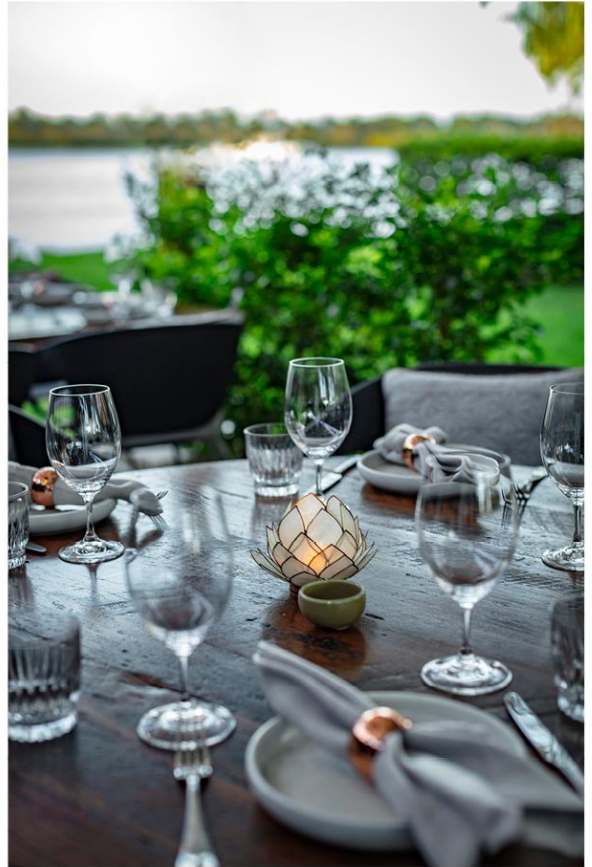


CORPORATE AND PRIVATE EVENTS

Our riverfront restaurant and bar, Wood Fire Grill, offers a modern and stylish backdrop for wedding receptions, engagement parties and celebrations. As well as catering by a skilled team, our restaurant offers river views, a relaxed and modern atmosphere and extensive drinks list. Our events team can discuss all aspects of your function and work with your requirements and budget.



EXCLUSIVE USE CAPACITY

Sit Down Lunch or Dinner	up to 80 guests
Sit Down Wedding with dance floor	up to 70 guests
Stand Up Cocktail Event	up to 120 guests

EXCLUSIVE USE OF RESTAURANT

MINIMUM SPEND*

Bookings available from 12.00pm - 4.30pm
OR 6.00pm – 11.30pm

Wednesday and Thursday Nights	\$6,000
Friday Night and Sunday Lunch or Dinner	\$8,000
Saturday Night	\$10,000



INSIDE SEATING SEMI PRIVATE

up to 40 guests

MINIMUM SPEND*

Bookings available from 12.00pm - 4.30pm
OR 6.00pm – 11.30pm

Lunch	\$3,000
Dinner	\$4,000

NON-EXCLUSIVE GROUPS

Sit Down Lunch or Dinner groups of 16 to 30 guests

*Prices are based on minimum food and beverage spend. Lunch time rates and minimum costs can be arranged outside of trading time where a minimum spend will apply. Price upon application.

Wood Fire Grill

MENU SELECTION

At the Wood Fire Grill we can offer your guests an individually plated or shared menu

Below is the individually plated option charged at \$80 per person / \$95 per person with dessert

ROVING CANAPÉS (select 3 items)

Freshly shucked rock oysters, yuzu ponzu dressing
Cape grim beef tartare, smoked yolk, crostini
Honey roasted pumpkin tartlet, ricotta, puffed buckwheat
Chicken liver parfait, apple relish, pickled chili
Fire roasted Byron Bay chorizo, sherry vinegar, goats curd
Smoked fish rillette, lemon crème fraiche, witlof
Scallop ceviche, avocado, finger lime, bread cracker
2 cheese arancini w roast tomato aioli
Rare beef fillet, bearnaise, brioche

OR

SHARED STARTERS

Baba ghanoush, fried chickpeas, focaccia
Warm marinated Mt.Zero olives
Grilled sheep & goats milk halloumi, oregano & farm honey

ENTREES (individual plated)

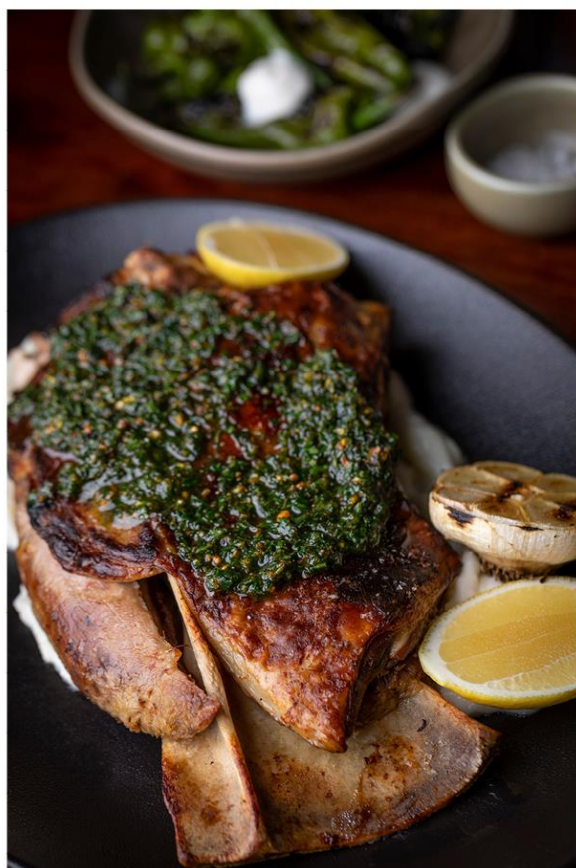
Grilled Borrowdale pork belly, caramelised yoghurt, hazelnuts, farm carrots
Baked Noosa scallops, almond tarator, sauce vierge
Noosa Red tomato salad, charred zucchini, buffalo mozzarella, toasted grains

MAINS (individual plated)

200g grass fed eye fillet, mash potato, green peppercorn sauce
Grilled market fish fillet, globe artichoke, fregola, tomato, green olive
Ricotta gnudi, cauliflower florettes, brown butter, pickled leaves, currants, pine nuts

DESSERTS (individual plated)

Lemon, blueberries, burnt meringue, caramelised biscuit, crème fraiche
Smoked white chocolate mousse, raspberry, macadamia & oat crumble
Cheese selection, quince paste, crackers



Wood Fire Grill

The Feast

At the Wood Fire Grill we can offer your guests an individually plated or shared menu.

Below is The Feast shared dining experience charged at \$55 per person / \$65 per person with dessert

TO START

Warm marinated Mt Zero olives

Honey roasted pumpkin dip
spiced pepitas, focaccia

Manchego & beef croquettes
chipotle mayo

SECOND

Grilled sheep and goats milk halloumi
oregano & honey

Lamb ribs
chimichurri, creamed Woombye fetta

Wood fired Byron Bay chorizo

MAIN

Grilled spatchcock
romesco, coriander, creole onions

Ricotta gnudi, cauliflower florettes,
brown butter, pickled leaves, currants, pine nuts

Chips, herbed salt, garlic aioli

DESSERT

Lemon, blueberries, burnt meringue,
caramelised biscuit, crème fraîche

Smoked white chocolate mousse
raspberry, macadamia, oat crumble



Wood Fire Grill

BEVERAGE PACKAGES

THE GRILL PACKAGE

\$75 per person (Or \$55 for 3 hours)

SPARKLING: Paul Louis Blanc de Blancs, Loire Valley FR
WHITE: Mike Press Sauvignon Blanc, Adelaide Hills SA
Howard Vineyard Pinot Gris, Adelaide Hills SA
RED: Momo Pinot Noir, Marlborough NZ
Mike Press Shiraz, Adelaide Hills SA
BEER: Choose 2 full strength beer & 1 mid strength/light beer

THE PARK PACKAGE

\$95 per person

SPARKLING: Louis Bouillot 'Perle de Vigne' Grande Reserve, Nuits-St-Georges France
WHITE: Voyager Estate 'Girt by Sea' Chardonnay, Margaret River WA
Wairau River Pinot Gris, Marlborough NZ
RED: Even Keel Pinot Noir, Mornington Peninsula VIC
Langmeil 'Valley Floor' Shiraz, Barossa Valley SA
BEER: Choose 2 full strength beer & 1 mid strength/light beer

THE DELUXE PACKAGE

\$120 per person

SPARKLING: Vintage Pipers, Pipers River TAS
WHITE: Greywacke Sauvignon Blanc, Marlborough NZ
Mt Difficulty Pinot Gris, Central Otago NZ
Yerring Station Chardonnay, Yarra Valley VIC
RED: Seresin 'Leah' Pinot Noir, Marlborough NZ
Jim Barry 'Veto' Cabernet Sauvignon, Coonawarra SA
Wirra Wirra 'Woodhenge' Shiraz, McLaren Vale, SA
BEER: Choose 3 full strength beer & 1 mid strength/light beer

THE PREMIUM PACKAGE

\$160 per person

CHAMPAGNE: NV Laurent-Perrier Brut, Tours-sur-Marne FR
WHITE: Craggy Range 'Te Muna Road' Sauvignon Blanc, Martinborough NZ
Subida di Monte D.O.C. Pinot Grigio, Friuli IT
Brokenwood 'Indigo' Chardonnay, Beechworth VIC
RED: Amisfield Pinot Noir, Central Otago NZ
Petit A, Domaine A, Cab Sauv, Cab Franc, Coal River TAS
Mollydooker 'Blue Eyed Boy' Shiraz, McLaren Vale SA
BEER: Choose 3 full strength beer & 1 mid strength/light beer

BEER SELECTION OPTIONS:

FULL STRENGTH: Asahi, Peroni Nastro Azzuro, Corona,
James Boags Premium, Crown Lager, Stone & Wood Pacific Ale,
Burlleigh Brewing Co 'Big Head' No Carb Lager
MID-STRENGTH/LIGHT: Peroni Leggera, XXXX Gold,
Cascade Light

- Beverages from the package can also be charged on consumption basis
- All beverage packages include soft drinks and juice.
- Sparkling water can be added to any beverage package for \$5pp



All menus are seasonal and subject to change.
17% surcharge applies on public holidays.
A 1.1% Handling Fee applies to all card transactions.

Wood Fire Grill