



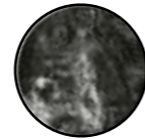
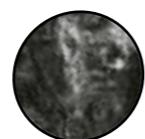
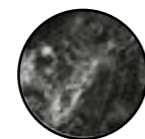
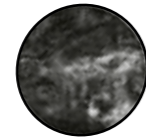
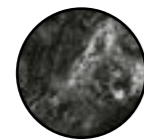
Catering Menu

NATIVE BUSH TUCKER WITH A MODERN TWIST

Birrunga Gallery & Dining is an award-winning destination 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 AT BIRRUNGA

Our calm and consistently changing environment will offer you a different feeling every time.

With a full-service bar and kitchen within the gallery space, you can be assured your next event will feel like no other. Whether it is a sit-down dinner, cocktail function, a small group meeting or large conference, the adjustable space allows us to accommodate to everyone's needs.

We always strive to create a memorable experience for all involved so contact us today and give your event the exclusive art gallery ambiance it deserves.



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

CANAPÉS

Select 4 items \$32 per person

Select 2 items \$18 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 sausage rolls (v)
- 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.



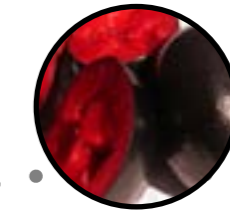
COLD

- Bush tomato spiced bocconcini and pesto with fresh breads (v)(gf)
- Grilled zucchini and salmon bites with fresh dill yoghurt dip
- Feta mousse blinis with Davidson plum or rosella compote
- Rare kangaroo, asparagus and horseradish mini wrap
- Smoked salmon blinis
- Finger lime cured 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 TEA

select 1 item per person \$8

select 2 items per person \$16

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

\$15 per person select 1 item

\$28 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 base available*)

Salted Dorrigo croc with waffle fries and salad

Roast heritage lemon myrtle carrots with beetroot hummus and spiced dukkah

Katsu Croc Curry Myrtle

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: \$50 - L: \$100

Taco

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

M: \$75 - L: \$150

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: \$90 - L: \$180

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: \$250



Rainbow Salad (add protein: M +\$25 -- L +\$50)

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

M: \$60 - L: \$120

Watermelon and Cucumber Salad (add protein: M +\$25 -- L +\$50)

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

M: \$65 - L: \$130

Roast Vegetable Salad (add protein: M +\$25 -- L +\$50)

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

M: \$60 - L: \$120

Fruit

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

M: \$40 - L: \$80

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

LIGHT SNACKS

2 piece \$18
3 piece \$26
4 piece \$32
5 person minimum

Mini Bao Buns

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

Bush Spiced Macaroni and Cheese Croquettes with sriracha mayonnaise

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)

Mini crocodile dogs with chilli jam

Mixed sandwiches (v, gf avail)

Variety of homemade slices

Mini quiches (v avail)



Daily Offerings at Birrunnga

For the smaller groups or the solo traveller, dont feel like you need to miss out exploring the gallery and all its got to offer. Jump on one of our Offerings.



Scan the code to make a booking

Dine In Time

An exclusive dining experience with a focus on Native spices & ingredients sourced from a range of trusted Australian suppliers.

Tuesday to Friday
5PM - 8PM

For groups of 8 to 24
\$55 per head

Sharing plates
+
Main and beverage

The Wine Down

Free Pour Wine & Native Tasting Platter

Tuesday to Friday
3PM - 8PM

2 Hour Package
\$75 per person

Happy Hours?

We recognise that your happiness shouldn't be limited to an hour, so come down & explore the gallery for a few.

4-6pm Tuesday - Friday

\$6 Little Dragon ginger beer
\$6 Stone & Wood Pacific Ale
\$6 House Wines
\$12 Berry Spritz



B I R R U N G A

GALLERY & DINING

Indigenous Art - Catering - Functions - Café - Bar

Monday to Friday

Breakfast 7am to 11am

Lunch 11am to 2pm

Tuesday to Friday

Drinks and Dinner: 3pm to late

Basement level, 300 Adelaide st, Brisbane CBD

Events@birrunga.com.au

07 3705 5742