

# Hundred Acre



## Event Menus



# Shared Set Menu

*maximum 20 adults*

\$75 per person

## **Starters, share style**

Burnt leek croquettes, chili sambal aioli

Salmon crudo, buttermilk, yuzu, cucumber, dill, capers, grapefruit [gf]

## **Mains, alternate serve**

Black Angus sirloin, 300g mb3-4, café de Paris butter, peach + raspberry salad [ gf ]

Queensland barramundi, Mediterranean salsa, witlof, mayo [ gf , n]

*served with*

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

## **Dessert**

Lime sorbet, coconut snow, Malibu jelly [gf, df]

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.

# Cocktail Menu

*cocktail style - minimum 20 guests*

**\$45 per person**

## Small bites

*select four items [100% serve of each item]*

Salmon tataki, avocado, sesame oil, seaweed cone [gf]

Burnt leek croquettes, chili sambal aioli

Hummus, ginger, orange, fried garlic, cinnamon + chilli, flatbread [ ve, gfo ]

Chicken lollipop, Korean sauce, puffed quinoa, black sesame seeds [df]

Australian calamari, papaya salad, wasabi mayo [gf]

Jamon serrano, sourdough, Catalan tomato, e.v.o.o [df]

## Substantial

*select two items [100% serve of each item]*

Fish taco, mango salsa, avocado, red cabbage [gf, df]

Beef sliders, cheddar, tomato, lettuce, onion, burger sauce [gfo, dfo, vo]

Seeded chicken schnitzel, ranch dressing

Fish + chips, tartare sauce, lemon, chicken salt

Margherita, fior di latte, tomato sugo, basil

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

## Premium

### Wine

Contemporary Sauvignon Blanc, 2022  
Contemporary Chardonnay, 2022  
Contemporary Rose, 2022  
Contemporary Shiraz, 2022  
Contemporary Cabernet Sauvignon, 2022

### Wine

Shaw & Smith Sauvignon Blanc, 2023  
La Prova Pinot Grigio, 2022  
Domaine de Triennes Rose, 2022  
Yabby Lake "Red Claw" Pinot Noir, 2021  
Glaetzer "The Bishop" Shiraz, 2020

### Sparkling

Silverleaf Brut N.V

### Sparkling

Arras Blanc de Blancs N.V

### Beer

A selection of tap beers & Cascade light

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### Non-alcoholic

Schweppes soft drinks + juices

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Schweppes soft drinks + juices

	per person		per person
2 hours	\$40	2 hours	\$60
Each additional hour	\$15	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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Hundred Acre



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