



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 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 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@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!

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



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.

Vegetarian

Kimchi Crocodile Boats

Minced Crocodile & kimchi paired with fresh avocado & served on a crisp lettuce boat, topped with sesame seeds.

GF



Chimichurri Crocodile

Chimichurri marinated Crocodile tail, wrapped in a thin cucumber blanket & topped with Native spices.

GF



Native Devilled Egg

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

Vegetarian



Bush Spiced Honey, Almond & Goat Cheese Baguette

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

Vegetarian



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

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*

Stuffed Mushroom Bites

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

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. *GF*

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

Cold



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.

Marinated Watermelon Bites

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.

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

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.



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.



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 daikon, pickled carrot & sauce.



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!



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.



Native Jam & Scones - \$35

Fresh warm scones, whipped cream and Rosella jam.



INDIVIDUALLY PACKAGED

GF Muffins - \$7 each

House made sweet muffins with Native ingredients. Blueberry, Orange, Vanilla and Lemon.
Minimum order of 4. *Gluten Free*



Mini Tarts - \$6 each

House made sweet Tarts with Native ingredients. Banana, Fruit and Chocolate.
Minimum order of 4.



Custard Pastry - \$6 each

House made custard pastry varieties with Native ingredients.
Minimum order of 4.



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.



Waffle Fries - \$18

Waffle fries with bush tomato
chutney and sriracha mayo.



Sausage Rolls - \$56

Native sausage rolls, Crocodile,
Kangaroo and Emu.

Dip & Veggie - \$35

Seasonal fresh veggies with
Native twist dips.
Vegan



Roast Veggie Salad - \$30

Seasonal leafy greens, heritage
carrots, pumpkin, feta and
pumpkin seeds. *Vegetarian*



Veggie Hummus Wrap - \$25

Fresh veggies, beetroot hummus
and Native flavours.
Vegan



Veggie Filo Pastry - \$56

Filo pastry parcels, ratatouille or
halloumi variations with a Native
Twist. *Vegan.*



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.

**Ask us about your dietary needs*

Katsu Crocodile - \$23 pp

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.



**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.

Visit Our Online Store

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

Upcoming Events

View our upcoming events and exhibitions here.

CONTACT US.



0426 411 790



events@birrunga.com.au



www.birrunga.com



19 Cribb St, Milton QLD



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WWW.BIRRUNGA.COM