

ESTD **ESTATE** 2020

— COOGEE BEACH —

EVENT DINING AND DRINKS



INTRODUCING ESTATE

Taking inspiration from our picturesque beachy location and paying homage to the lively seaside bars and bistros of America's west coast, Estate offers simple, tasty seafood dishes and incredible cocktails within a relaxed, casual luxe atmosphere.

A local favourite for a quick drink, laid-back dinner or lively celebration, Estate is the perfect spot to gather with friends, whether you're primed for a big night out or you're fresh off the beach.





THE FOOD

TERRACE SHARING MENU

MIN. BOOKING OF 6 PEOPLE

\$50PP

SAMPLE MENU

TACOS - SELECTION OF 9 PAIRS

BIRRIA BEEF TACO

Queso, White Onion, Sour Cream (DF*/GF/NF)

SWEET & SOUR CAULIFLOWER TACO

Herb Slaw, Chipotle (DF/GF/V/VGN*)

BAJA FISH TACO

Herb Slaw, Chipotle (NF)

ADOBO CHICKEN TACO

Herb Slaw, Chipotle (DF/GF/NF)

LOADED NACHOS - SELECTION OF 3

PULLED BEEF, ADOBO CHICKEN, VEGETARIAN

Corn Chips, Guacamole, Sour Cream, Tomatillo Salsa, Mozzarella (DF*/GF/NF/V/VGN*)

CHARRED STREET CORN

Jalapeno, Truffle Pecorino (DF*/GF/V/VGN*)

FRIES

Ranch Dip (DF*/GF/NF/V/VGN*)

CHURROS

Dulce De Leche, Cinnamon Sugar (NF/V)

SOME MENU SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.

DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGETARIAN

VGN - VEGAN

NF - NUT FREE

* INDICATES AVAILABLE MODIFICATION



CANAPE MENU

PACKAGE FOR 10 GUESTS AND OVER

CANAPES \$5 PER PIECE

COLD

SMOKED SALMON BLINI,

Crème Fraîche *V*/NF*

COMPRESSED WATERMELON

Mint Salsa Verde, Sheep Yoghurt

DF/GF*/V/VGN*/NF*

GUACAMOLE TOSTADA

*DF/GF/V/VGN/NF**

PRAWN COCKTAIL LETTUCE CUPS

Marie Rose Sauce *DF/GF/NF*

SYDNEY ROCK OYSTERS

Mignonette Dressing *DF/GF/NF*

HOT

JALAPENO POPPERS

Lime Crema *NF*

MAC & CHEESE CROQUETTES

Truffle Mushroom Puree *V/NF*

CHARRED STREET CORN

Jalapeno Butter *DF*/GF/V/VGN*/NF*

CHEESEBURGER EMPANADA

Big Mac Sauce *NF*

SALT & PEPPER SQUID

Lemon Aioli *DF/NF*

SEASONAL CROQUETTES *V*/NF*

CHICKPEA PANNISSE

Truffle Aioli *GF/V/NF*

PREMIUM CANAPES \$9 PER PIECE

COLD

DAILY FISH CRUDO

Coconut Ranch, Dill Pickle *DF*/GF/NF*

SPICY TUNA TARTARE

Black Garlic Mustard, Shallot *DF/GF*/NF*

SCALLOP SASHIMI

Truffle Ponzu, Pink Ginger *DF/GF*/NF*

BEEF TARTARE

Caper, Black Apple Vinaigrette,

Cured Egg Yolk *DF/GF*/NF*

WAGYU PASTRAMI

Horseradish Yoghurt, Dill Pickle

DF/GF*/NF*

STRACCIATELLA

Local Tomato, BBQ Peach

DF/GF*/V/VGN*/NF*

SALT BAKED BEETROOT

Buttermilk Dressing *DF*/GF*/V/VGN*/NF*

BBQ PADRON PEPPER

Goat Curd *DF*/GF*/V/VGN*/NF*

HOT

FRIED GREEN TOMATOES

Whipped Feta *DF*/GF*/V/VGN*/NF*

ADOBO CHICKEN TAQUITO

Chipotle Mayo *DF/GF/NF*

FRIED CHICKEN & CAVIAR

Crème Fraîche *NF*

OLD BAY SPICED SCHOOL PRAWNS

DF/NF

CONFIT SUNRISE POTATO

Seaweed Crème Fraîche, Caviar

DF/GF/V*/VGN*/NF*

FISH CAKES

Chipotle Tartar Sauce *NF*

BBQ BEEF SKEWERS

Chimichurri Sauce *DF/GF/NF*

SLIDERS // \$9 PER PIECE

BAJA FISH

Chipotle Mayo, Herb Slaw *NF*

ESTATE CHEESEBURGER

Fried Onions, American Cheese *DF*/GF*/NF*

BBQ PULLED PORK

Herb Slaw, Chipotle Bbq Glaze *DF*/GF*/NF*

BUTTERMILK FRIED CHICKEN

Dill Pickle, Ranch, Iceberg *NF*

ROASTED PORTOBELLO MUSHROOM

Corn, Herb Slaw *DF*/GF*/V/VGN*/NF*

PRAWN PO BOY

Remoulade, Iceberg, Tomato *DF*/GF*/NF*



*MINIMUM OF FOUR MENU ITEM SELECTIONS

**MINIMUM OF 20 PIECES PER MENU ITEM SELECTED PER 20 GUESTS

SOME MENU SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.

DF - DAIRY FREE

GF - GLUTEN FREE

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VGN - VEGAN

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SET MENU

SHARING STYLE // 2 HOURS

\$79PP

SAMPLE MENU

FIRST COURSE

TUNA TARTARE

Black Garlic Mustard, Caper Leaf, Shallot, Cured Egg Yolk *(GF*/DF/NF)*

STRACCIATELLA

Tomato, Peach, Basil, Chilli *(DF*/GF*/NF/V/VGN*)*

Served with Grilled Sourdough

SECOND COURSE

DRY AGED BARRAMUNDI

Sweetcorn Chowder, Capsicum, Avruga Caviar *(GF/NF)*

GREEN SALAD

Salted Cucumber, Smoked Feta, Green Tomato *(DF*/GF/NF/V/VGN*)*

THIRD

LAMB RUMP

Mint Salsa Verde, Bbq Green Beans *(DF*/GF/NF)*

FRIES

Ranch Dip *(DF*/GF/NF/V/VGN*)*

DESSERT

VIOLET CRUMBLE

Dark Chocolate Brownie, Honeycomb Nitro, Violet Ice Cream *(GF)*

SOME MENU SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.

DF - DAIRY FREE

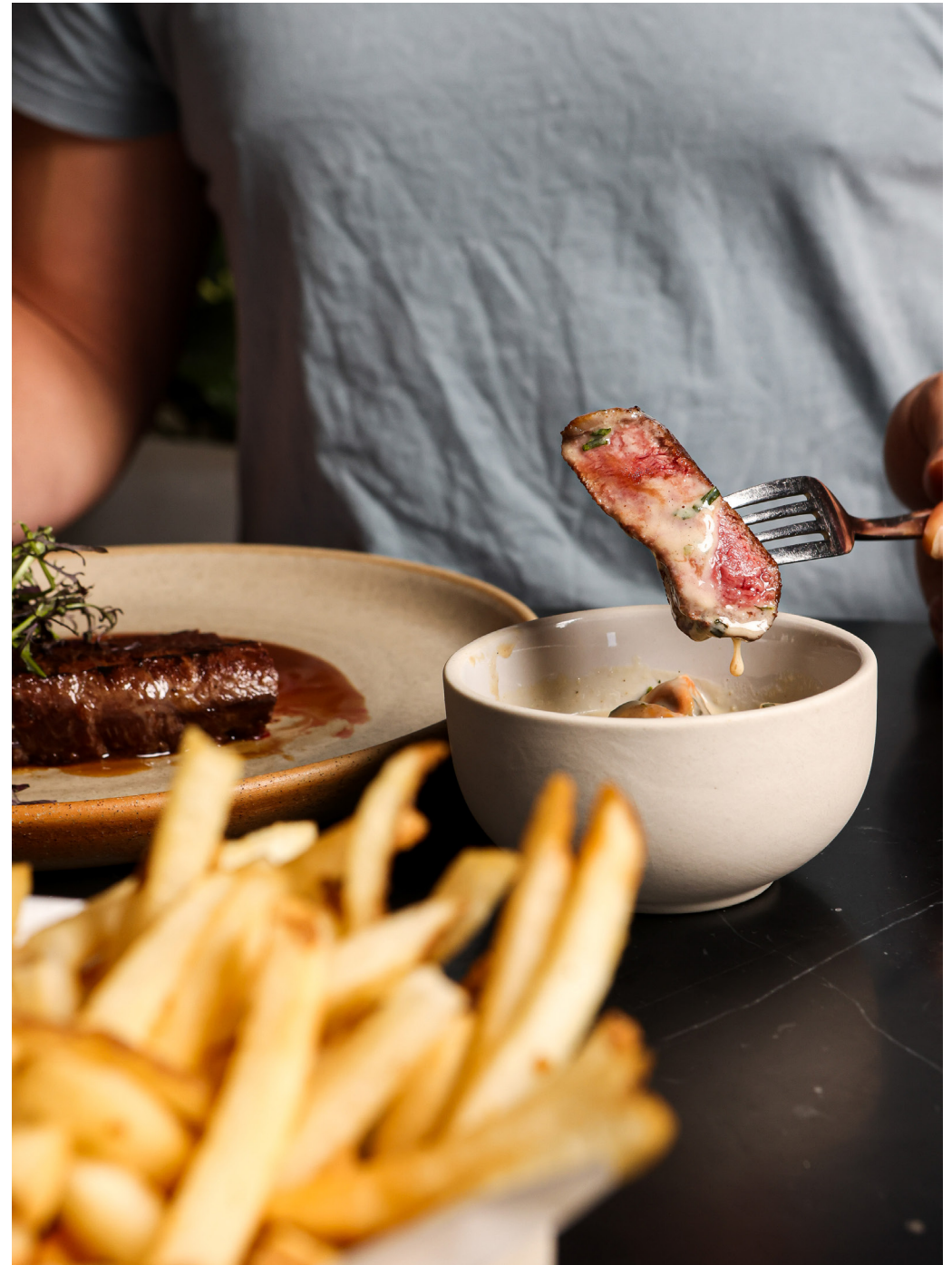
GF - GLUTEN FREE

V - VEGETARIAN

VGN - VEGAN

NF - NUT FREE

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CREATE YOU OWN

(MAX. 20 PEOPLE)

2 COURSE \$69PP

2 COURSE + DESSERT \$79PP

SAMPLE MENU

FIRST COURSE - PICK 1

TUNA TARTARE

Black Garlic Mustard, Caper Leaf,
Shallot, Cured Egg Yolk (GF*/DF
NF)

STRACCIATELLA

Tomato, Peach, Basil, Chilli
(DF*/GF*/NF/V/VGN*)

CHILLED QLD PRAWNS

Tomato Gazpacho, Jalapeno, Shellfish
Oil, Toasted Sourdough (DF*/GF/NF)
Served With Grilled Sourdough

SECOND COURSE - PICK 1

DRY AGED BARRAMUNDI

Sweetcorn Chowder, Capsicum,
Avruga Caviar (GF/NF)

LAMB RUMP

Mint Salsa Verde, Bbq Green Beans
(DF*/GF/NF)

ROASTED CAULIFLOWER SALAD

Almond Mole, Golden Raisin,
Freekeh (NF*/GF*/V/VGN)

DESSERT - SELECTION OF 1

VIOLET CRUMBLE

Dark Chocolate Brownie, Honeycomb
Nitro, Violet Ice Cream (GF)

BRIOCHE ICE CREAM SANDWICH

Milk Chocolate, Cinnamon Ice Cream,
Dulce De Leche (NF)

TONKA BEAN ICE CREAM

Marinated Strawberries, Shortbread
Crumble (NF*/GF)

ADD ONS

CHARRED STREET CORN \$12

Jalapeno, Truffle Pecorino (DF*/GF/V/VGN*)

FRIES \$10

Ranch Dip (DF*/GF/NF/V/VGN*)

GREEN SALAD \$15

Salted Cucumber, Smoked Feta,
Pickled Tomato (DF*/GF/NF/V/VGN*)

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ALT DROP MENU

SHARING STYLE // 2 HOURS

\$89PP

SAMPLE MENU

FIRST COURSE - SELECTION OF 2

TUNA TARTARE

Black Garlic Mustard, Caper Leaf, Shallot, Cured Egg Yolk (GF*/DF/NF)

STRACCIATELLA

Tomato, Peach, Basil, Chilli I (DF*/GF*/NF/VIVGN*)

CHILLED QLD PRAWNS

Tomato Gazpacho, Jalapeno, Shellfish Oil, Toasted Sourdough (DF*/GF/NF)

Served With Grilled Sourdough

SECOND COURSE - SELECTION OF 2

DRY AGED BARRAMUNDI

Sweetcorn Chowder, Capsicum, Avruga Caviar (GF/NF)

LAMB RUMP

Mint Salsa Verde, Bbq Green Beans (DF*/GF/NF)

ROASTED CAULIFLOWER SALAD

Almond Mole, Golden Raisin, Freekeh (NF*/GF*/VIVGN)

SERVED WITH

GREEN SALAD

Salted Cucumber, Smoked Feta, Green Tomato (DF*/GF/NF/VIVGN*)

FRIES

Ranch Dip (DF*/GF/NF/VIVGN*)

DESSERT - SELECTION OF 1

VIOLET CRUMBLE

Dark Chocolate Brownie, Honeycomb Nitro, Violet Ice Cream (GF)

BRIOCHE ICE CREAM SANDWICH

Milk Chocolate, Cinnamon Ice Cream, Dulce De Leche (NF)

SOME MENU SUBSTITUTIONS ARE AVAILABLE. PLEASE CONTACT US TO DISCUSS.

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VGN - VEGAN

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PARTY PACKAGE

SHARING STYLE // 2 HOURS

\$79PP

SAMPLE MENU

TACOS - SELECTION OF 2

BIRRIA BEEF TACO

Queso, White Onion, Sour Cream
(DF*/GF/NF)

SWEET & SOUR CAULIFLOWER TACO

Herb Slaw, Chipotle (DF/GF/V/VGN*)

BAJA FISH TACO

Herb Slaw, Chipotle (NF)

ADOBO CHICKEN TACO

Herb Slaw, Chipotle (DF/GF/NF)

LOADED NACHOS

- SELECTION OF 2

PULLED BEEF

Corn Chips, Guacamole, Sour Cream,
Tomatillo Salsa, Mozzarella (DF*/GF/NF/V/VGN*)

ADOBO CHICKEN

Corn Chips, Guacamole, Sour Cream,
Tomatillo Salsa, Mozzarella (DF*/GF/NF/V/VGN*)

VEGETARIAN

Corn Chips, Guacamole, Sour Cream,
Tomatillo Salsa, Mozzarella (DF*/GF/NF/V/VGN*)

SLIDERS - SELECTION OF 2

BAJA FISH

Chipotle Mayo, Herb Slaw NF

ESTATE CHEESEBURGER

Fried Onions, American Cheese
DF*/GF*/NF

BBQ PULLED PORK

Herb Slaw, Chipotle Bbq Glaze
DF*/GF*/NF

BUTTERMILK FRIED CHICKEN

Dill Pickle, Ranch, Iceberg NF

ROASTED PORTOBELLO

MUSHROOM

Corn, Herb Slaw DF*/GF*/V/VGN*/NF

PRAWN PO BOY

Remoulade, Iceberg, Tomato DF*/GF*/NF

GUACAMOLE

Crispy Chilli Oil, Corn Chips (N*/V/VGN)

FRIES

Ranch Dip (DF*/GF/NF/V/VGN*)

JALAPENO POPPERS

Lime Crema (NF)

CHURROS

Dulce De Leche, Cinnamon Sugar (NF/V)

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THE DRINKS



DRINKS

MIN 20 PAX

ESTATE BEVERAGE PACKAGE

\$35 PER PERSON // 1 HOUR

\$55 PER PERSON // 2 HOURS

HIGHGATE SPARKLING NV BRUT *NZ*

ARA SINGLE ESTATE SAUVIGNON BLANC *NZ, 2021*

STONIER PINOT NOIR *MORNINGTON PENINSULA, 2021*

ESTATE LOCAL TAP BEERS

SELECTION OF SOFT DRINKS, JUICES AND
MINERAL WATERS

ALL STAR BEVERAGE PACKAGE

\$65 PER PERSON // 2 HOURS

ASTRALE PROSECCO *DOCG ITALY*

MEZZACORONA PINOT GRIGIO *ITALY 2020*

HIGHGATE CHARDONNAY *NSW, 2019*

ARA SINGLE ESTATE SAUVIGNON BLANC *NZ, 2021*

ASTRALE CHIANTI *DOCG (SANGIOVESE) ITALY 2020*

STONIER PINOT NOIR *MORNINGTON PENINSULA, 2021*

ALMOS MALBEC *MENDOZA, 2020*

AIX ROSE *PROVENCE, 2021*

TAP BEERS

SELECTION OF SOFT DRINKS, JUICES AND
MINERAL WATERS

VIP BEVERAGE PACKAGE

\$95 PER PERSON // 2 HOURS

NV G.H MUMM CORDON ROUGE BRUT *CHAMPAGNE, FRA*

TOMMY'S MARGARITAS

ASTRALE PROSECCO *DOCG ITALY*

MEZZACORONA PINOT GRIGIO *ITALY 2020*

HIGHGATE CHARDONNAY *NSW, 2019*

ARA SINGLE ESTATE SAUVIGNON BLANC *NZ, 2021*

ASTRALE CHIANTI *DOCG (SANGIOVESE) ITALY 2020*

STONIER PINOT NOIR *MORNINGTON PENINSULA, 2021*

ALMOS MALBEC *MENDOZA, 2020*

AIX ROSE *PROVENCE, 2021*

TAP BEERS

SELECTION OF SOFT DRINKS, JUICES AND
MINERAL WATERS

[EXTRAS.]

ADD \$15PP PER HOUR TO ANY BEVERAGE PACKAGE FOR 1 EXTRA HOUR – 3 HOURS MAX

ADD \$20PP TO ANY BEVERAGE PACKAGE FOR A COCKTAIL ON ARRIVAL – CHOOSE ESTATE MARGARITA, ESTATE NEGRONI OR KIR ROYALE

\$12PP FROZEN MARGARITA

\$85PP FOR BOTTOMLESS MARGARITAS, 2 HOURS MAX

\$85PP FOR BOTTOMLESS MOJITOS, 2 HOURS MAX

BEVERAGE ON CONSUMPTION AVAILABLE. CHOOSE FROM THE ESTATE BEVERAGE LISTS



THE SPACES

RESTAURANT

For cozy catch ups or big group dinners, the Restaurant is the perfect place to while away the hours over our delicious, coastal-style menu.

CAPACITY - 50 PAX



BAR

For something a little more relaxed, the fun and flirty bar area is perfect for anyone looking to get together with mates and enjoy our creative cocktail list, thoughtful local wine list and a range of cold brews. Our margaritas in particular are our signature that should not be missed.

INDOOR CAPACITY - 68 PAX // OUTDOOR CAPACITY - 60 PAX



TERRACE

The Terrace is Estate's outdoor oasis complete with daybeds and bleachers – the perfect spot to sit back and enjoy being right on the beach, while relaxing with a cocktail or cold beer served straight out of our bespoke Airstream.

FULL CAPACITY - 80 PAX // DAY BED CAPACITY - 10 - 20 PAX



THE DINING ROOM

The Estate's Dining Room is a semi-private room tucked away to relax and indulge with friends and family while feasting on some of our chef's favourite dishes. With space for up to 14 guests, the Dining Room offers a more intimate dining experience to share with your nearest and dearest!

CAPACITY - 14 PAX



KARAOKE ROOM

Hidden behind the Bar is our much-adored private Karaoke Room. The Karaoke Room can also be used as a private screen room for private sporting event viewings. The room can fit up to 20 people and can be added to your exclusive use of the bar or hired out by itself.

\$200 For 2 Hrs // Includes Food & Beverage

ADDITIONAL HOUR IN THE KARAOKE ROOM

\$50 PER HOUR



LIVE MUSIC & DJ'S

Feast your eyes and ears on sweet live tunes while enjoying bar snacks, local brews or jugs of our signature cocktails with your party crew.

For an additional add on, we are able to organise live music or the Estate DJ.

Please contact your sales representative to find out more.



WANT EXCLUSIVE USE OF THE ENTIRE VENUE OR NEED MORE DETAILS?*

Contact us at events@estatecoogee.com to discuss what kind of event you would like and we can create something special just for you.



*Additional terms and conditions may apply

FAQ

What are the differences between Kitchen, Taqueria and Terrace?

The Restaurant is a relaxed, contemporary space complemented by the seafood delicacies on offer such as Tuna Tartare, Sydney Rock Oysters, Grilled Prawns, balanced with heartier dishes such as Lamb Rump, Scotch Fillet and the Estate Double Cheese Burger.

For something a little more fun, the casual and flirty **Taqueria** is always serving up south-of-the-border style classics like tacos, nachos and ample guac.

The **Terrace** is our outdoor oasis complete with daybeds and bleachers – the perfect spot to sit back and relax.

Can I remove items to reduce the price? What is negotiable/removable on the menu?

Yes, we can offer a reduced set sharing menu which allows you to remove certain items. Please speak with our Event team on what we can do for you.

Can I make a canape item more substantial, and what is the pricing for this?

We have 3 different offers for our canape service depending on how many our customers wish to order. Alternatively, if you would like something more substantial, we now offer sliders.

How is the sharing menu served?

The first course is the first dish to come out, followed by the second, then third. If you have dessert on your set menu, that will be the final dish to come out.

If we have dietaries for the canapes, do we need to pick specific dishes to cater for this, or will this be catered for?

Absolutely! We would be more than happy to work with you and your guests to ensure that their specific dietary needs are met. Please let our Events team know about any dietary requirements so that we can ensure that everyone has a fantastic experience.

How long does the canape service go for?

For private events, the time frame for the canape service is dependent on a number of factors; capacity, style of event, food selection. For more information, speak to our events team.

How many canapes per item / how many people per plate?

The *Crudites* is served as a platter:

There are 3 shared between 2 of the below:
Sydney Rock Oyster, Roasted Cauliflower, Charred Street Corn, Jalapeno Poppers, Mac & Cheese Croquettes, Stracciatella

The below are served as 1 per person:
Kingfish Crudo, Tuna Tartare, Scallop Sashimi, Qld Prawn Cocktail, Baked Scallop

What substitutes are available for Vegetarian / Vegan?

We've got you covered! For our vegetarian and vegan friends, we've got a variety of delicious substitutes available to ensure that you can enjoy. Our Events team will be happy to work with you to confirm which alternatives will best suit your dietary needs.

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ENQUIRIES TO BE SENT TO
EVENTS@ESTATECOOGEE.COM



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