



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 canapé 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, shiso (gf)
freshly shucked oysters, habanero mignonette (gf)
eggplant, curd, date, walnut hand rolls, sherry vinegar (gf)
north queensland cobia numus, sesame, ginger, cress
liver parfait, onion marmalade on sourdough toast
house-cured ora king salmon, horseradish crème fraiche (gf)
bruschetta, tomato, mozzarella
salmon mousse, ash cone, dill, crispy capers
bruschetta, prosciutto, fig, vincotto

Substantial

(\$13 per piece)

red braised pork belly or miso bo bun
pulled pork chiquiles
fish and chips
lamb pita

Hot

smoked brisket perogies with baja sauce
gorgonzola dolce and asparagus perogies
chargrilled skull island tiger prawn skewers,
chilli, lemongrass, kaffir lime leaf (gf)
pork slider, asian slaw
cheeseburger slider
crumbed confit duck nuggets
croquette de jamon
salt cod croquette
southern fried chicken
miso beef skewers (gf)
chicken parmi

Desserts

(\$4 per piece)

macadamia brownie (gf)
chocolate mousse cones, honeycomb
marshmallows and strawberry



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Set Menu Breakfast

\$25pp

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, chipotle braised yellow squash,
red peppers, plantain chips, baja sour cream

eggs bender - crispy potato waffle, hot smoked salmon, poached
eggs, charred mustard greens, horseradish hollandaise

brioche french toast, maple & vanilla poached pear,
candied pecans, whipped crème fraiche, quince puree

sides available for an additional \$5 per person

black pudding

roasted mushroom

grilled bacon

roasted tomato



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Set Menu Example

2 course \$50pp

3 course \$65pp

set menu applies for groups of 10-20 people

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

shared starters

chicken liver parfait, red onion marmalade, toasted brioche
shaved asparagus, charred asparagus, broad beans, truffle aioli, broad bean flowers, fried quail egg (gf) (df) (v)
kombu & soy cured salmon, dashi tapioca, daikon, cucumber, kombu crisps (gf) (df)
salumi board, selection of artisan cured meats, pickles, grilled bread

choice of mains

(for alternate drop select 2 options)

½ spit-roasted free range chicken, pea ragout, broad beans, pancetta, radicchio (gf) (can be df)
pan fried fish of the day, jerusalem artichoke puree, artichoke crisps, sunflower seeds (gf)
mustard crumbed cape grim beef cheek, pomme puree, salad burnet, beef jus
ricotta and spinach dumplings, sage beurre noisette (v)

shared sides

truffle fries
molasses roasted spiced carrots (gf)

alternate drop desserts

billykart cremino: hazelnut cremeux, salted caramel ice cream, amaretti, meringue
treacle tart: treacle tart, crystallised brown bread, milk ice cream



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Banquet Menu

relaxed shared style dining for groups
of 10 people or more

\$55 per person

- chicken liver parfait, red onion marmalade, brioche
- salumi board: selection of artisan cured meats, pickles, grilled bread
 - spit-roasted oakey reserve scotch fillet & beef jus (gf)
- fennel and rosemary spiked porchetta & salsa verde (gf)
- molasses roasted spiced carrots (gf)
- crispy broccoli with anchovy butter (gf)

\$65 per person

- chicken liver parfait, red onion marmalade, brioche
- salumi board: selection of artisan cured meats, pickles, grilled bread
 - ricotta & spinach dumplings, sage beurre noisette
- spit-roasted oakey reserve scotch fillet & beef jus (gf)
- fennel and rosemary spiked porchetta & salsa verde (gf)
 - crispy roasted potatoes
- molasses roasted spiced carrots (gf)
- crispy broccoli with anchovy butter (gf)

\$75 per person

- chicken liver parfait, red onion marmalade, brioche
- salumi board: selection of artisan cured meats, pickles, grilled bread
 - kombu & soy cured salmon, dashi tapioca, daikon, cucumber, kombu crisps (gf)
 - ricotta & spinach dumplings, sage beurre noisette
 - spit-roasted oakey reserve scotch fillet & beef jus (gf)
- fennel and rosemary spiked porchetta & salsa verde (gf)
- baked whole new zealand salmon & horseradish hollandaise (gf)
 - crispy roasted potatoes
- molasses roasted spiced carrots (gf)
- crispy broccoli with anchovy butter (gf)

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

Sancol Prosecco, Red Bank Sauvignon Blanc, Heathcote 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: Sancol Prosecco

White : Stella Bella Semillon Sauvignon Blanc, Kris Pinot Grigio, d'Arenberg 'Lucky Lizard'
Chardonnay

Red: Tarrawarra Estate Pinot Noir, Heathcote 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**