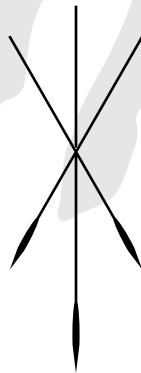




B I R R U N G A

GALLERY & DINING

INDIGENOUS ART • WINE BAR • FOOD



CATERING MENU

CANAPÉS

Barramundi spring rolls with chilli jam

Grilled haloumi and roasted figs in bush honey

Panko crumbed prawn on sugar cane sticks

Ricotta and spinach pastizzi

Mini lamb meatballs with bush tomato kasundi

Green Pea, potato and mint croquettes

Prawn and vegetable gyoza with lily pily chilli soy

Rare roasted kangaroo loin on toast with horseradish and Davidson plum

Crocodile tail skewers with spicy peanut butter satay

Kangaroo Nasi Goreng in a cup

Organic soba noodles with warrigal green Nori and sesame

Seasonal fruit and baby bocconcini skewers

Saltbush polenta cake with smoked salmon and roe

Avocado and crab claw meat with beach succulents

Raw kingfish with ponzu and finger lime

Lemonade pippies with beach banana

Chilli myrtle chicken drummies

Crocodile quesadilla with melted cheese and spinach

BREAKFAST TO LUNCH

BREAKFAST

Ham and cheese croissant
Bacon and egg roll with chilli jam
Mini BLT on soft milk bun
Yoghurt cups with honey and fruit
Selection of sweet pastries and muffins
Fresh seasonal fruit
House baked beans on English muffin with baby spinach
Flourless orange and almond cake
Falafel and humus wrap with spinach and aioli

LUNCH

Chicken BLT club sandwich
Chicken Caesar salad
Native meat burgers with red slaw and maple bacon
Salted Dorrito pepper baby squid with chips and salad
Smashed avocado on sourdough with grilled tomato and haloumi
Vegetarian ramen noodle bowl
Crocodile hot dog with pineapple jam
Egg and curry myrtle mayo baguette with iceberg lettuce

LIGHT SNACKS

morning / afternoon tea

Rice stuffed vine leaves Greek dolmades
Mixed sandwiches
Mini quiches
Mini crocodile dogs with chilli jam
Smoked salmon and finger lime mayo tortilla wraps
Variety of homemade slices
Vegetarian spring rolls or samosas
Scones with cream and native fruit jams

SEATED DINING

ENTRÉE

Dorrigo salt and pepper baby squid lightly fried in rice flour served with finger lime aioli

Crocodile Thai style Larb salad

Barramundi spring rolls with a lemon myrtle chilli jam dipping sauce

Roasted Kangaroo loin with beetroot chips and macadamia crumble

Pepper berry goats cheese tart with wild flowers

Native green bowl with beets and flowers

Pacific oysters with finger lime pearls and smoked soy

Humus bowl with crispy beach greens and roast cherry tomato

DESSERT

Lemon Myrtle Panacotta with finger lime syrup and fruits

Chocolate and wattle seed brownie with raspberry sorbet

Sticky fig and macadamia caramel pudding with vanilla ice cream

Smashed pavlova with lemon myrtle curd and fresh berries

Rosella cheesecake pots

SEATED DINING

MAINS

Pippies in seaweed butter with sea celery and wattle seed damper.

Kingfish ceviche with coconut and finger lime

Sobah lemon aspen battered Red Snapper fish and chips with Green leaves and lemon aioli

Dorrigo salt and pepper squid lightly fried in rice flour served with finger lime aioli and red slaw

Kangaroo and native saltbush Thai salad with fresh garden herbs and roasted Macadamia nuts

Macadamia nut satay chicken skewers served with a coconut and curry myrtle yellow rice and green leaf salad

Kangaroo sausages with Dorrigo pepper polenta, wilted warrigal greens and bush tomato chutney

Kangaroo Burger: House-made Kangaroo Pattie with Davidson Plum jam, cheese, lettuce, beetroot, tomato, and a fried egg, Served with chips with Birrang salt and aioli.

Turmeric oven roasted cauliflower, zucchini and chickpea salad with chilli nut butter and tahini dressing.

Oven roasted emu moussaka with braised broccolini and almonds

Baby whiting potato cakes with minted peas, curry myrtle mayo and beach greens salad

Thai prawn and salmon red curry with coconut rice



TASTING PLATTERS

FIRST NATIONS TASTE SENSATIONS

Our native tasting platters can include a delicious and fresh selection of native meats ranging from crocodile, kangaroo, emu, and kingfish, housemade damper breads, cheeses, wattleseed roasted nuts, native dips and fresh seasonal fruits amongst other seasonal local produce.

Everything featured on the feasting board is Australian sourced, made and grown.

A minimum of 10 persons is required for booking.

PRICING

BREAKFAST

Round of 3 items \$24
Round of 5 items \$32

LUNCH

Round of 3 items \$27
Round of 5 items \$35

LIGHT SNACKS

morning/afternoon tea

Round of 3 \$19
Round of 5 \$24

CANAPÉS

Round of 3 canapés \$25
Round of 5 canapés \$35
Round of 8 canapés \$45

BEVERAGE PACKAGES

2 Hour Beer & Wine \$40
3 Hour Beer & Wine \$50

LUNCH + LIGHT SNACKS

1 round of Light Snacks
1 round of Lunch items

Round of 3 items from each menu \$28
Round of 5 items from each menu \$35

SEATED DINING

1 Course \$32
2 Course (main + entrée **or** dessert) \$55
3 Course (entrée, main, dessert) \$65

TASTING BOARDS

An antipasto style selection of cured meats, cheeses, fruits and crackers with a Birrunga twist, focusing on Native and First Nations cuisine. \$27pp



TERMS & CONDITIONS

We're happy to negotiate on a case by case basis in order to deliver a catering experience that is perfectly suited to you, your needs, and your budget to ensure utmost customer satisfaction.

Please note these are sample menus only, and are flexible with regards to altering and combining options, swapping out meals, creating packages, adding a bar tab, tailoring the menu, and work with what each client's requirements during the consultation process.

Please note that we are happy to cater for all dietary requirements – vegan, vegetarian, Halal, Kosher, gluten free, coeliac, lactose intolerant, etc. upon request and with sufficient notice.

The kitchen requires at least 1 business days' notice of a catering request.

All prices are non-inclusive of GST.
All accounts must be paid before, finalised no later than on, or before, the day of services rendered.