

hundred acre

KITCHEN + WINE BAR



GROUP + EVENT MENUS



Cocktail Menu

COCKTAIL STYLE - MINIMUM 20 GUESTS
\$30 PER PERSON

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 TART, SPICED ROASTED PUMPKIN + ONION JAM

[V, GF]

add on substantials + \$8

SPICED LAMB SKEWERS, POMEGRANATE DRESSING, DILL PICKLES + TZATZIKI

[GF, DFO]

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

[VEO, GFO]

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

[DF]

KOREAN CHICKEN LOLLIPOPS, PUFFED QUINOA, SESAME, SPRING ONION

ZUCHINI 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

select two for an alternate serve

CHARGRILLED SWORD FISH

with chermoula, coconut & pumpkin puree + Asian greens

or

DIAMANTINA BLACK ANGUS MS+4

with native butter, Padron peppers + Kipfler potatoes

or

GNOCCHI AL PESTO

with stracciatella, semi dried heirloom tomatoes + pine nuts

served with

ORGANIC LETTUCE + VERJUS VINAIGRETTE

CHIPS + TRUFFLE AIOLI

desserts

VALRHONA DARK CHOCOLATE FONDANT + MACADAMIA ICE-CREAM

or

NECTARINE MELBA, RASPBERRY VERBENA, ALMONDS + VANILLA ICE-CREAM

or

AFFOGATO, FRANGELICO, BISCOTTI, IRISH + ALMOND ICE-CREAM



Beverage Packages

STANDARD

wine

CONTEMPORARY SAUVIGNON BLANC
2022

CONTEMPORARY CHARDONNAY
2022

CONTEMPORARY ROSE
2022

CONTEMPORARY SHIRAZ
2022

CONTEMPORARY CABERNET SAUVIGNON
2022

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

LA PROVA PINOT GRIGIO
SA

DOMAINE DE TRIENNES ROSE
FRANCE

YABBY LAKE "RED CLAW" PINOT NOIR
VIC

SIDEWOOD SHIRAZ
ADELAIDE HILLS SA

LEEUWIN ESTATE PRELUDE CHARDONNAY
MARGARET RIVER

sparkling

JANSZ ROSE NV, TAS

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

BEVERAGES ON CONSUMPTION

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.

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

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