

hundred acre

KITCHEN + WINE BAR



GROUP + EVENT MENUS



COCKTAIL STYLE

MINIMUM 15 ADULTS

\$30 PER PERSON

canapes included

WHIPPED RICOTTA TARTLET

TRUFFLED HONEY, PICKLED FIG [GF, V]

JAMON CROQUETTES

MANCHEGO, AIOLI [VEO, GFO]

DUCK PANCAKES

HOISIN [DF]

FOCACCIA & PROSCIUTTO

TOMATO PULP [DF, VO]

add-on substantials +\$9 per person

LAMB SKEWER

POMEGRANATE DRESSING, PRESERVED LEMON LABNEH [GF, DFO]

BEER-BATTERED BARRAMUNDI

TARTARE SAUCE [DF]

KOREAN CHICKEN LOLLIPOPS

PICKLED DAIKON, PUFFED QUINOA, SESAME SEEDS, KEWPIE

CHEESEBURGER SLIDER

ZUCCHINI PICKLES, ONION RELISH, CHIPOTLE SAUCE [GFO, VO]

ALTERNATE DROP

MINIMUM 15 ADULTS

\$60 PER PERSON

entrée

MOUNT ZERO OLIVES [VE]

FOCACCIA

EVOO, BALSAMIC VINEGAR [VE]

JAMON CROQUETTES

MANCHEGO, AIOLI [VEO, GFO]

WHIPPED RICOTTA

TRUFFLED HONEY, PICKLED FIG [GF, V]

mains alternate drop

HARISSA FREE RANGE CHICKEN

LABNEH, PEARL COUSCOUS, SALSA VERDE, CHARRED LIME [GF]

WILD GOLDBAND SNAPPER 180G

HAZELNUT ROMESCO, CANARY ISLAND POTATOES, PAPRIKA-GARLIC OIL
[N, DF, GF]

sides

CHIPS

TRUFFLED AIOLI [DF, V]

SHARE STYLE

MINIMUM 15 ADULTS

\$60 PER PERSON

entrée

MOUNT ZERO OLIVES [VE]

FOCACCIA

GARLIC AND ROSEMARY OIL, PX VINEGAR [VE]

JAMON CROQUETTES

MANCHEGO, AIOLI [VEO, GFO]

WHIPPED RICOTTA

TRUFFLED HONEY, PICKLED FIG [GF, V]

mains share style

BURNT HONEY WARRILBA LAMB SHOULDER

PRESERVED LEMON LABNEH, SALSA VERDE [GF]

WILD GOLDBAND SNAPPER 180G

HAZELNUT ROMESCO, PAPRIKA-GARLIC OIL [N, DF, GF]

sides

GRILLED ASPARAGUS

LEMON OIL, MACADAMIA, CAVA VINEGAR, ALEPPO PEPPER [N, VE, GF]

OXHEART TOMATOES

MOZZARELLA, ROCKET PESTO, CARMELISED BALSAMIC [V, GF]

CHIPS

TRUFFLED AIOLI [DF, V]

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.



ADD A ROUND OF MINI GOLF

YOUR WHOLE GROUP
\$9 PER PERSON

Mini golf is a popular way to add a fun and interactive element to your event. For just \$9 per person, your entire group can enjoy a round on our scenic outdoor putt putt course. Please note that this activity is only available when booked for 100% of the group.

hundred acre

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