

hundred acre

KITCHEN + WINE BAR



GROUP + EVENT MENUS



COCKTAIL MENU

COCKTAIL STYLE - MINIMUM 20 GUESTS

\$30 PER PERSON - SMALL BITES ONLY

canapes included

FOCACCIA, TOMATO PULP, SAN DANIELE PROSCIUTTO [df]

TRUFFLED RICOTTA TARTLET + PICKLED FIG [v, gf]

JAMÓN CROQUETAS + AIOLI

CHICKEN LOLLIPOPS, KOREAN SAUCE, SESAME SEEDS + PUFFED QUINOA [df]

+ add on substantials

LAMB SKEWER + POMEGRANATE MOLASSES [gf, df]

BATTERED BARRAMUNDI, TARTAR SAUCE + LEMON MYRTLE SALT

CHEESEBURGER SLIDER, CHEDDAR CHEESE, ONION RELISH + PICKLES [gfo]

KENT PUMPKIN, GOAT'S CURD, SAGE, BROWN BUTTER HAZELNUT, ALEPPO [gf, df, n]

PULLED PORK BAO PICKLED ZUCCHINI, CARROT, CORIANDER, HOISIN [df]

\$8PP, PER ITEM

+ other

CHIPS, TRUFFLE AIOLI [df]

\$5PP

RIVERINA SIRLOIN MS+2, CAFÉ DE PARIS BUTTER, SERVED MEDIUM [gf]

\$15 PP

OYSTERS, MIGNONETTE [gf, df]

\$15PP

CHEESE BOARD; 24-MONTH MANCHEGO, VALDIVIESO TRUFFLE, JERSEY BRIE,
SERVED WITH FIG JAM, QUINCE, GRAPES, LAVOSH [gfo]

\$12 PP

PASTRY CHEF SELECTION OF PETIT FOURS

\$8 PP

100% SERVE OF EACH ITEM REQUIRED PER PERSON FOR ALL ADD ONS

We cannot guarantee a gluten-free environment for those with coeliac disease as there is a risk of cross-contamination. Dishes may contain traces of gluten, dairy or nuts.
Fried items may have gluten contamination | 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

SET DINING MENU

MINIMUM 15 ADULTS

\$56 PER PERSON

entrée to share

MOUNT ZERO MARINATED OLIVES [ve]

FLATBREAD + GARLIC BROWN BUTTER [v]

WHIPPED RICOTTA + TRUFFLED HONEY [v, gf]

JAMÓN SERRANO CROQUETAS

mains alternate drop

CORAL COAST BARRAMUNDI [180G] [gf]

SEASONAL GREENS, SERVED WITH LEMON-CAPER SAUCE

RIVERINA SIRLOIN MS+2 [300G]

LEAF SALAD, SERVED WITH YOUR CHOICE OF SAUCE: CAFÉ DE PARIS BUTTER,
RED WINE JUS OR MUSHROOM CREAM SAUCE

sides

SEASONAL GREENS [gf, ve, n]

WITH ROMESCO, GREEN APPLE + MANDARIN DRESSING

CHIPS + TRUFFLE AIOLI [v]

add ons

OYSTERS, MIGNONETTE [gf, df]

\$10 PP

SIZZLING GARLIC-CHILLI MOOLOOLABA KING PRAWNS [gfo, df]

\$15 PP

CHEESE BOARD; 24-MONTH MANCHEGO, VALDIVIESO TRUFFLE, JERSEY BRIE,
SERVED WITH FIG JAM, QUINCE, GRAPES, LAVOSH [gfo]

\$12 PP

CHELSEA TART WITH CARAMELISED WHEY + MILK ICE CREAM

\$10 PP

SHARE MENU

MINIMUM 15 ADULTS

\$56 PER PERSON

entrée to share

MOUNT ZERO MARINATED OLIVES [ve]

FLATBREAD + GARLIC BROWN BUTTER [v]

WHIPPED RICOTTA + TRUFFLED HONEY [v, gf]

JAMON SERRANO CROQUETAS

mains to share

CORAL COAST BARRAMUNDI [gf]

SERVED WITH LEMON-CAPER SAUCE

HONEY-GLAZED WARILBA LAMB SHOULDER [gf]

PRESERVED LEMON LABNEH

sides

SEASONAL GREENS [gf, ve, n]

WITH ROMESCO, GREEN APPLE + MANDARIN DRESSING

CHIPS + TRUFFLE AIOLI [v]

add ons

OYSTERS, MIGNONETTE [gf, df]

\$10 PP

SIZZLING GARLIC-CHILLI MOOLOOLABA KING PRAWNS [gfo, df]

\$15 PP

CHEESE BOARD; 24-MONTH MANCHEGO, VALDIVIESO TRUFFLE, JERSEY BRIE,
SERVED WITH FIG JAM, QUINCE, GRAPES, LAVOSH [gfo]

\$12 PP

CHELSEA TART WITH CARAMELISED WHEY + MILK ICE CREAM

\$10 PP

BEVERAGES

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

sparkling

WOLF BLASS BRUT N.V

beer

A SELECTION OF TAP BEERS

non-alcoholic

SCHWEPPES SOFT DRINKS + JUICES

PREMIUM

wine

CRAGGY RANGE SAUVIGNON BLANC
MARLBOROUGH NZ

BERTANI BY 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

SCHWEPPES 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

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@hundredacre.stlucia