

# Hundred Acre

Bar • Restaurant • Bakery



Events + Group Bookings



# Shared Set Menu

*maximum 26 adults*

**\$65 per person**

Hundred Acre Sourdough  
seasonal butter

Ham Croquette  
spanish serrano, bechamel, aioli

Raw Fish  
market fish, yuzu dressing, sisho, radish, toragashi, ginger

Beef Sirloin mb+4  
wattleseed rub, wild rocket, cafe de paris butter, parmesan, chardonnay dressing

**OR**

Market Fish  
beurre blanc, rainbow chard, capers, dill

Chips  
aioli

Caesar Salad  
caper dressing, cured egg yolk, parmesan, radish, pangrattato

Chocolate Brownie  
pistachio praline, vanilla ice cream

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.  
Minimum food and beverage spends apply for private area.

Sample menus only. Menus subject to change seasonally.

# Platters

*cocktail style - minimum 20 guests*

**\$45 per person**

## Roaming Bites

Eggplant chips | black garlic aioli [df] [gf] [v]

Guacamole | pico de gallo, corn chips [gf] [v]

Ham Croquette | spanish serrano, bechamel, aioli

Chorizo | cider, watercress

## Substantial

*select two items (100% serve of each item)*

Lamb Meatballs | rustic tomato sauce, dill feta

Fish & Chips | beer battered market fish, tarte sauce, chips

Mini Chicken Schnitzel | buttermilk free-range chicken, parmesan, slaw

Angus Beef Slider | american cheese, caramelised onion, smoked aioli, pickles

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

## Optional Add Ons

*per person, per item*

\$5 Hummus | crudités, pita

\$10 Charcuterie board | cured meats selection, pickles, condiments, sourdough

\$10 Cheese board | daily selection of soft & hard cheeses, condiments, lavosh

Selections must cater for 100% of your guests, we do not offer a 50/50 serve of items

15% surcharge applies on public holidays

Dietary requirements can be catered for upon request.

Minimum food and beverage spends apply for a private area.

Menus subject to change seasonally





Veuve Clicquot

Veuve Clicquot



# Beverage Packages

## Standard

### Wine

Mike Press Sauvignon Blanc 2023

Mike Press Rose 2022

Mike Press Shiraz 2022

### Sparkling

Silverleaf Sparkling Brut NV

### Beer

A selection of tap beers & Cascade light

### Non-alcoholic

Schweppes soft drinks + juices

## Premium

### Wine

Astrolabe Sauvignon Blanc 2022

Leeuwin Estate 'Prelude' Chardonnay 2022

Domaine De Triennes Rose 2021

Sidewood Shiraz 2021

Red Claw Pinot Noir 2021

### Sparkling

Arras Blanc de Blanc NV

### Beer

A selection of tap beers & Cascade light

### Non-alcoholic

Schweppes soft drinks + juices

	per person
2 hours	\$45
Each additional hour	\$15

	per person
2 hours	\$60
Each additional hour	\$25

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## 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.

# Event Spaces

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## 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.



## 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.

# Event Spaces

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## 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.



## 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

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