



BIRRUNGA GALLERY

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CULTURAL IMMERSIONS - EVENTS - CATERING

CATERING MENU

BIRRUNGA GALLERY

AN INTRODUCTION



WHO ARE WE?

Birrunga Gallery takes pride in being a significant Cultural Hub showcasing Indigenous contemporary art. Our founder, Birrunga Wiradyuri, a Wiradyuri man, leads us as the principal artist, infusing the gallery with authenticity and vision. We are more than just an art gallery, offering an immersive experience of authentic First Nations Culture, including art, music, dance, artefacts, food, tours and classes.

We're dedicated to providing an enriching experience for those eager to immerse themselves in Indigenous art and Culture.

At Birrunga Gallery, we operate with deep respect for the local Indigenous community, acknowledging and working with the permission of Uncle Eddie Ruska on the traditional lands of the Jagera, Yugerra, and Turrbal People. Our connection to these communities is fostered through ceremonies and Cultural exchanges, underlining our commitment to honour and preserve Indigenous Cultures.



CULTURAL IMMERSIONS, EVENTS AND CATERING

Events with Birrunnga Gallery are a tailored experience, in which our team is dedicated to delivering exceptional service across our diverse range of venues.

With our art hire services, you can immerse your guests in a unique setting, adorned with original Indigenous artworks offering a glimpse into a rich Cultural heritage.

Our versatile spaces are ideal for a variety of events.

Whether it be corporate catering, a cocktail party or a Cultural Immersion experience with one of our talented artists, venues can be customised with a variety of equipment hire for your specific event requirements.

This is including (but not limited to):

- AV Hire
- Art Hire
- Bar Hire
- Staff Hire
- Photography
- Coffee Cart Hire

Enquire at events@birrunnga.com.au today.

Have your own space in mind? No worries!

Full equipment hire is available for off-site events, whether you host it, or we do!



NATIVE INGREDIENTS WITH A MODERN TWIST

Our kitchen utilises ethically sourced Native spices and ingredients coupled with modern techniques and fusions.

Grazing, Canapes, Corporate Catering, Seated Dining and Grab & Go.

Immerse your guests in a unique catering experience.



FINGER LIME

A rainforest fruit found on the southeast coast of Australia, often described as 'lime caviar' across top restaurants for its small bead-like crystals and popping juice. It pairs as a citrus with many dishes.

CROCODILE

Crocodile meat has intriguing flavour that is often described as a taste similar to chicken, but with a firmer and tender texture. When cooked properly, it flakes apart similar to fish, but remains robust. It is versatile in many genres of cooking as a white meat.

PEPPERBERRY

A shrub native to rainforest climates in Tasmania. Both its fruit and leaves are used as a spice, its berries can be described as initially sweet followed by an intense pepper hit; pairing well in both sweet and savory dishes.

EMU

Emu is a red meat bird, often compared to lean meats such as duck and venison, but with a richer and sweeter flavour due to its high iron content. Emu has less fat content than chicken but more protein than lamb, making it a very healthy protein alternative.

LEMON ASPEN

Produced by a tropical tree native to the tablelands forests of Northern Queensland. Its fruit can be described as a tart lemon flavour with tropical spice characteristics, pairing well in desserts and beverages.

HOT CANAPES

PREMIUM

Price per canape \$5

4 selection canape box (40 pieces) \$230



Native Jam & Blue Cheese Pillow Bites

Fried potato pillows with house made Rosella jam & blue cheese.

Vegetarian



Mushroom Arancini

House made cheesy mushroom risotto in panko crumbs, served with charcoal garlic aioli.

Vegetarian



Crocodile Spring Rolls

House rolled, served with sweet chilli dipping sauce.



Camembert Puffs

Fresh pastry with sliced camembert, honey & Native seasoning.

Vegetarian



Crocodile Satay Skewers

Crocodile fillet marinated & cooked in satay sauce.

Some canapes require minimum orders. Canape options are subject to season and availability. Ask us about your dietary needs.

HOT CANAPES

STANDARD

Price per canape \$5

4 selection canape box (40 pieces) \$230



Emu Poppers

Fried Emu rump served with a zesty coconut yoghurt dipping sauce.



Stuffed Mushroom Bites

Button mushrooms filled with garlic butter, cream cheese & parmesan, topped with almonds & Native spices.
Gluten Free, Vegetarian



Bush Spiced Halloumi & Fig

Grilled halloumi & fig skewers smothered in organic honey & Native spices.
Gluten Free, Vegetarian



Assorted Quiches

Your choice of filling. Options include: leek & goats cheese, bacon & cheese or mushroom and spinach.



Kangaroo & Olive Tapenade

Finely chopped olives, capers, parsley, Lemon Aspen and other native seasoning atop baguette crust with sliced Kangaroo loin.



Kangaroo Kofta

Grilled Kangaroo mince with onion, cumin, coriander and finely chopped mint, seasoned with Native spices.
Gluten Free



Mac & Cheese Croquettes

Sharp mac & cheese crumbed & fried to golden perfection in bite sized servings.
Vegetarian



Tempura Prawn & Finger Lime

Panko crumbed prawn cutlets tossed in Native seasoning, topped with fresh finger lime.

Some canapes require minimum orders. Canape options are subject to season and availability. Ask us about your dietary needs.

COLD CANAPES

PREMIUM

Price per canape \$4.5

4 selection canape box (40 pieces) \$215



Kimchi Crocodile Boats

Minced Crocodile & kimchi paired with fresh avocado & served on a crisp lettuce boat, topped with sesame seeds.



Chimichurri Crocodile

Chimichurri marinated Crocodile tail, wrapped in a thin cucumber blanket & topped with native spices.

Gluten free



Finger Lime Oysters

Fresh oysters shucked and topped with finger lime, salt & microherbs.

Gluten free



Bush Spiced Honey, Almond & Goat Cheese Baguette

Crumbled goat cheese on a baguette slice with honey & almond slices.

Vegetarian



Native Devilled Egg

A Native twist on devilled eggs with Lemon Aspen & Pepperberry.

Vegetarian

Some canapes require minimum orders. Canape options are subject to season and availability. Ask us about your dietary needs.

COLD CANAPES

STANDARD

Price per canape \$4.5

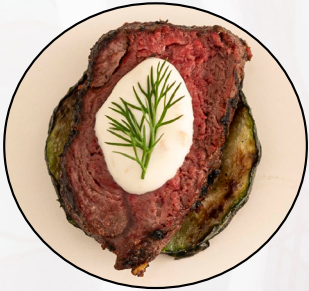
4 selection canape box (40 pieces) \$215



Sliced Emu w/ Balsamic Glaze on Cucumber

Thinly sliced & seared Emu rump on cucumber with balsamic glaze.

Gluten Free



Sliced Kangaroo w/ Horse Radish on Zucchini

Rare Kangaroo loin on grilled zucchini with horse radish & Native seasoning.

Gluten Free



Salmon Tartare

Minced smoked salmon with chives, lemon and ginger on a toasted baguette, topped with finger lime.



Bocconcini Brushcetta

Diced bocconcini, red onion, avocado & tomato with beetroot hummus on a toasted baguette, glazed in balsamic.

Vegetarian



Feta Mousse & Salmon Blinis

Feta, cream cheese, lemon & chive mousse on a blinis with smoked salmon & fresh dill.



Marinated Watermelon Bites

Watermelon marinated in sea blite, salt, lime, currants & vinegar, topped with ice plant, feta and finger lime.

Gluten Free, Vegetarian

Some canapes require minimum orders. Canape options are subject to season and availability. Ask us about your dietary needs.

PLATTERS PREMIUM

NATIVE TASTING PLATTER - \$275



The ultimate grazing platter for any event. A wide range of seasonal fruits, cheeses, crackers, house made lemon aspen and wattleseed damper, wattleseed banana bread and brownies, roasted nuts paired with Kangaroo, Crocodile and Emu, topped with warrigal greens and chefs choice of three Native dips.

PASTRY PLATTER - \$85



The perfect sweet treat platter to pair with tea and coffee. A selection of seasonal fruit paired with fresh Danish variations, custard and almond croissants, pain au chocolate, house made wattleseed brownies and house made dampers.

FRUIT PLATTER - \$69



A beautiful assortment of seasonal fruits, arranged for aesthetic and refreshing pleasure.

WATERMELON HEAVEN PLATTER - \$95

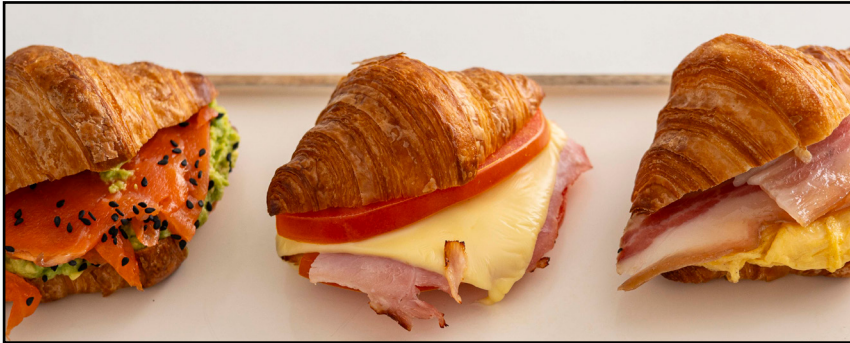


The perfect salad for a hot day includes grilled halloumi, watermelon, spinach, mint, cucumber and crumbled feta.

All premium platters suit 12 - 15 people. Ingredients are subject to season and availability.

PLATTERS MORNING

ASSORTED BREAKFAST CROISSANTS - \$110



Your choice of fillings between **Tomato, Ham & Cheese, Smoked Salmon & Avocado, Bacon & Scrambled Egg**, or all three!

BREAKFAST BAGEL PLATTER - \$110



Our chilli scrambled eggs on chipotle sauce paired with spinach and ricotta in a fresh bagel. Yes you can ask for it scooped!

BREAKFAST WRAP PLATTER - \$98



. Choose between **bacon** or **falafel** on a bed of scrambled eggs, bush tomato chutney, spinach, mozzarella and hashbrown.

FRUIT AND YOGHURT CUP PLATTER - \$80



Our homemade fruit salad that uses seasonal favourites topped with Greek yoghurt and organic honey.

All morning platters suit 15 people. Ingredients are subject to season and availability.

PLATTERS LUNCH

NATIVE MEAT SLIDERS PLATTER



A range of homemade Kangaroo, Crocodile and Emu mini burger patties on a brioche slider bun with lettuce, tomato and charcoal garlic aioli.

S: \$40 M: \$70 L: \$100

BAO BUNS PLATTER



Flash Fried Bao buns with coleslaw, sriracha mayo and your choice of **Chicken, Kangaroo, Crocodile, Emu or Halloumi.**

Max 2 options.

S: \$30 M: \$60 L: \$80

Lunch platters can be mixed and matched with side platters, making that midday event an easy feast for all to pick and choose.

Small: 5 servings

Medium: 10 Servings

Large: 15 Servings

CROCODILE BAHN MI



A Native twist is what we promised, marinated crocodile tail pairs well with a traditional Bahn mi, including pickled carrot & daikon, cucumber and coriander.

S: \$50 M: \$90 L: \$135

Light Snack boxes are subject to season and availability. Ask us about your dietary needs. Serving sizes based recommended adult dietary intake.

LIGHT SNACKS

DAMPER TWO WAYS - \$25

Our homemade pepperberry damper and lemon aspen damper, paired with whipped cream and Rosella jam.

Serves 3 - 5 people.

SWEET MUFFIN BOX - \$40

House made sweet muffins with Native ingredients.

Serves 10 people.

SAVOURY MUFFIN BOX - \$40

House made savoury muffins with Native ingredients.

Serves 10 people.



WAFFLE FRIES - \$18

Waffle fries with bush tomato chutney and sriracha mayo.

Serves 6 - 8 people.

WATTLESEED BROWNIES - \$40

Homemade wattleseed and double chocolate brownies.

Serves 6 - 8 people.

NATIVE JAM & SCONES - \$35

Fresh scones, whipped cream and Rosella jam.

Serves 8 people.

QUICHE BOX - \$40

A variety of house made quiches.

Serves 6 - 8 people.

DIP & VEGGIE - \$25

Seasonal fresh veggies with Native twist dips.

Serves 6 - 8 people.

SAUSAGE ROLLS - \$35

Native sausage rolls, Crocodile, Kangaroo and Emu.

Serves 8 people.

SWEETS BOX - \$35

Fresh sweets and pastries, with a Native twist.

Serves 8 people.

Light Snack boxes are subject to season and availability. Ask us about your dietary needs. Serving sizes based on recommended adult dietary intake.

MAIN ITEMS SIGNATURE DISHES

POKE BOWL



\$19 pp

Poke favourites carrot, cucumber, avocado, radish, corn, lettuce, edamame on rice with your choice of protein & caramelised soy sauce.

ROAST HERITAGE CARROTS AND EMU

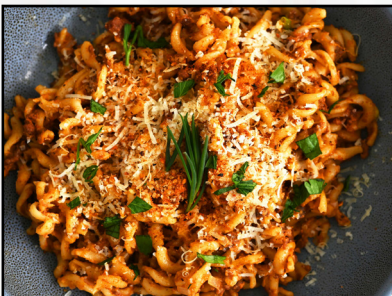


\$26 pp

Roasted heirloom carrots & pumpkin, on a bed of beetroot hummus with Native leafy greens dressed in lemon myrtle.

Available for pickup or delivery Monday to Friday

KANGAROO GOCHUJANG PASTA



\$21 pp

Cream based pasta with Korean gochujang & minced **Kangaroo**, topped with parmesan & spring onion.

BARRAMUNDI SKORDALIA



\$32 pp

Pan fried **Barramundi**, served on a bed of pureed potato infused with garlic, lemon aspen & Native edible salad with beurre blanc sauce.

PARMA TWIST



\$21 pp

Chicken schnitzel with a Native bush spiced twist. Topped with pomodoro sauce, bocconcini cheese, cherry tomatoes & salt bush served with waffle fries.

KATSU CROCODILE



\$23 pp

Panko crumbed **Crocodile** with a Native bush spiced twist. Paired with carrot & potato Katsu curry on a bed of rice with pickled red cabbage on top.

Main items are subject to season and availability. Ask us about your dietary needs.

MAIN ITEMS SANDWICHES

NATIVE BURGER



\$20 pp

Your choice of **Emu, Kangaroo, Crocodile**, or plant based patty with fresh coleslaw, cheese & bacon. Pictured with fries.

FISH BURGER



\$20 pp

Crumbed and fried **Barramundi** on crisp lettuce, cheese & homemade tartare.

Each sandwich item allows for the selection of a side.
Review the light snacks section for box options.

Available for pickup or delivery Monday to Friday

EMU REUBEN



\$20 pp

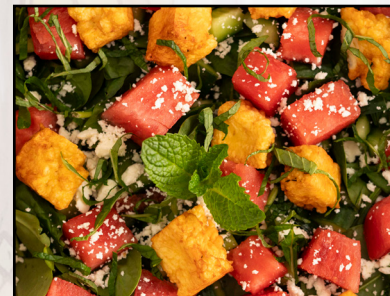
Swiss cheese, sauerkraut, seared **Emu** & Thousand Island dressing on a buttery sourdough.

PASTA OF THE WEEK



Our choice of classic pasta with a Native twist.
Menu and pricing subject to change.

WATERMELON HEAVEN



\$15 pp

Fried halloumi, fresh watermelon, mint, leafy greens, cucumber, topped with crumbled feta.

SALAD OF THE WEEK



Our choice of a classic salad with a Native twist.
Menu and pricing subject to change.

Main items are subject to season and availability. Ask us about your dietary needs.