



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, artifacts, 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.



EVENTS



CATERING



CULTURAL IMMERSIONS



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



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.



Crocodile Satay Skewers

Crocodile fillet marinated & cooked in satay sauce.

Price per canape \$6.5
4 selection canape box (40 pieces) \$230

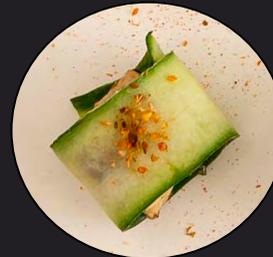
COLD CANAPES

PREMIUM



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



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 & Peppercorn.
Vegetarian

Price per canape \$6.5
4 selection canape box (40 pieces) \$230

HOT CANAPES

STANDARD



Kangaroo & Olive Tapenade

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



Emu Poppers

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



Bush Spiced Halloumi & Fig

Grilled halloumi & fig skewers smothered in organic honey & Native spices.

Vegetarian, Gluten Free



Mac & Cheese Croquettes

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

Vegetarian

Price per canape \$6
4 selection canape box (40 pieces) \$215

HOT CANAPES

STANDARD



Stuffed Mushroom Bites

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

Vegetarian, Gluten Free



Camembert Puffs

Fresh pastry with sliced camembert, honey & Native seasoning.

Vegetarian



Kangaroo Kofta

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

Gluten Free



Tempura Prawn & Finger Lime

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

Price per canape \$6
4 selection canape box (40 pieces) \$215

COLD CANAPES

STANDARD



Sliced Emu w/ Balsamic Glaze on Cucumber

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

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.

Price per canape \$6

4 selection canape box (40 pieces) \$215

COLD CANAPES

STANDARD



Marinated Watermelon Bites

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

Vegetarian, Gluten Free

Some canapes require minimum orders.

Canape options are subject to season and availability.

Ask us about your dietary needs.

Price per canape \$6

4 selection canape box (40 pieces) \$215

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.

Fruit Platter - \$75



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

PLATTERS PREMIUM

Pastry Platter - \$105



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 Lemon Aspen or Wattleseed dampers.

Watermelon Heaven Platter - \$95



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

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

PLATTERS LUNCH

NATIVE MEAT SLIDERS S: \$40 M: \$70 L: \$100



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

BAO BUNS PLATTER S: \$30 M: \$60 L: \$80



A range of homemade Kangaroo, Crocodile and Emu patties on a bao bun with coleslaw and sriracha mayo.

CROCODILE BAHN MI S: \$50 M: \$90 L: \$135



Marinated Crocodile tail on a toasted vietnamese roll with cucumber, coriander, pickled diakon, pickled carrot & sauce.

S: 5 servings

M: 10 Servings

L: 15 Servings

LIGHT SNACKS

SWEET

DAMPER TWO WAYS - \$30



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

Serves 3 - 5 people.

SWEET MUFFIN BOX - \$45

House made sweet muffins with Native ingredients.

Serves 10 people.

PEPPERBERRY BROWNIES - \$40

Homemade wattleseed and double chocolate brownies.

Serves 8 people.

SWEETS BOX - \$35

Fresh sweets and pastries, with a Native twist.

Serves 8 people.

NATIVE JAM & SCONES - \$35

Fresh warm scones, whipped cream and Rosella jam.

Serves 8 people.

LIGHT SNACKS

SAVOURY

QUICHE BOX - \$40



House made quiche varieties.

Serves 8 people.

SAVOURY MUFFIN BOX - \$45

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.

SAUSAGE ROLLS - \$56

Native sausage rolls, Crocodile, Kangaroo and Emu.

Serves 8 people.

DIP & VEGGIE - \$35

Seasonal fresh veggies with Native twist dips.

Serves 6 - 8 people.

MAIN ITEMS

INDIVIDUALLY PACKAGED



POKE BOWL

\$ 19 pp

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



ROO GOCHUJANG PASTA

\$ 21 pp

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



NATIVE BURGER

\$ 20 pp

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

All Main Item orders at PAX of 12+ at \$21 pp

MAIN ITEMS

INDIVIDUALLY PACKAGED



ROAST HERITAGE CARROT

\$ 26 pp

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



PARMA TWIST

\$ 21 pp

Chicken schnitzel topped with pomodoro sauce, bocconcini cheese, cherry tomatoes & salt bush. Served with waffle fries.



KATSU CROCODILE

\$ 23 pp

Panko crumbed Crocodile, paired with carrot & potato Katsu curry on a bed of rice with pickled red cabbage on top.

Ask us about your dietary needs.



Subscribe To Our Newsletter

To keep up to date with our Artists, events, new locations and exhibitions, subscribe to our monthly newsletter [here](#).



Visit Our Online Store

Original artworks by our talented resident artists are exhibited all over Brisbane. For any inquiries or further information, visit our online store [here](#).



Upcoming Events

To get in contact with our events team and enjoy the unique flavours of Native spices and ingredients, or use us for your event, view our upcoming events and exhibitions [here](#).