

Tjapukai

WHERE AUSTRALIA BEGINS



Menu Packages

Phone: +617 4042 9913 | Email: saskia.wrobluskie@tjapukai.com.au
Cairns Western Arterial Road, Caravonica QLD 4878 | tjapukai.com.au



Day Delegate Package

Full Day from \$55 per person (Minimum 25 people)

Half Day from \$50 per person (Minimum 25 people)

Small meetings of up to 12 guests are also available

Room

- Complimentary room hire
- Pads and pens
- Water
- Selection of fresh fruit

Catering

- Arrival tea and coffee
- Morning tea served with Chef's selection of freshly baked bakery items with tea, coffee and orange juice
- Working buffet lunch (upgrade menus available)
- Afternoon tea served with Chef's selection of freshly baked bakery items with tea, coffee and orange juice
- Half day package includes either morning or afternoon tea

Audio Visual

- White board
- Flip chart
- Additional audio visual equipment is available at an additional price

Lunch

- Working Buffet Lunch: Our conference day package includes rotating lunch menus for your delegates, select from; Ploughman's Buffet, Gourmet Sandwich Buffet or Build your own Burger Buffet (included in Day Delegate Package)
- Our conference day package includes rotating lunch menus for your delegates



Buffet Menus

Daily Hot Breakfast

Add \$25 per person (Minimum 50 guests)

- Freshly baked damper with butter & fruit jams
- Tropical fruit platter
- Fresh scrambled eggs
- Crispy bacon rashers
- Grilled tomatoes
- Crispy fried potatoes
- Steamed rice
- Vegetable curry
- Juice, tea and filtered coffee

Flame Grill BBQ Buffet

\$45 per person (Minimum 50 Guests)

- A selection of house made dampers, focaccia and panini

Seafood

- Cooked local prawns with seafood sauce

From the BBQ

- Minute steaks
- Beef sausages
- Chicken satays
- Spanish mackerel fillet
- Buttered corn on the cob

Accompaniments

- Mustard
- Tomato salsa
- Lemon myrtle sweet chilli sauce
- Tomato sauce

Salads

- Aussie potato
- Coleslaw
- Tossed garden
- Greek

Desserts

- Sliced seasonal fruit platter
- Aniseed myrtle truffles
- Quandong and orange trifles
- Lemon myrtle and macadamia nut cheesecake

Gourmet Sandwich Buffet

Included in Day Delegate Package

- A selection of house made dampers, foccaccia and panini with assorted fillings
 - Tjapukai ham with brie and onion relish*
 - Bayngga beef with gruyere*
 - Tuna mayo and beans*
 - Grilled vegetables and hummus*
- Tjapukai's banana flower salad
- Rocket and parmesan with balsamic glaze
- Sliced seasonal fruit platter
- Fresh fruit juices with plunger coffee and tea

Build your own Burger Buffet

Included in Day Delegate Package

- A selection of house made dampers, foccaccia and panini
 - Beef patties*
 - Chicken fillet*
 - Grilled mackerel*
 - Falafel*
 - Kangaroo patties*
- A selection of fillings
 - Cheddar*
 - Shredded mozzarella*
 - Buffalo boconccini*
 - Pickles*
 - Tabouli*
 - Lettuce*
 - Tomato*
 - Cucumber*
 - Onions*
- A selection of sauces
 - Tomato*
 - Chilli*
 - Aioli*
 - Tartare*
- Potato salad
- Coleslaw salad
- Sliced seasonal fruit platter
- Fresh fruit juices with plunger coffee and tea

Ploughmans Lunch

Included in Day Delegate Package

- A selection of house made dampers, foccaccia and panini with assorted sliced meats

Tjapukai cured jerk ham

Bangaa beef

Smoked kangaroo

Tjapukai salmon gravalax

Salami

Charred chicken pieces

Condiments

- Olives
- Feta
- Cheddar
- Bocconcini
- Semi dried tomatoes
- Grilled vegetables
- Aioli
- Caramelised onion
- Eggs

Salads

- Rocket and parmesan salad
- Mediterranean pasta Salad

Tjapukai Bayngga Buffet

Add \$15 per person (Minimum 50 guests)

- Assorted dampers with lemon pepper dukkah
- Mountain pepper beef (cooked in the Pit)
- Braised emu with pumpkin
- Kangaroo koftas
- Local banana prawns with finger lime sauce
- Paperbark smoked nannygai
- Charred ginger and lemon chicken
- Grilled cuttlefish with broad beans and lemon
- Banana flower salad
- Roasted sweet potato and macadamia salad

Premium Bush Buffet

\$80 per person (Minimum 50 Guests)

- Choose four canapés from the canapé menu
- A selection of house made dampers, focaccia and panini

Hot Selection

- BBQ'd emu fillet on earth vegetables
- Crispy skinned pork belly on green pawpaw salad
- Braised kangaroo rump on beetroot gnocchi
- Slow roasted mountain pepper beef with pumpkin puree
- Charred ginger and lemon chicken with spinach rice
- Whole baked reef fish filled with bush Lemons
- Beans and broccolini with toasted almonds

Cold Selection

- Mixed leaf salad
- Banana bulb salad
- Caprese salad
- Glazed pumpkin, saffron cous cous and almond
- Tjapukai assorted deli meats

Antipasto selection

- Olives
- Rosemary scented feta
- Marinated vegetables
- Tomato and pesto roulade

Dessert Selection

- Sliced seasonal fruit platter
- Aniseed myrtle truffles
- Quandong and orange trifles
- Lemon myrtle and macadamia nut cheesecake
- Mini wattleseed pavlovas

Lunch and Dinner Plated Menus

Plated Menu

2 course alternate drop \$55 (Minimum 50 guests)

3 course alternate drop \$68 (Minimum 50 guests)

Entrée Selections

- Smoked salmon with fennel and orange finished with fried capers
- Ocean trout tar tar mille feuille with tomato saffron jelly
- Seared schezwan peppered tuna with asparagus and watercress
- Beef carpaccio with wild rocket and truffle oil
- Salt and pepper cuttlefish with radish and pear salad
- Spinach and ricotta cannelloni with roasted peppers, zucchini and tomato sauce
- Pork san choy bow with crispy noodles and iceberg cups
- Spanner crab omelette with a sprout, watercress and cucumber salad

Main Selections

- Braised duck leg with sweet potato and steamed greens
- Crispy skinned barramundi on crushed kifpler salad with caper beurre blanc
- Slow roasted beef rib fillet with crispy potatoes, roasted mushrooms and horse radish jus
- Grilled salmon fillet on potato roesti with broccolini and fried capers
- Risotto with chilli prawns with preserved lemon and spinach
- Seared ocean trout on panzonela with a red wine vinegar glaze
- Beetroot gnocchi with fromage de chevre and rocket
- Oven roasted lamb rump with garlic aioli mash, beans and baby carrots
- King pork cutlet on Israeli cous cous with aubergine paste and caramelized apple

Dessert Selections

- Flourless chocolate cake with dark chocolate ganache and crème fraiche
- Lemon myrtle Pannacotta with berry compote and pistachio praline
- Wattle seed pavlova with passionfruit and lychee
- Mango and macadamia cheesecake with vanilla bean anglaise
- Sticky date and ginger pudding with butterscotch sauce and vanilla ice cream

Lunch Bayngga Menu

\$35 per person (Minimum 20 guests)

Includes a special Tjapukai dance performance during lunch

- Assorted Dampers with Lemon Pepper Dukkah
- Mountain Pepper Beef (cooked in the underground pit)
- Braised Emu with Pumpkin
- Kangaroo Koftas
- Local Banana Prawns with Finger Lime sauce
- Paperbark smoked Nannygai
- Charred Ginger and Lemon Chicken
- Grilled Cuttlefish with Broad beans and Lemon
- Banana Flower Salad
- Roasted Sweet Potato and Macadamia Salad
- Aniseed Myrtle Truffles
- Quandong and Orange Trifles
- Lemon Myrtle and Macadamia Nut Cheesecake

Meat and vegetables were traditionally cooked in an underground oven called a Bayngga in Djabugay. International options available on request.

Canapes

\$6.00 per canapé - Recommend 3-4 pieces per person, per hour

Cold Selection

- Smoked kangaroo with spiced beetroot relish
- Prawn and avocado brushetta
- Smoked ocean trout with pickled cucumber
- Lemongrass scented tuna with cucumber salsa
- Oyster with a choice of natural, lemongrass granita, red wine vinegar and shallot
- Chicken liver pate with cornichons and burnt plum compote
- Roasted pumpkin, caramelised onion, goats cheese tarts
- Mackerel ceviche with coconut and lime

Hot Selection

- Seared scallops with cauliflower puree and crispy pork
- Barramundi croquettes with lime aioli
- Katafi coated prawns with yellow curry mayo
- Fish goujons with tartare
- Homemade sausage rolls with bush tomato chutney

Drinks Packages

White Ochre Beverage Package

\$24.00 – 2 hours | \$32.00 – 3 hours | \$40.00 – 4 hours | \$44.00 – 5 hours

McPherson Sauvignon Blanc, McPherson Cabernet Merlot, Australian Sparkling, Australian Standard beers, Soft Drinks and Juice

Yellow Ochre Beverage Package

\$30.00pp – 2 hours | \$38.00pp – 3 hours | \$46.00pp – 4 hours | \$52.00pp – 5 hours

McPherson Chardonnay Pinot Noir, Pirramimma 'Stock's Hill' Sauvignon Blanc Semillon,, Howling Wolves Shiraz, Australian premium beers, Soft Drinks and Juice

Red Ochre Beverage Package

\$36.00pp – 2 hours | \$46.00pp – 3 hours | \$54.00pp – 4 hours | \$63pp – 5hrs

Marquis de la Tour Brut, Pertaringa 'Scarecrow' Sauvignon blanc, Banfi 'Le Rime' Pinot Grigio, Bethany Creek Shiraz, Miles From Nowhere Cabernet Merlot, Australian and imported premium beers, Soft Drinks and juice

On Consumption and Cash Bar

Minimum \$25.00 spend required

Standard Beers	\$5.50
Premium Australian or Imported beers	\$8.00
Orange Juice	\$3.00
Mineral Water & Soft Drinks	\$3.00
Basic spirits & Mixers	\$7.00
Champagne Cocktail with Rosella Flower	\$8.00
Cosmopolitan	\$9.00
Mojito, Lychee Martini	\$10.50
Mango Daiquiri	\$9.50
<i>Wines per bottle</i>	
House wines – sparkling, white and red	\$32.00
Marquis de la Tour Brut	\$49.00
Henry's Drive 'Scarlett Letter' Sparkling Shiraz	\$45.00
Geoff Merrill 'Wickham Park' Chardonnay	\$46.00
Baby Doll Sauvignon Blanc	\$42.00
Silver Fern Pinot Gris	\$52.00
Henry's Drive 'Pillar Box' Cabernet Sauvignon	\$39.00
Penascal Estate Tempranillo	\$36.00



Tjapukai

WHERE AUSTRALIA BEGINS



Bookings and Enquiries

Phone: +617 4042 9913 | Email: saskia.wrobluskie@tjapukai.com.au
Cairns Western Arterial Road, Caravonica QLD 4878 | tjapukai.com.au