





Our Venue Spaces

Absolute Beachfront

suitable for up to 45 guests

venue hire & set up costs - \$850

*including white table linen, napkins, cutlery, glassware, chairs & tables and bar

*from 12pm - 3pm or from 5pm - 10pm

*overhead Nu Nu globe lighting from \$850

Food & beverage

alternate serve or kings table banquet menus are available for selection

Exculsive Sole Use of Nu Nu Restaurant

Sunday-Thursday

venue hire & set up costs - \$2,000

*including white table linen, napkins, cutlery, glassware, chairs & tables

*from 5:30pm - 10:30pm

Food & beverage

a minimum spend of \$12,000 in food & beverage is required
all our menus are available for selection

Friday-Saturday

venue hire & set up costs - \$2,500

*including white table linen, napkins, cutlery, glassware, chairs & tables

*from 5:30pm - 10:30pm

Food & beverage

a minimum spend of \$14,000 in food & beverage is required
all our menus are available for selection

*Please note, all images have been styled by Two Tribes Styling



Pre Dinner Hour

\$25 per person - choice of 4 canapes

Seafood

House cured saltwater barramundi, fennel, ricotta & walnut toast
BBQ tiger prawns toasty, spiced lentils, nashi raita & curry leaf
Crisped pacific oyster with ginger caramel, sesame & shiso
BBQ prawns with honey & za atar

Meat

Lamb & date pastilla, trail mix & rose
Steamed pork & scallop buns with xo & ponzu
Mustard rubbed grass fed beef with alliums & bitter greens
Coconut pork ribs with ginger caramel

Poultry

Red roast duck pancakes, spring onion & shiitake
Chicken & lemon thyme arancini
Fried chook, sweet miso & sesame
Melaleuca smoked chicken, date jam, seed cracker & ginger crunch

Vegetarian

Local mushroom tart with onion jam & pecorino pepato
Roast pumpkin, chickpea & tamarind pastry with date jam
Pumpkin, onion jam & buffalo fetta arancini
Cassava, beetroot relish, avocado & whipped feta

Cocktails on Arrival - From \$22 per person

Please select 1-2 cocktails from the list below to offer on arrival

NuNu G&T

Local gin, orange, rosemary, tonic

Dark & Stormy

Spiced rum, pineapple, ginger beer, lime & bitters

Pash Me (available as a mocktail)

White rum, passionfruit, mint, lime & soda

Sunset Stroll (available as a mocktail)

Vodka, lychee, elderflower, grapefruit & lemon

*Cocktails available above are subject to change



Cocktail Style Menu

\$99 per person

5 small tastes, 3 big tastes & 4 sweet tastes

Small tastes

Seafood

BBQ tiger prawns toasty, spiced lentils, nashi raita & curry leaf

Mini spanner crab, avocado, lettuce & aioli roll

House cured barramundi, orange, toasted crumb & ricotta on toast

Meat & Poultry

Beetroot poached kangaroo, celeriac pickle & whipped buffalo feta

Twice cooked pork belly, chilli tamarind caramel

Red roast duck pancakes, spring onion & shiitake

XO bun, pork & ponzu

Lamb & date pastilla, trail mix & rose

Fried chook, sweet miso & sesame

Vegetarian

Feta fritters with honey & za atar

Shredded vegetable & herb rice paper rolls, hot & sour dressing

Roast pumpkin, chickpea & tamarind pastry with date jam

Local mushroom tart with onion jam & pecorino pepato

Big tastes

Roasted grass fed beef, garlic whipped mash, bacon & shallot sauce

Coconut roast pork belly, mint, lemongrass & jasmine rice

Red curry of local line caught reef fish, pickled shallot & young coconut salad

Pumpkin & spiced lentils, sumac, pumpkin seeds & minted labna

BBQ lamb, pea, mint & lemon risotto, parsnip chips & lamb sauce

Honey roast chicken, red harissa, spiced cous cous, green mango chutney & minted labna

Warm roast vegetable salad, feta & toasted almonds

Sweet tastes

Baby pavlova & passionfruit curd

Velvet crumble

Coconut candy

Hot chocolate & walnut brownie

Mango & coconut jam tart

Numi ice-cream

Lemon semolina cake

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3 Course Menu

\$99 per person 3 course, 2 choice per course - Alternate serve
\$115pp upgrade to choice of 2 dishes per course (sole us only)
\$125pp upgrade to choice of 3 dishes per course (sole use only)

*Upgrades are for your guests to order their meals on the night

Entree

Crisped pacific oysters with hand rolled green tea noodles, salted plum & ginger caramel

Tablelands pork belly with miso caramel, daikon & dashi

Young coconut salad, pickled shallot, melon & mint with pickled prawns

Carrot & ricotta tortellini, raisins, walnut toast & sage butter sauce

Coconut roast chicken, lychees, green papaya & thai basil

Main

Whey poached local line caught reef fish with ricky's rice, smoked zucchini, green masala & curry leaf

Gorgonzola & milk infused grass fed beef, alliums, bacon broth, potato & bitter greens

Cinnamon roasted victorian lamb, caramelized mungalli yoghurt & pumpkin; branch, leaf, seed & oil

Spiced duck pastilla, eggplant, radish & rose

Honey butter roast chook, barley, corn & henhouse vegetables

Dessert

Coconut snow egg, black rice, passionfruit ice cream & pineapple soup

Rainforest honeycomb, yoghurt marshmallow, lemon semolina cake & milk jam ice cream

Cassava cake, coconut sherbet, ginger biscuit & coconut sorbet

Coffee, chocolate, hazelnut & orange, crumbs, sorbet, bits & pieces

A selection of ice cream & sorbets from Numi ice creamery

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King's Table Banquet

\$125 per person

A banquet choice of;

3 mains & 3 sides & 3 sweet tastes (shared platters)

Banquet mains

Whey poached local line caught reef fish with ricky's rice, smoked zucchini, green masala & curry leaf

Gorgonzola & milk infused grass fed beef, alliums, bacon broth & bitter greens

Roasted grass fed beef, garlic whipped mash, bacon & shallot sauce

Ocean trout tarator, spiced yoghurt, walnuts & parsley

Honey roast chicken, red harissa, green mango chutney & minted labna

Honey butter roast chook, barley, corn & henhouse vegetables

Coconut roast pork belly, mint, lemongrass & jasmine rice

BBQ lamb, pea, mint & lemon risotto, parsnip chips & lamb sauce

Cinnamon roasted victorian lamb, caramelized mungalli yoghurt & pumpkin; branch, leaf, seed & oil

Banquet sides

BBQ vegetables with garlic custard, feta & green sauce

Tomato & buffalo mozzarella salad, dried olives & rye crumb

Crushed nicola potato & candied bacon, spring onion & mustard mayo dressing

Rusty's market salad - seasonal freshest produce salad direct from the market

Shaved fennel, kohlrabi and broccoli salad with almonds and rain fed rice

Desserts

*Choose 3 sweet tastes from the cocktail menu

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Buffet Menu

\$99 per person

*Minimum of 30 guests

Our sourdough lemon bread

House cured meats, pickles & condiments

Chilled local prawns with green dill mayonnaise

Mustard roast grass fed beef

Slow roasted lamb shoulder with feta & lemon

Ocean trout tarator, spiced yoghurt, walnuts & parsley

Honey roast chicken, red harissa, green mango chutney & minted labna

Rusty's market salad

Warm roast vegetable salad with buffalo feta & toasted almonds

Roasted nicola potato, candied bacon & mustard mayonnaise salad

Seven treasures couscous

Tomato & mozzarella salad

Baby pavlova with passionfruit curd & jersey cream

Hot chocolate & walnut brownie

Lemon semolina cake

Seasonal fruit platters

Selection of Gallo cheese with walnut toast & pickles

Coffee & certified organic tea

Add seafood at \$5 per guest (per item)

House cured barramundi, orange & hazelnuts

Scallops in the half shell with herb & chilli butter

Freshly shucked oysters with sherry vinegar & shallot caramel

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Beverage Packages

P A C K A G E 1 - \$69.00 per person - 4 hours
\$20 per person hour extension

WINE

PLEASE SELECT 4 FROM BELOW LIST

McPherson Sparkling NV

McPherson Sauvignon Blanc

McPherson Chardonnay

McPherson Cabernet Merlot

McPherson Shiraz

McPherson Rosé

P A C K A G E 2 - \$79.00 per person - 4 hours

\$25 per person hour extension

WINE

PLEASE SELECT 4 FROM BELOW LIST

Alejandro Prosecco, Riverland SA

Vidal Sauvignon Blanc, Marlborough NZ

Vidal Chardonnay, Hawkes Bay NZ

Bay Of Stones Shiraz, Barossa Valley SA

Bay Of Stones Cabernet Sauvignon, Barossa Valley SA

Triennes Rosé, Provence France

Soft drink & juice included.

Choice of 4 maximum including light/mid strength from below.

Light & Mid strength - Peroni or James Boags

Full strength - Corona or James Boags

Other - Hard Apple Cider or Hard Ginger Beer

In the event that wines are not available, wines of a similar or improved standard will be provided as a replacement. Bar tab option is also available. Should you wish to add spirits or cocktails, please liaise your event manager.

*All beverages are subject to change

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Beverages on Consumption

ON CONSUMPTION OR BAR TAB

WINE - Select 4 from the list below:

McPherson Sparkling NV \$39

McPherson Sauvignon Blanc \$39

McPherson Chardonnay \$39

McPherson Cabernet Merlot \$39

McPherson Shiraz \$39

McPherson Rosé \$39

Alejandro Prosecco, Riverland SA \$59

Vidal Sauvignon Blanc, Marlborough NZ \$59

Vidal Chardonnay, Hawkes Bay NZ \$59

Bay Of Stones Shiraz, Barossa Valley SA \$59

Bay Of Stones Cabernet Sauvignon, Barossa Valley SA \$59

Triennes Rosé, Provence France \$59

BEER - Select 3 from the list below:

Light & Mid strength - Peroni or James Boags \$8

Full strength - Corona or James Boags \$9

Other - Hard Apple Cider or Hard Ginger Beer \$9

Soft drink & juice \$5.50

In the event that wines are not available, wines of a similar or improved standard will be provided as a replacement. Bar tab option is also available. Should you wish to add spirits or cocktails, please liaise your event manager.

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Add Ons

Cassava crisps with citrus & thyme salt - \$2 per person

Hand stretched, 72 hour, sourdough lemon bread - \$4 per person

Oyster station - from \$18 per person

Nu Nu chef freshly shucking oysters & served with hibiscus granita & lime

Shared table sides - \$6 per side per person

BBQ vegetables with garlic custard, feta & green sauce

Tomato & buffalo mozzarella salad, dried olives & rye crumb

Crushed nicola potato & candied bacon, spring onion & mustard mayo dressing

Sichuan eggplant, yellow bean sauce & sesame

Rusty's market salad

Supper - \$20 per guest choice of 2, additional items \$10 per guest

Mini gourmet hot dogs

Chilli salt pork ribs

Hand cut chips, vinegar & salt

Chicken & lemon thyme arancini

Veggie samosas with mint relish

Pork sliders with mango chutney & pickled zucchini

Cake cutting service

Slice cake and serve on a share platter - \$5 per person

Individually plated with scoop of our house made numi ice-cream - \$10 per person

Other

Cheese & fruit platters - \$19 per person

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Menu Tasting

Should you wish to try some dishes, we can arrange a tasting for you.

3 course, 2 choice tasting menu selected from our Choice Menu - \$85 per person

3 mains, 3 sides selected from our Kings Banquet Menu - \$95 per person

Post wedding breakfast

\$59 per person

On arrival

barista coffee & juice - apple, orange or pineapple

To start

the best fruit we can possibly source

& spiced pineapple & coconut cream soaked muesli, daintree vanilla, mango, seasonal fruits & toasted coconut

To follow - choice Of

cassava hash brown, avocado, heirloom beets, whipped buffalo feta & poached eggs

coconut & banana hotcakes, coconut sugar caramel & coconut sorbet

stockman's free range eggs, hot buttered sourdough toast, bacon, mushrooms & roast tomato

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Two Tribes Styling

Two Tribes Styling packages from \$65pp with a min spend of \$390 or 6 guests

Option 1. Organic Tropical Luxe

Includes:

- Open weave natural rattan table runner
- Round dark natural Rattan Placemats
- Linen Napkins - Rust
- Fresh tropical leaf placename - Handwritten white calligraphy
- Modern Gold Cutlery - Inc. Dinner Knife, Dinner Fork, Dessert Spoon (extra cutlery additional cost)
- Lush tropical green foliage and bright tropical flower fresh centrepieces
- Pillar Candles in black glass square boxes on timber block stands (evening event only)

Option 2. Tropical Luxe

Includes:

- Natural linen table runner
- Round rattan and shell trim placemats
- Linen Napkins - Natural
- Gold rimmed glass Charger Plate
- Modern Gold Cutlery - Inc. Dinner Knife, Dinner Fork, Dessert Spoon (extra cutlery additional cost)
- Fresh tropical green foliage and white faux orchid centrepieces in coconut vase
- Table décor pieces including coconut shells & white coral
- Pillar Candles in glass cylinder (evening event only)

To arrange styling, please contact Debra Kinsella

T: 0411 660 326

E: hello@twotribes.com.au



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Option 3. Boho Luxe

Includes:

- Natural free flowing hand dyed apricot muslin table runner
- Gold rimmed glass Charger Plate
- Linen Napkins - Blush Pink
- Modern Gold Cutlery - Inc. Dinner Knife, Dinner Fork, Dessert Spoon (extra cutlery additional cost)
- Modern dried foliage Centrepiece with blush pink faux florals in natural log vase
- Small blush small pink glass votives with tea light candles (evening event only)

(Note: Coloured taper candles in gold candle holders are an additional cost)

Option 4. Modern Rustic Boho

Includes:

- Natural linen table runner
- Natural dried Lotus Leaf Placemat
- Linen Napkins - Rust
- Modern Gold Cutlery - Inc. Dinner Knife, Dinner Fork, Dessert Spoon (extra cutlery additional cost)
- Modern dried native floral & foliage centrepiece in natural log vase
- Pillar Candles in glass cylinder (evening event only)

(Note: White taper candles in gold candle holders are an additional cost)

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