



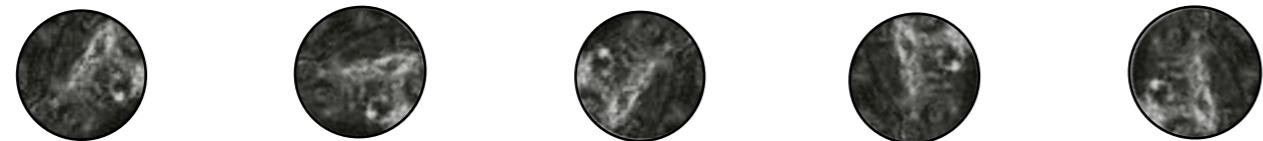
Catering Menu

NATIVE BUSH TUCKER WITH A MODERN TWIST

Birrunga Gallery & Dining is an award-winning Cultural Hub that is recognised by local and international clients alike. We are proudly, the only Indigenous-owned and operated commercial Cultural hub in Brisbane CBD.

Our kitchen utilises ethically-sourced Native spices and ingredients from a range of trusted Australian suppliers.

Using Native ingredients, we strive to create unique dishes and flavours that would be uncommon to find in modern kitchens today.



EVENTS AND CATERING WITH BIRRUNGA

Transform your event into an extraordinary experience with our Dynamic venue hire in Brisbane's CBD. Whether you choose to host it yourself or let us manage it, our team is dedicated to bringing your event vision to life. Immerse your guests in a unique setting, adorned with original Indigenous artworks and artefacts, offering a glimpse into a rich cultural heritage right in the heart of Brisbane.

Our versatile spaces accommodate up to and beyond 200 guests, ideal for a variety of events including guided cultural tours, seminars, corporate gatherings, workshops, and more. Fully equipped with A/V technology, venues can be customized with seating arrangements, tables, PA systems, and projectors to suit your specific event requirements.

Discover the possibilities for your next event – enquire below and explore the unique blend of Indigenous culture and modern convenience in Brisbane CBD.



- off site catering and full off site events are available - let our team come to you -

CANAPÉS

Select 2 items \$20 per person

Select 4 items \$36 per person

20 person minimum

HOT

- Kangaroo koftas
- Crocodile with gochujang sauce (*sweet/spicy*)
- Mini kangaroo sausage rolls
- Spinach, ricotta & chorizo involtini
- Assorted mini quiches (v avail)
- Native bush spiced prawn tempura(gf)
- Crocodile tail satay skewers (gf)
- Assorted veggie tempura (v)(gf avail)
- Mini lamb meatballs with bush tomato
- Sundried bush tomato and mushroom arancini (v)



Bush Tomato

Found in arid desert regions throughout Australia. It has a sharp pungent tomato flavour with sweet caramel and raisin characteristics which matures with prolonged cooking.

- Prawn/Chicken/Vegetable (v) gyozas
- Mini zucchini and sweetcorn fritters (v)
- Mini spiced crocodile balls
- Butter Chicken empanada
- Grilled haloumi and bush honey figs (v)(gf)
- Chickpea and kumara croquettes (v)
- Chilli Prawns with fingerlime(gf)
- Pepper Berry Spiced Emu (GF)

Pepperberry

Native to Tasmania, this shrub produces berries that are initially sweet with a hot, peppery aftertaste. It is often dried to bring out a more spicy wood and cinnamon-like flavour.



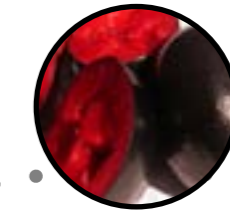
COLD

- Grilled zucchini and salmon bites with fresh dill yoghurt dip
- Rare kangaroo strips with horseradish
- Feta mousse blinis with Davidson plum or rosella compote
- Smoked salmon blinis
- Finger lime oysters (gf)



Finger lime

Found in the tropical rainforests of Queensland and New South Wales. It has a sharp yet tart sour plum flavour.



Davidson plum

Found in the tropical rainforests of Queensland and New South Wales. It has a sharp yet tart sour plum flavour.



Rosella

This wild growing fruit is found within the fringes of rainforests and sand dunes in the Northern areas of Australia. Its flavour is a mix between a tart berry and rhubarb with notes of passionfruit.

MORNING

select 1 item per person \$9

select 2 items per person \$18

5 person minimum

Breakfast Wrap:

-choice of **bacon** or **falafel**

with scrambled egg, bush tomato, spinach, mozzarella and hashbrown

Breakfast Bao Bun with chilli scramble and **choice of protein**

Gourmet Bagel with chilli scramble, ricotta, spinach and chipotle

Yoghurt cups with honey and fruit (v)

Bacon and egg roll with chilli jam

Ham and cheese croissant

Fresh seasonal fruit (v)(gf)

Mini BLT on soft milk bun

Selection of sweet pastries and muffins (v)



- **Protein options:** Kangaroo - Crocodile - Emu - Chicken - Plant based -

LUNCH

\$16 per person select 1 item

\$30 per person select 2 items

5 person minimum

Chicken Caesar salad (gf)

Chicken BLT club sandwich

Crocodile hot dog with native pineapple jam

Native meat burgers with **Choice of protein** and waffle fries (*plant based available*)

Salted Dorrigo croc with waffle fries and salad

Roast heritage lemon myrtle carrots with beetroot hummus and spiced dukkah

Katsu Croc with steamed rice and soy mirin dressing

Poke bowls

-Rice bowl with cucumber, edamame, carrot, radish, sesame seeds and native dressing with your **choice of protein**



PLATTERS

(M) Medium 5-6 people

(L) Large 10-12 people



Pastry

-Can consist of danish variations, mini almond croissant, various sweets, pana chocolate, house made cinnamon and wattleseed banana bread, house made wattleseed and chocolate brownie

M: \$55 - L: \$110

Taco

-Avo black beans, tomato and sour cream with choice of crocodile, emu, kangaroo, chicken or tofu

M: \$85 - L: \$165

Breakfast

-Choice of 3 items per box - Mini ham and cheese croissants, Fruit Cups, BLT slider, Granola cups, Breakfast quiche, Egg and kangaroo sausage roll

M: \$100 - L: \$200

Native

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

L: \$275



Rainbow Salad (add protein: M +\$28 -- L +\$55)

M: \$65 - L: \$130

-Native ice plants, warrigal tips, roasted beets, kale, carrots, spinach, radish pickled, cherry tomatoes with mustard dressing

Watermelon and Cucumber Salad (add protein: M +\$28 -- L +\$55)

M: \$70 - L: \$140

-Feta cheese, spinach leaves, mint leaf, and grilled halloumi cheese

Roast Vegetable Salad (add protein: M +\$28 -- L +\$55)

M: \$65 - L: \$130

-Pumpkin, rocket leaf, lentils, sunflower seed and lemon yoghurt dressing

Fruit

M: \$45 - L: \$90

-Watermelon, Oranges, Kiwi Fruit, Honeydew Melon, Red and White Grapes, Blueberries and Strawberries and pineapples

- Protein options: Kangaroo - Crocodile - Emu - Chicken - Plant based -

LIGHT SNACKS

2 piece \$20

3 piece \$29

4 piece \$35

5 person minimum

Mini Bao Buns

*-Crispy chicken thigh fillets marinated
in sweet baby ray's with coleslaw*

Native Mini Sliders

-Served with cheddar cheese lettuce and bush tomato

Smoked salmon and finger lime mayo tortilla wraps

Scones with cream and native fruit jams (v)

Vegetarian spring rolls or samosas (v)

Croc bug rolls

Mixed sandwiches (v, gf avail)

Variety of homemade slices

Mini quiches (v avail)

