

Corporate Catering



GOOD MORNING

Package



Sweeten your morning with our variety of fresh fruit, hand-crafted sweets and pastries.

Find an item for everyone with our Fresh & Tasty Menu.



Fresh & Tasty

Mini Muffins

\$3 pp

Assortment of mini muffins, 2 pcs Blueberry, Triple Choc, Orange Poppy Seed

Fruit Skewers

\$4 pp

A selection of seasonal fruits, 2 pcs Melons, Berries, Grapes, Citrus

Assorted Pastries

\$5 pp

A mix of buttery croissants, almond pastries, and fruit Danishes. 2 pcs

Gluten Free Cookies

\$3 pp

Hand-crafted, 2 pcs Shortbread, gingersnaps, Amaretti & more

Yoghurt Parfaits

\$4 pp

Individual servings of Greek yoghurt
layered w/ granola and fresh seasonal fruit

Tea Sandwiches

\$5 pp

Assorted white bread finger sandwiches Cucumber, Curried Egg, Ham & Cheese

Mini Quiches

\$3 pp

Assortment of egg quiches, filled with Spinach, Ham or Leek flavours

Add a Drink

Noah's Juice Range

+\$6 per person Red - Green - Pink

Aloe Vera Range

+\$5 per person Original - Lychee - Peach

Lipton Iced Tea Range

+\$6 per person Lemon - Mango - Peach

Water

+\$4 per person Bottled - Sparkling - Mineral - Soda

Tea & Coffee Service

Let our staff set you up with a self serve Tea & Coffee station.

Price on Request

Coffee Cart Hire

Hire our mobile coffee machine for fresh barista standard coffee. *Price on Request*

NICE AFTERNOON

Package



Energise your afternoon meeting with our variety of sweet treats, healthy snacks and savoury bites.

There's something for everyone in our fun & filling menu.



Fun & Filling

Mini Cupcakes

\$4 pp

Vanilla cupcakes with flavoured Icing; Choc, Strawberry, Passionfruit

Assorted Donuts

\$3 pp

Pink with Sprinkles, White with Sprinkles, Dark Cocoa, Milk Chocolate & Hazelnut

Vegan Chocolate Muffins

\$5 pp

Rich, moist, and indulgently chocolatey and completely plant-based

Assorted Cakes

\$4 pp

Matcha Frangipane, Berry Friand, Almond Brownie, Red Velvet

Veggie Sticks & Dip

\$2 pp

Sliced Carrot, Celery, Cucumber, Capsicum w/ Beetroot Hummus & Pesto

Cheese & Crackers

\$4 pp

Camembert, Brie and Lavish Crackers paired with seasonal sides & dried fruits

Mini Wraps

\$3 pp

Small wraps filled with Chicken Caesar or Falafel & beetroot hummus.

Add a Drink

375ml Soft Drink Range

+\$3 per person Lemonade - Coke - Pepsi

Kombucha Range

+\$6 per person Raspberry - Orange -Mango - Ginger

Jarritos Soda Range

+\$6 per person Gauva - Cola - Lime - Mandarin

Aloe Vera Range

+\$5 per person Original - Lychee - Peach

Lipton Iced Tea Range

+\$6 per person Lemon - Mango - Peach

Water

+\$4 per person Bottled - Sparkling - Mineral - Soda

Coffee Cart Hire

Hire our mobile coffee machine for fresh barista standard coffee.

EVENTS



CATERING



IMMERSIONS



ART HIRE



Events with Birrunga 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 First Nations artworks offering a rich Cultural atmosphere.

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

Enquire at events@birrunga.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!

BAR HIRE



PHOTOGRAPHY



VENUE HIRE





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.



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.



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.

NATIVE INGREDIENTS

with a modern twist

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

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

Our menu proudly features Native meats, including crocodile, kangaroo, and emu. We deeply respect Cultural Traditions, so please let us know if any of these are a Totem for your guests, and we'll gladly adjust your order.

Hot

CANAPES

Cold

Premium

4 selection canape box (40 pieces) \$230



Crocodile Satay Skewers

Crocodile fillet marinated & cooked in satay sauce.



Native Jam & Blue Cheese Pillow Bites

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



Crocodile Spring Rolls

House rolled, served with sweet chilli dipping sauce.



Mushroom Arancini

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

Vegetarion

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.



Native Devilled Egg

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



Bush Spiced Honey, Almond & Goat Cheese Baguette

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

Price per canape \$6.5

Vegetarian



Hot

CANAPES

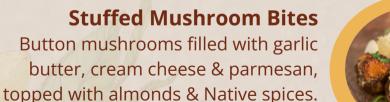
Hot

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, GF







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.



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

Cold

CANAPES

Cold

Standard



Sliced Emu w/ Balsamic Glaze on Cucumber

Thinly sliced & seared emu rump on cucumber with balsamic glaze. GF



Salmon Tartare

Minced smoked salmon with chives lemon and ginger in a crispy rice paper boat, topped with finger lime.



Bocconcini Brushcetta

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



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

Vegetarian,GF



Feta Mousse & Salmon Blinis

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



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

PREMIUM PLATTERS

Suitable for 12 - 15 people

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, house made Lemon Aspen & Wattleseed dampers.

Watermelon Heaven Platter - \$95

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

Salad Noçoise - \$115

Tuna, hard-boiled eggs, tomatoes, olives, anchovies, and crisp vegetables in a olive oil vinaigrette.

Native Tasting Platter - \$275



A bold grazing platter for any occasion - featuring seasonal fruits, artisan cheeses, crackers, house-made lemon aspen & wattleseed damper, wattleseed banana bread, brownies, roasted nuts, and Native meats: Kangaroo, Crocodile, and Emu. Finished with warrigal greens and three chef-selected Native dips.

Fruit Platter - \$75

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

Greek Salad Platter - \$75

Greek salad with lemon myrtle & saltbush.

Roast Salad Platter - \$75

Roast pumpkin and macadamia salad.

STANDARD PLATTERS

S: 5 people M: 10 people L: 15 people

Suitable for 15 people







Native Meat Sliders - S:\$40 M:\$85 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:\$65 L:80

Kangaroo, Crocodile and Emu crumbed and fried in a fried bao bun with coleslaw and sriracha mayo.



Crocodile Banh Mi S:\$50 M:\$105 L:135

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



Assorted Breakfast
Croissants - \$110

Your choice of filling between Tomato, Ham & Cheese, Smoked Salmon & Avocado, Bacon & Scrambled Egg.



Breakie Bagels - \$110
Your choice of filling between

chilli scrambled egg & spinach,
Smoked Salmon, Avocado &
cream cheese, or plain
scrambled egg.



Brekkie Wrap - \$98

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



Fruit & Yoghurt - \$80

House-made fruit salad topped with Greek yoghurt and organic honey.

Vegan Option available.

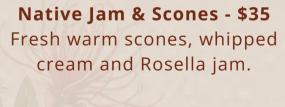
Suitable for 6-8 people

SWEET LIGHT SNACKS



Damper Two Ways - \$30

Our house made Pepperberry damper and lemon aspen damper, paired with whipped cream and Rosella Jam.





Sweet Muffin Box - \$45

House made sweet muffins with Native ingredients.
Ever changing, so ask us about the monthly favourites!



GF Muffins - \$7 each
House made sweet muffins with
Native ingredients. Blueberry,
Orange, Vanilla and Lemon.
Minimum order of 4. Gluten Free



Pepperberry Brownies - \$40

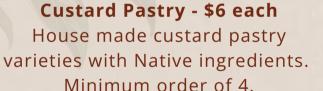
House made pepperberry and double chocolate brownies.





Sweets Box - \$35

Fresh sweets, muffins and pastry selections, house made with a Native twist.







SAVOURY LIGHT SNACKS

Suitable for 6 - 8 people



Quiche Box - \$40

House made quiche varieties.

Ask us about seasonal flavours







Savoury Muffins Box - \$45

House made savoury muffins with Native ingredients.

Ask us about seasonal flavours.

Roast Veggie Salad - \$30
Seasonal leafy greens, heritage carrots, pumpkin, feta and pumpkin seeds. Vegetarian





Waffle Fries - \$18
Waffle fries with bush tomato chutney and sriracha mayo.

Veggie Hummus Wrap - \$25
Fresh veggies, beetroot hummus
and Native flavours.

Vegan





Sausage Rolls - \$56

Native sausage rolls, Crocodile,

Kangaroo and Emu.





MAIN ITEMS



Poke Bowl - \$22 pp

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



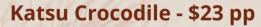
Roo Gochujang Pasta - \$21 pp

Cream based pasta with Korean Gochujang and minced kangaroo, topped with parmesan & spring onion.



Native Burger - \$23 pp

Your choice of Emu, Kangaroo, Crocodile or plant-based patty with fresh coleslaw cheese and bacon. Served with waffle fries.



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



Parma Twist - \$24 pp

Chicken schnitzel topped with pomodoro sauce, bocconcini, and salt bush. Served with waffle fries.



Roast Heritage Carrot - \$26 pp

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



*Ask us about your dietary needs

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

CATERING MENU

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.



Subscribe to our Newsletter

To keep up to date with our Artists, events, new locations and exhibitions.



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Original artworks by our
talented resident artists
are exhibited all over
Brisbane.



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