



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 chilaquiles (gf)
fish and chips
lamb pita

Hot

smoked brisket perogies with baja sauce
gorgonzola dolce and asparagus perogies
chargrilled tiger prawn skewers, chilli,
lemongrass, kaffir lime leaf (gf)
pork slider, asian slaw
cheeseburger slider
croquette de jamon
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 (v)

scrambled eggs, bacon, tomato, sourdough

huevos rancheros - baked eggs, chipotle braised yellow squash, red
peppers, plantain chips, baja sour cream (v)

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

brioche french toast, chai & rose poached peach,
white chocolate crème, raspberry

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

buffalo mozzarella & peach salad, mint, sorrel, parmesan (gf) (v)

beetroot cured ora king salmon, kohlrabi salad, salmon caviar, yoghurt dressing (gf)

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, lettuce, mint (gf) (can be df)

pan-fried fish ora king salmon, crushed potatoes, tomato, cucumber, salmon roe, verjus butter sauce (gf)

porchetta - fennel & rosemary rolled free-range bangalow pork belly, potato & fennel al forno, salsa verde

gnocchi romana, peas, broad beans, asparagus, parmesan (v)

shared sides

truffle fries

molasses roasted spiced carrots (gf)

alternate drop desserts

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

peach melba: chai poached peach, raspberry sorbet, vanilla meringue,

sugared sage, almonds



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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 black onyx rump cap & 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
- gnocchi romana, peas, broad beans, asparagus, parmesan
- spit-roasted black onyx rump cap & 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
 - beetroot cured ora king salmon, kohlrabi salad, salmon caviar (gf)
- gnocchi romana, peas, broad beans, asparagus, parmesan
- spit-roasted black onyx rump cap & 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)



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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

Paul Louis Sparkling Blanc de Blanc, Opawa 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: Paul Louis Blanc de Blanc

White : Opawa Sauvignon Blanc, Kris Pinot Grigio, Vasse Felix Chardonnay

Red: Tarrawarra 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**