

hundred acre

KITCHEN + WINE BAR



C O R P O R A T E T E A M B U I L D I N G
A N D E V E N T S P A C K A G E



ABOUT

Hundred Acre Kitchen + Wine Bar and St Lucia Mini Golf have joined forces to serve you putt putt, food and drinks in one fuss-free package!

Whether you're after a laid-back long lunch, a lively cocktail party, or a night of laughs over mini golf, our spaces are designed to make your work party feel anything but ordinary.

HOW IT WORKS

Step 1: Pick your menu – from shared bites to full feasts, we've got you covered.

Step 2: Decide if you'd like to add a round of putt putt for some friendly competition.

Step 3: Send through an enquiry to check which spaces are available on your dates.

Step 4: Lock it in, and let us handle the rest!

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]



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

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, CARAMELISED BALSAMIC [V, GF]

CHIPS

TRUFFLED AIOLI [DF, V]



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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

SCHWEPES 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

SCHWEPES SOFT DRINKS + JUICES

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

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



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.

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 cosy 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.

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.

hundred acre

07 3870 3433

hello@hundredacrebar.com.au

Follow us at



Hundred Acre



@hundredacre.stlucia

**CURRENT / OLD
MENUS**

COCKTAIL MENU

COCKTAIL STYLE - MINIMUM 20 GUESTS

\$30 PER PERSON- SMALL BITES ONLY

canapes included

FOCACCIA, TOMATO PULP, SAN DANIELE PROSCIUTTO [gfo, df]

TRUFFLED RICOTTA TARTLET + PICKLED FIG [v, gf]

JAMÓN CROQUETAS + AIOLI

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

+ add on substantials **\$8PP, PER ITEM**

LAMB SKEWER + POMEGRANATE MOLASSES [gf, df]

BATTERED BARRAMUNDI, TARTAR SAUCE + LEMON MYRTLE SALT

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

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

VIETNAMESE TOFU SALAD [df, gf, n, ve]

+ other

CHIPS, TRUFFLE AIOLI [df]

\$5PP

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

\$15 PP

OYSTERS, MIGNONETTE [gf, df]

\$10PP

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

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SET DINING MENU

MINIMUM 15 ADULTS

\$59 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]

SERVED WITH LEMON-CAPER SAUCE [gf]

RIVERINA SIRLOIN MS+2 300G

YOUR CHOICE OF SAUCE: CAFÉ DE PARIS BUTTER OR GREEN PEPPERCORN SAUCE

sides

SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS [gf, ve, n]

CHIPS + TRUFFLE AIOLI v

add ons

OYSTERS, MIGNONETTE [gf, df]

\$10 PP

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

\$12 PP

CHOCOLATE-HAZELNUT ROCHER [n]

\$10 PP

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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

SUGARLOAF CABBAGE, TAHINI, PEAR, DAIKON, CRISPY CHILLI, PUMPKIN SEEDS [gf, ve, n]

CHIPS + TRUFFLE AIOLI [v]

add ons

OYSTERS, MIGNONETTE [gf, df]

\$10 PP

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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

LEEUWIN 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	