

Hundred Acre



Group + Event Menus

Group Menu

minimum 15 adults

\$65 per person

Starters, share style

Mount Zero Olives

Beef cheek croquettes, piquillo pepper, coriander mojo mayo

Mains, select two for an alternate serve

Jacks Creek Sirloin MS+3, 300g

Café de Paris, hand cut potatoes, rocket

Porcini mushroom risotto, mascarpone,
asparagus, parmesan, lemon [v, gf]

Barramundi, lemon caper butter sauce,
Kalamata, basil, tomato sofrito, greens [gf]

served with

Chargrilled broccolini, romesco, mandarin dressing, hazelnut, apple, mint [v, gf]

Chips [v, df]

Dessert, your choice of

Sticky date pudding, brown butter toffee sauce, vanilla bean ice-cream

Lemongrass + coconut panna cotta, passionfruit [ve, gf]

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

Potato mille-feuilles, red mojo mayo [ve, gf, df]

Seasonal croquettes, aioli [vegetarian available]

Peking duck pancakes, crudité, herbs, hoisin

Whipped ricotta tartlet, masala green peas, lemon, mint [v, gf]

Substantial

select two items [100% serve of each item]

Roasted pumpkin flat bread, caramelized onion, dukka, spinach, goats cheese [v]

Black angus beef sliders, cheddar, zucchini, lettuce, tomato, burger sauce [gfo, dfo, vo]

Stone & wood battered barramundi, hand cut chips, tartare sauce, lemon myrtle

Spiced lamb pita, tzatziki

Wagyu beef cheek sausage roll, coriander mojo

Pork belly, soybean paste, cucumber, chili

Moorish free range chicken thigh, coriander mojo [gf]

ADDITIONAL SUBSTANTIALS \$8 per person, per item

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 Craggy Range Sauvignon Blanc, Marlborough NZ La Prova Pinot Grigio, SA Domaine de Triennes Rose, France Yabby Lake "Red Claw" Pinot Noir, VIC Sidewood Shiraz, Adelaide Hills SA Leeuwin Estate Prelude Chardonnay, Margaret River
Sparkling Silverleaf Brut N.V	Sparkling Jansz Rose NV, TAS
Beer A selection of tap beers	Beer A selection of tap beers
Non-alcoholic Schweppes soft drinks + juices	Non-alcoholic Schweppes soft drinks + juices

	per person		per person
2 hours	\$40	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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