to change.

## PARKING

Undercover paid parking is available at the Cultural Centre in the following locations:

- Queensland Art Gallery/Queensland Museum car park
- Stanley Place/State Library of Queensland car park
- Queensland Performing Arts Centre car park



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## **GOMA** RESTAURANT

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STANLEY PLACE, SOUTH BRISBANE

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