

# The Get Together Guide



hundred acre bar

# CELEBRATIONS AT HUNDRED ACRE BAR

WHATEVER TIME OF THE DAY, HUNDRED ACRE  
BAR PROVIDES THE PERFECT SETTING TO EAT,  
DRINK AND RELAX WITH GOOD COMPANY.

'00



'00 = hundred acre bar.

(named after the 123 acres of  
spectacular natural surroundings  
that the hundred acre bar sits  
perched upon... '100' just rolls  
off the tongue easier)

# The Hillstone Group

This year marks an exciting milestone for founders Hans Pettersson and Jens Holland who have just celebrated their 31<sup>st</sup> Anniversary at Hillstone St Lucia. The Swedish duo moved to Brisbane in 1988 and have spent this time sprinkling their Scandinavian hospitality all over St Lucia opening hundred acre bar in 2005 and Saint Lucy caffè e cucina in 2012. In 2017, Hans and Jens won the management rights to operate the St Lucia Golf Links course. For the first time in history, a house of brands unites.

Today Jens and Hans are supported by their kitchen, restaurant, events and golf teams who share their appreciation for quality service, the best lifestyle, and love of the food and dining experience.

'00  
hundred acre bar



Saint Lucy  
caffè e cucina





# Our event spaces.



## The Boardroom

The boardroom offers a unique private dining space complete with a private terrace, large plasma screen, sound system, inbuilt iPod, mp3 and DVD player for entertainment.

**Capacity | up to 22 seated guests**

## The Living Room

The living room is our private and home-away-from-home lounge room with a fireplace, large plasma screen, portable sound system, inbuilt iPod and mp3 player.

**Capacity | up to 50 cocktail guests**



## The Mezzanine

The mezzanine is a great space for cocktail events and can also be used in conjunction with the living room for larger functions.

**Capacity |**  
**up to 50 seated guests**  
**up to 50 cocktail guests**  
**up to 120 when booked with The Living Room**





## The First Floor

This warm and intimate space is ideal for sit down and cocktail style gatherings and is set away from the main bar and restaurant area.

**Capacity |**  
**up to 25 cocktail guests**  
**up to 18 seated guests**

## The Rooftop

This open and airy roof top location offers hundred acre views of the surrounding fairways and greens. This space is privately set above the restaurant.

**Capacity |**  
**up to 25 cocktail guests**  
**up to 18 seated guests**



## The Oak Dining Room

Our newly appointed Oak Dining Room is perfect for long lunches and intimate celebrations. With sweeping views of the golf course, this room can be configured as 1 long dining table or 3 separate tables.

**Capacity | up to 30 seated guests**



# Set Lunch & Dinner

## to start

served tapas style

antipasto plate

w dips, olives, fetta & warmed breads [gfo]

semi dried tomato & basil suppli

w aioli & rocket

## to fill

your choice of

grass fed MSA 3+ rib fillet

w tarragon bearnaise, polenta chips & jus [gf]

seared pork cutlet

w smoked cauliflower puree, brussel sprouts, spec & kalamata olives [gf]

crisp skin barramundi

w roast carrot puree, spinach, baby heirloom carrots, dukkha & petit cress [gf]

baked risotto

w crumbled gorgonzola, crisp pear & candied walnuts [gf]

thick cut fries to share

## to follow

espresso coffee & origin tea

**\$54.5 per person (minimum 12 guests, 1 bill per table)**



## ++ add ons

### set lunch & dinner +

duck pancakes

w red cabbage slaw, crispy shallots & honey dressing

salted cod & seeded mustard croquettes

w gremolata

warmed smoked kalamata olives

**\$5.5 per item per person**

### sweet+

house made rocky road & turkish delight [gfo]

mango cheesecake bites

**\$5.5 per item per person**

### cheese +

cheese board, local and imported cheeses

w traditional garnishes & toasted fruit breads [gfo]

**\$9.5 per item per person**

# Cocktail Event

## graze menu 1

house made dips, selection of cheeses, charcuterie meats & pickles  
w toasted breads [gfo]

semi dried tomato & basil suppli w aioli & rocket

fried pepper squid w lemon & mayo [gf]

thick cut chips w truffle aioli

**\$29.5 per person (minimum 20 guests)**

## graze menu 2

house made dips, selection of cheeses, charcuterie meats & pickles  
w toasted breads [gfo]

semi dried tomato & basil suppli w aioli & rocket

duck pancakes w red cabbage slaw, crispy shallots & honey dressing

fried salt & pepper squid w lemon & mayo [gf]

thick cut chips w truffle aioli

**\$34.5 per person (minimum 20 guests)**

## graze menu 3

house made dips, selection of cheeses, charcuterie meats & pickles  
w toasted breads [gfo]

kofta spiced lamb ribs w tzatziki & lime

fried salt & pepper squid w lemon & mayo [gf]

crispy chicken taco w kimchi, corn salsa & spicy mayo

semi dried tomato & basil suppli w aioli & rocket

thick cut chips w truffle aioli

**\$42.5 per person (minimum 20 guests)**

15% Public Holiday surcharge applies



## ++ add ons

### graze menu +

parsley crumbed gurnard fillets w kupi mayo

mini pork pot pies w spicy relish

lamb shoulder pies w minted peas

**\$5.5 per item per person**

### sweet+

house made rocky road & turkish delight [gfo]

mango cheesecake bites

**\$5.5 per item per person**

### cheese +

cheese board, local and imported cheeses

w traditional garnishes & toasted fruit breads [gfo]

**\$9.5 per item per person**

**Please note** add-on items are only available in conjunction with the standard graze menu. We can also tailor a menu to suit your taste.

Minimum spends applicable

# The Oak Dining Long Table Menu

## on arrival

house drink on arrival

served tapas style

semi dried tomato & basil suppli w aioli & rocket

fried lemon pepper squid w lemon & mayo [gf]

*add mezze boards for \$5.5 pp or served to the table for \$9.5 pp*

## entree

please choose [2] for alternate serve

house made gnocchi w roast pumpkin, sage, pine nuts & crumbled ricotta [v]

spaghetti w chilli garlic prawns, heirloom cherry tomatoes & basil

beef tartare capers, cornichons, salted crisps & mustard

## main

please choose [2] for alternate serve

grass fed MSA 3+ rib fillet w tarragon bearnaise, polenta chips & jus [gf]

seared pork cutlet w smoked cauliflower puree, brussel sprouts, spec & kalamata olives [gf]

crisp skin barramundi w roast carrot puree, baby heirloom carrots, dukkha & petit cress [gf]

## dessert

alternate serve

vanilla bean pannacotta w balsamic strawberries & micro mint

frangipane tart w honey ice cream & honeycomb

**\$89.5 per person**

**(only applicable when booking The Oak Dining Room, minimum spends apply)**

15% Public Holiday surcharge applies

# The Oak Dining Feasting Table Menu

## on arrival

house drink on arrival

served tapas style

house made dips, selection of cheeses, charcuterie meats & pickles w toasted breads [gfo]

## entree

please choose [2] to be served to the middle of the table

lamb cutlets w crumbed goats cheese, pear & rocket

salmon gravlax w horseradish fraiche, caper & toasted sourdough

house made gnocchi w roast pumpkin, sage, pine nuts & crumbled ricotta

## main

please choose [2] to be served to the middle of the table

seared hangar steak w capers, salsa verde w rocket & parmesan

pulled lamb shoulder w minted greens, radish, witlof salad & jus

baked whole snapper w fennel & lemon stuffing

all mains include

thick cut chips w truffle aioli

garden salad w green beans, radish, cucumber, herbs, pipitas & chardonnay vinaigrette

## dessert

served to the middle of the table

platters of housemade petit sweets

**\$99.0 per person**

(only applicable when booking The Oak Dining Room, minimum spends apply).

# Celebration cakes

## we can bake your cake

For your next celebration, enjoy time out of the kitchen and organize your celebration cake through hundred acre bar – 100% hassle free.

Our delicious chocolate cakes are the perfect addition to your celebration and we will even create a special birthday or congratulatory message on top for the recipient.

Made in house by our Pastry Chef hundred acre bar cakes come in two (2) sizes to suit any event.

**up to 20 guests \$75.0**

**up to 40 guests \$95.0**

We require 7 days' notice for cake orders.

## or just serve it for you

We charge a \$20.0 flat cakeage fee for you to bring a cake along to our restaurant to serve for your lunch or dinner booking. One of our chefs can cut your cake, plate slices individually and serve them to your guests with fresh cream and berry coulis for \$4.5 per person. Alternatively, we can serve it buffet style for \$2.5 per person.

You are welcome to serve your cake yourself, hundred acre bar can provide small side plates, napkins and a knife at no extra charge.

Please note, hundred acre bar must be advised prior to the day if you will be providing your own cake and how you would like to serve your cake, to avoid any confusion on the day.



# 2019 Cooking Classes & Seasonal Dinners

Learn from our Executive Chef and upskill your culinary talents at any of our interactive cooking classes in 2019. You'll explore shortcuts, new techniques and maximising flavour with minimum effort with plenty of taste testing, nibbles and beverages throughout.

Or if you prefer to be part of hundred acre bar's newest recreation, allow us to introduce our Seasonal Dinner experience. We're holding 3 this year, and they're set to be superb!

## **Seafood**

Wednesday 13<sup>th</sup> March

## **Seasonal Dinner | Autumn**

### **Pasta Making Workshop**

Wednesday 1<sup>st</sup> May

### **Winter Warmers**

Wednesday 29<sup>th</sup> May

## **Seasonal Dinner | Winter**

### **Italy's Finest**

Wednesday 22<sup>nd</sup> July

## **Restaurant Meals at Home**

Wednesday 28<sup>th</sup> August

## **Seasonal Dinner | Spring**

**For all the details & to book visit:**

<https://www.hillstonestlucia.com.au/whats-on-dining/>



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