

Party together at
Hundred Acre Bar



2022 Function + Group Menus





The Hillstone Family

January 2022 marks an exciting milestone for founders Hans Pettersson and Jens Holland as they celebrate 34 years at Hillstone St Lucia.

The Swedish duo moved to Brisbane in 1988 and have spent this time sprinkling their Scandinavian hospitality all over St Lucia, opening hundred acre bar in 2005 and Saint Lucy café e cucina in 2012 - all the whilst evolving Hillstone into one of Brisbane's most well-appointed and reputable event venues.

Winning the management rights to operate the St Lucia Golf Links golf course in 2017, Jens and Hans have since embarked on a multi-million dollar upgrade across the venue.

Saint Lucy has since left the family (sold in July 2019), with the focus now on the final development and upgrades at their primary venue. Jens and Hans's vision has been brought to life; uniting golf, events, and dining to make their house of brands one of Brisbane's most iconic landmarks.



— ST LUCIA —
GOLF LINKS
— home of —
HILLSTONE | Hundred Acre Bar

The background image shows a multi-level restaurant. On the left, there is a bar with various bottles and a menu board. In the center, there is a dining area with tables and chairs. On the right, there is an outdoor seating area with a wooden table and a black stool. The overall atmosphere is warm and inviting.

Experience the unique and homely aspects of this undercover, open air restaurant. The building is multi-level with five charming floors that are equally as warm and welcoming.

As you work your way from the entry, up to the Rooftop Terrace, you will experience the homely charm of the place that has come from generations of visitors that have celebrated here.

Hundred Acre Bar is a celebration of rustic, home and generosity. The dining experience features an exciting selection of meals made from the freshest seasonal ingredients, with an Italian influence. Served by our friendly team, the only thing you need to focus on is celebrating with loved ones.

Banquet Menu

minimum 8 adults

\$60 per person

Entrée

shared family style

Schiacciata | caramelised balsamic, EVOO, jalapeno hummus [df] [gfo] [v]

Chef's selection of two antipasti small plates

Mains

shared family style

Seasonal Protein | accompaniments, jus

Chef's Curated Pasta | seasonal ingredients with fresh pasta

Risotto Ai Funghi | wild roasted mushrooms, garlic, butter, truffle pecorino, herbs [v] [gf]

Served with

Arugula Salad | rocket, pear, candied walnuts, caramelised balsamic, pecorino [gf] [v]

Patatine | battered chips, rosemary salt, garlic + yuzu mayonnaise [v]

Set Menu

minimum 15 guests, maximum 26 adults

2 course \$68 per person

3 course \$78 per person

sample menu only

Amuse-Bouche

Antipasti Entrée

shared family style

Cured Saison Meats | Tuscan flat bread, caramelised balsamic, jalapeno hummus [df] [v]

Ricotta Filled Zucchini Flowers | preserved lemon yoghurt [v]

Mains

Selection of 2 courses for alternate drop

Lamb Ragu | pappardelle, tomato sugo, aged parmesan

Aglione e Olio | spaghetti, chilli, garlic, onion, charred zucchini, fresh herbs, aged parmesan [v]

Pork Belly | caramelised apple puree, celeriac remoulade, panela jus [df] [gf]

Truffle Ravioli | burnt butter, roast pumpkin puree, toasted hazelnuts, sage [v]

Daily Market Fish | complementing accompaniments

served with arugula salad for the table

Dessert

alternate drop

Mandarin Panna Cotta | crumble, lime zest [gf] [v]

Cannoli | whipped chocolate chip ricotta, pistachio crumble [v]

15% surcharge applies on public holidays
Dietary requirements can be catered for upon request.

NOTE: minimum 72 hours notice for group dining menu is required. Available in Private Dining Room and Rooftop only. Minimum food and beverage spends apply.

Antipasti + Pizza Share Menu

minimum 15 guests

\$50 per person

Antipasti Entrée

shared family style

Cured Saison Meats | pickled vegetables, caperberries, bocconcini [gf]

Traditional Tuscan Flat Bread | caramelised balsamic + EVOO, jalapeno hummus [df] [v]

Pizza

Choice of 3 pizzas to be shared

served with green salad + shaved pecorino

Diavola | fior di latte, spicy salami, basil, chilli

Patata | fior di latte, rosemary potato, Spanish onion, pancetta, baby capers

Margherita | fior di latte, fresh basil [v]

Funghi | fior di latte, wild mushrooms, taleggio, shaved parmesan

Puttanesca | fior di latte, Kalamata olives, roasted capsicum, pickled anchovies, chilli

Zucca | fior di latte, roasted pumpkin, blue cheese, baby spinach, pine nuts [v]

Gluten free bases available + \$6

15% surcharge applies on public holidays
Dietary requirements can be catered for upon request.

NOTE: minimum 96 hours notice for group share menu

Platters

minimum 20 guests

Tuscan - \$120

[serves 8 to 10]

Traditional Tuscan Flat Bread | garlic toum, jalapeno hummus, caperberries

Bocconcini + Heirloom Tomato Skewers | caramelized balsamic glaze, crispy basil [gf] [v]

Small Bites - \$310

[serves 10 - 15]

Beetroot + Feta tartlet | balsamic glaze, toasted nuts [v] [veo]

Smoked Salmon Mousse | cucumber, wafer, dill

Confit Duck Pancakes | cucumber, carrots, coriander, sweet ponzu + hoisin sauce [df]

Tomato + Bocconcini Arancini | roast pepper mayonnaise [gf] [v]

Substantial - \$320

Please select one option [serves 20]

Wagyu Beef Slider | American cheese, caramelised onion, smoked aioli, pickles

Smoked Pork Belly Bites | Compressed Papaya + mint salad [df] [gf]

Battered Barramundi | Asian salad, tartare, lemon

Flat bread Margherita Pizza | heritage tomato, mozzarella, basil [v]

15% surcharge applies on public holidays

Dietary requirements can be catered for upon request.

Subject to change due to seasonal produce. Substitutions will be provided.

NOTE: minimum 7 days notice for group platter menu

Beverage Packages

Standard

Wine

Mike Press Sauvignon Blanc 2021
Adelaide Hills, South Australia

Mike Press Rose 2020
Adelaide Hills, South Australia

Mike Press Shiraz 2018
Adelaide Hills, South Australia

Yabby Lake 'Red Claw' Pinot Noir 2019
Mornington Peninsula, Victoria

Sparkling

Da Luca Prosecco DOC Veneto, Italy

Beer

Great Northern Super Crisp, Estrella Damm
Stone and Wood Pacific Ale, Peroni Nastro

Non-alcoholic

Schweppes soft drinks + juices

Premium

Wine

Astrolabe Sauvignon Blanc 2019
Marlborough, NZ

Leeuwin Estate 'Prelude' Chardonnay 2019
Margaret River, WA

Domaine De Triennes Rose 2019
Provence, FR

Sidewood Shiraz 2017
Adelaide Hills, SA

S.C. Pannell Montepulciano 2018
Langhorne Creek, SA

Sparkling

Louis Bouillot Brut N.V
Burgundy, FR

Beer

Great Northern Super Crisp, Estrella Damm
Stone and Wood Pacific Ale, Peroni Nastro

Non-alcoholic

Schweppes soft drinks + juices

	per person
2 hours	\$40
Each additional hour	\$15

	per person
2 hours	\$55
Each additional hour	\$25

Beverages on Consumption

Select the drinks and the limitations. Guests receive a wristband on arrival and order directly from the bar, with invoice to be settled on the day.

Venue Options



Rooftop

Cocktail | up to 30 guests

Dining | up to 20 guests

Set privately above our restaurant with sweeping views of the fairway, this open and airy retreat is great for intimate gatherings.



The Living Room

Cocktail | up to 50 guests

Your home away from home. With a comfortable array of seating and space to mingle, the cozy charm of the Living Room fills the air with a warmth all year round.



Private Dining Room

Dining | up to 26 guests

Take in the beloved views of the golf course over a long lunch or celebratory dinner. Feast and indulge with your guests on one of our curated menus.



The Pavilion

Cocktail

half space | up to 40 guests

full space | up to 80 guests

Overlooking our mini golf course, this landscaped pavilion provides a relaxed and inviting setting to gather with friends and celebrate.

Hundred Acre Bar

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