

# hundred acre

KITCHEN + WINE BAR



GROUP + EVENT MENUS



# Cocktail Menu

COCKTAIL STYLE - MINIMUM 20 GUESTS  
\$30 PER PERSON - SMALL BITES ONLY

## small bites

POTATO MILLE-FEUILLES + RED MOJO MAYO

[VE, GF, DF]

SEASONAL CROQUETTES + AIOLI

[VEGETARIAN ARANCINI AVAILABLE]

PEKING DUCK PANCAKES, CRUDITÉ, HERBS + HOISIN

WHIPPED RICOTTA, TRUFFLE + HONEY TART

[V, GF]

## add on substantials + \$8 per person, per item

SPICED LAMB SKEWERS, POMEGRANATE DRESSING + TZATZIKI

[GF, DFO]

BLACK ANGUS BEEF SLIDERS, BACON, CHEDDAR, ZUCCHINI, LETTUCE, TOMATO + BURGER SAUCE

[VEO, GFO]

STONE & WOOD BATTERED BARRAMUNDI, CHIPS, TARTARE SAUCE + LEMON MYRTLE

[DF]

KOREAN CHICKEN LOLLIPOPS, PUFFED QUINOA, SPRING ONION

ZUCCHINI FLOWERS, GOATS CHEESE, LEMON + HONEY

100% SERVE OF EACH ITEM REQUIRED PER PERSON FOR ADD ONS, \$8 PER PERSON, PER ITEM

# Dining Menu

MINIMUM 15 ADULTS

\$60 PER PERSON

## starters

*share style*

WOODFIRED FLATBREAD

HUMMUS, TAHINI + ALEPPO PEPPER

SERRANO HAM CROQUETAS

## mains

*alternate serve\**

CHARGRILLED SWORD FISH

with chermoula, coconut & pumpkin puree + Asian greens

RIVERINA BLACK ANGUS SIRLOIN MS+2 300G

Cafe de Paris chips, rocket + parmesan

*served with*

ASPARAGUS, HAZELNUT ROMESCO, MANDARIN DRESSING

CHIPS + TRUFFLE AIOLI

*\*vegetarian alternative available*

## desserts

*alternate serve\**

VALRHONA DARK CHOCOLATE FONDANT + MACADAMIA ICE-CREAM

NECTARINE MELBA, RASPBERRY VERBENA, WHIPPED PANNA COTTA + ALMONDS



# Beverage

## CONSUMPTION TAB

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.

## PACKAGES

### STANDARD

#### wine

CONTEMPORARY SAUVIGNON BLANC  
MULTI REGION, AUSTRALIA

CONTEMPORARY ROSE  
MULTI REGION, AUSTRALIA

CONTEMPORARY SHIRAZ  
MULTI REGION, AUSTRALIA

CONTEMPORARY CABERNET SAUVIGNON  
MULTI REGION, AUSTRALIA

#### sparkling

WOLF BLASS BRUT N.V

#### beer

A SELECTION OF TAP BEERS

#### non-alcoholic

SCHWEPPE'S SOFT DRINKS + JUICES

### PREMIUM

#### wine

CRAGGY RANGE SAUVIGNON BLANC  
MARLBOROUGH NZ

BERTANI VELANTE PINOT GRIGIO  
ITALY

DOMAINE DE TRIENNES ROSE  
FRANCE

YABBY LAKE "RED CLAW" PINOT NOIR  
VIC

SIDEWOOD SHIRAZ  
ADELAIDE HILLS SA

LEEWIN ESTATE PRELUDE CHARDONNAY  
MARGARET RIVER

#### sparkling

ASTORIA BRUT DOC NV, VENETO ITALY

#### beer

A SELECTION OF TAP BEERS

#### non-alcoholic

SCHWEPPE'S SOFT DRINKS + JUICES

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

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

# 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

## 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.



## 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

07 3870 3433

hello@hundredacrebar.com.au

Follow us at



Hundred Acre



@hundredacre.stlucia