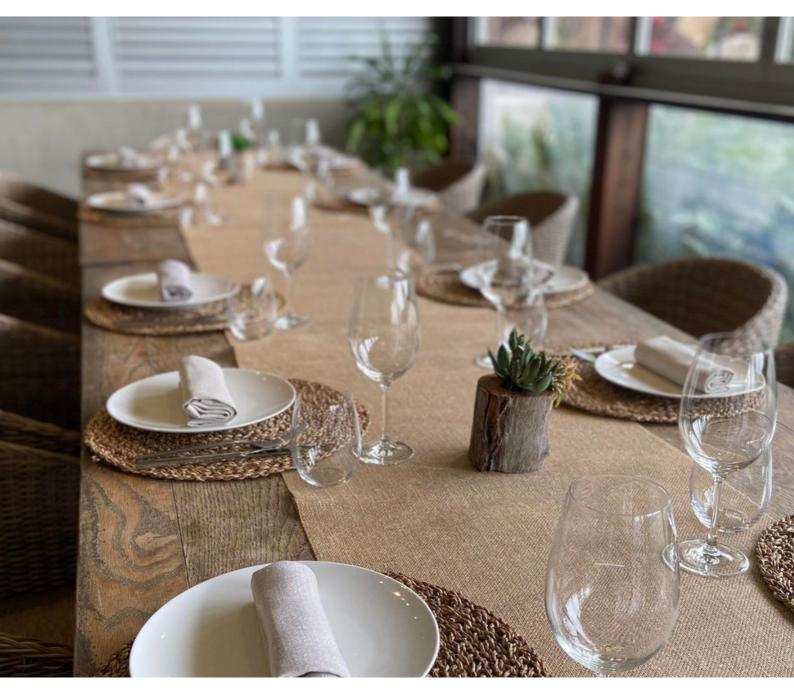
# Hundred Acre

### 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



### **Beverage Packages**

Standard

Wine Mike Press Sauvignon Blanc 2023

Mike Press Rose 2022

Premium

Wine Astrolabe Sauvignon Blanc 2022 Leeuwin Estate 'Prelude' Chardonnay 2022

Domaine De Triennes Rose 2021

Mike Press Shiraz 2022

Sidewood Shiraz 2021 Red Claw Pinot Noir 2021

Sparkling Silverleaf Sparkling Brut NV Sparkling Arras Blanc de Blanc NV

Beer A selection of tap beers & Cascade light

Non-alcoholic Schweppes soft drinks + juices

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|                      | per person |                      | per person |
|----------------------|------------|----------------------|------------|
| 2 hours              | \$45       | 2 hours              | \$60       |
| Each additional hour | \$15       | 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.

# **Event Spaces**

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**

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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