

hundred acre

KITCHEN + WINE BAR



GROUP + EVENT MENUS

\$35 PER PERSON
MINIMUM 15 ADULTS

cocktail style

CANAPES INCLUDED

JAMON CROQUETTES

Manchego cheese, aioli

HOT SMOKED SALMON TOAST

Horseradish Crème Fraîche, dill, capers, rye

CALAMARI

Crispy sage, wasabi mayo
[df]

KOREAN CHICKEN LOLLIPOPS

Puffed quinoa, sesame seeds, spring onions

CHIPS

Truffle aioli
[v, df]

ADD-ON SUBSTANTIALS +\$9 PER PERSON

PULLED-PORK BAO

Hoisin, sesame seeds, cashew, spring onion

MAPLE GLAZED BBQ SKEWERS

Seasonal vegetables, halloumi
[v, gf]

DUCK PANCAKES

Asian salad, Nuoc cham
[df]

LAMB SKEWERS

Pomegranate dressing
[gf, df]

BLACK ANGUS SLIDER

Zucchini pickles, chipotle



share style

\$65 PER PERSON
MINIMUM 15 ADULTS

ENTRÉE

FLAT BREAD

Roasted garlic-chilli butter

JAMON CROQUETTES

Manchego cheese, aioli

HOUSE MARINATED MOUNT ZERO OLIVES

[ve]

MAINS SERVED SHARE-STYLE

SWORDFISH [200 G]

“Alla marinara” San Marzano DOP tomatoes, Kalamata

[gf, df]

SOUTHERN RANGE GRASSFED +MB2 SIRLOIN [350g]

Café de Paris butter, cooked medium and sliced to serve

[gf]

CHARRED SPICED CAULIFLOWER

Braised chickpeas, coconut cream, herbs, apple, toasted almonds

[ve, gf, n]

SIDE

CHARRED BROCCOLINI

Lemon dressing, crispy shallots

[ve, gf]

CHIPS

Truffle aioli

[v, df]



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

beverages

CHOOSE 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.

CHOOSE PACKAGES

STANDARD

WINE

Contemporary Sauvignon Blanc
Marlborough New Zealand

Contemporary Rose
Multi Region, Australia

Contemporary Shiraz
Multi Region, Australia

SPARKLING

Zilzie BTW Prosecco N.V
Murray Darling south australia

BEER

A selection of tap beers

NON-ALCOHOLIC

Schweppes soft drinks + juices

\$40PP 2-HOURS

\$15PP EACH ADDITIONAL HOUR

PREMIUM

WINE

Craggy Range Sauvignon Blanc
Marlborough NZ

Villa Chiopris Pinot Grigio
Friuli Italy

Domaine de Triennes Rose
Provence France

Yabby Lake "Red Claw" Pinot Noir
Morington Peninsula VICtoria

Brokenwood Shiraz
Hunter Valley NSW

Leeuwin Estate Prelude Chardonnay
Margaret River Western Australia

SPARKLING

Astoria prosecco Brut DOC NV,
Veneto Italy

BEER

A selection of tap beers

NON-ALCOHOLIC

Schweppes soft drinks + juices

\$60PP 2-HOURS

\$25PP EACH ADDITIONAL HOUR

event spaces

THE ROOFTOP

Set privately above our venue with sweeping views of the fairway, this open and airy retreat is great for intimate gatherings.



COCKTAIL | UP TO 30 GUESTS
DINING | UP TO 20 GUESTS

THE DINING ROOM

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.



DINING | UP TO 26 GUESTS

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



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.

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Hundred Acre



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