



billykart
WEST END



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Functions & Events



In keeping with the Billykart ethos, Billykart West End was architecturally designed by Angus Munro, of the original Billykart Kitchen, to reflect the local community.

Restaurant

Layout: A large open plan space with a central bench seat, industrial features and views of the open kitchen.

Room Capacity: 100 guests seated, 150 guests standing.

The restaurant is available for group bookings both large and small, with the choice of set menu, banquet menu or cocktail style.

Exclusive Hire: Please contact us to discuss hiring the restaurant for your event, we can customise a food & beverage package for you.

Provisions

Layout: An outdoor courtyard framed by wooden planter boxes, which leads to high bar tables looking out over the gardens into the street, and a communal bar table in the centre.

Room Capacity: 50 guests for stand up canape and cocktail functions (including outdoor space).

Exclusive Hire: Please contact us for a quote, and a customised food & beverage package.





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Canapés

4 piece canapes \$30pp

7 piece canapes \$40pp

suitable for groups of 20+ (stand up only)

Cold

kingfish tartare, ash cones, black sesame

scallop crudo, kombu soy, wasabi crunch, shizu

freshly shucked oysters, green pepper dressing

eggplant, curd, date and walnut hand rolls, sherry vinegar

north queensland cobia numus, sesame, ginger, cress

liver parfait, balsamic onion on sourdough toast

house-cured ora king salmon, horseradish crème fraiche

prawn cerviche, salsa & jalapeno finger lime

avocado, ash cones, olive crumb

bruschetta, tomato, mozzarella

bruschetta, prosciutto, fig, vincotto

Hot

smoked brisket perogies with baja sauce

gorgonzola dolce and asparagus perogies

chargrilled skull island tiger prawn skewers,
chilli, lemongrass, kefir lime leaf

panko crumbed skull island prawns, heavenly
green sauce

pork slider, asian slaw

cheeseburger slider

BBQ octopus spiced anticucho

croquette de jamon

salt cod croquette

southern fried chicken

chicken parmi

Substantial

(\$13 per piece)

red braised pork belly or miso bo bun

pulled pork chiquill

fish and chips

lamb pita

Desserts

(\$4 per piece)

macadamia brownie (gf)

chocolate mousse cones, honeycomb

marshmallows and strawberry



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Set Menu Breakfast

\$30pp

set menu applies for groups of 15-20 people
pre-order or alternate drop applies for 20+ people

shared

house made crumpets, honeycomb butter

choice of

crispy corn fritters, grilled avocado, heirloom tomatoes, chilli

scrambled eggs, bacon, tomato, sourdough

huevos rancheros - baked eggs, pulled pork, black pudding,
plantain chips, green salsa, baja sour cream

eggs bender, crispy potato waffle, hot smoked salmon, poached eggs,
horseradish hollandaise

brioche french toast, peach puree, whipped crème fraiche,
strawberry and elderflower, almonds

shared sides

roasted mushroom

bacon



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Set Menu Lunch Example

2 course \$52pp

3 course \$65pp

set menu applies for groups of 10-20 people

pre-order or alternate drop applies for groups of 20+

shared starters

stuffed zucchini flowers, asparagus, jalapenos, goats curd, coriander (v)
salumi board, selection of artisan cured meats, piccalilli, grilled bread (df)
octopus, taramosalata, dashi kipflers, semi-dried tomatoes (gf) (df)
duck liver parfait, red onion marmalade, port, brioche

choice of mains

(for alternate drop select 2 options)

spit roasted chicken, white beans, chorizo, rocket, parsley (gf)
char-grilled swordfish, poached egg, green beans, grilled gem lettuce, kipfler potato (gf)
slow cooked lamb, flat bread, fried egg, baba ganoush, tahini kefir, pomegranate
crispy corn fritters, grilled avocado, heirloom tomatoes, chilli (v)
turkish baked ocean king prawns, scallops, tomato, feta, lemon, zaatar and sourdough

sides to share

truffle fries
molasses roasted spiced carrots

alternate drop desserts

billykart cremino: hazelnut cremeux, salted caramel icecream, amaretti, meringue
chocolate & strawberries: orange & caraway chocolate truffle, toasted meringue, strawberries,
crystalised caraway, milk ice cream



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Set Menu Dinner Example

2 course \$55pp

3 course \$70pp

set menu applies for groups of 10-20 people

pre-order or alternate drop applies for groups of 20+

shared starters

fresh figs, vannella mozzarella, wasabi rocket, basil oil, buttermilk (v)

duck liver parfait, red onion marmalade, port, brioche

octopus, taramosalata, dashi kipflers, semi-dried tomatoes (gf)

salumi board, selection of artisan cured meats, piccalilli, grilled bread

choice of mains

(for alternate drop select 2 options)

sesame crusted ora king salmon, black sesame, zucchini noodle (gf)

kangaroo & mushroom pie, rosella, watermelon radish, leaf salad

spit-roasted black onyx flank, carrot puree, roasted heirloom carrots, salsa verde, jus (gf)

ricotta and spinach dumplings, sage beurre noisette (v)

sides to share

truffle fries

molasses roasted spiced carrots

alternate drop desserts

billykart cremino: hazelnut cremeux, salted caramel ice cream, amaretti, meringue

chocolate & strawberries: orange & caraway chocolate truffle, toasted meringue, strawberries,

crystalised caraway, milk ice cream



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Banquet Menu

2 courses \$75pp

3 courses \$85pp

for groups of 15 people or more

entrées to share

salumi board: selection of cured meats and duck liver parfait served with bruschetta and house made piccalilli

antipasti board: seasonally prepared vegetables, marinated olives and mozzarella with bruschetta

seafood board: oysters with fresh and cured seafood

mains - choose two options

(large joints cooked on our churrasco spit)

spit-roasted black onyx flank

buttermilk brined and roasted organic free range chicken

rolled bangalow sweet pork, fennel and rosemary spiked porchetta

whole salt baked trout

rosemary and olive wrapped leg of Lamb

seasonal vegetarian risotto

sides - choose two options

dressed chard, oil and lemon

molasses roasted spiced carrots

cauliflower

broccolini

fennel

truffle fries

alternate drop desserts

billykart cremino: hazelnut cremeux, salted caramel ice cream, amaretti, meringue

chocolate & strawberries: orange & caraway chocolate truffle, toasted meringue, strawberries, crystalised caraway, milk ice cream

OR

selection of 3 cheeses (additional \$5 per person)



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Beverage Packages: groups of 20 or more.

Package 1: Beer and Wine

2 Hours \$35pp

3 Hours \$45pp

4 Hours \$54pp

Beer

all tap beer plus Asahi Soukai (3.5%)

Wine

Canella Prosecco, Redbank Sauvignon Blanc and Barossa Heirloom Shiraz
(add spirits for \$15 per person per hour)

Package 2: Beer and Wine

2 Hours \$44pp

3 Hours \$55pp

4 Hours \$64pp

Beer

all tap beer plus Asahi Soukai (3.5%)

Wine

Sparkling: Canella Prosecco

White : Tin Cottage SB, Kris Pinot Grigio and Hill Smith Chardonnay

Red: Haha Pinot Noir, Lightfoot & Sons Shiraz, Smith and Hooper Merlot

(add spirits for \$15 per person per hour)

cocktails on arrival \$15 per person

choose from the classics or let us make something special just for you and your guests

***consumption bar tabs also available upon request**