

ESTD

ESTATE

2020

— COOGEE BEACH —
EVENT PACKAGES



ESTD **ESTATE** 2020

— COOGEE BEACH —

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.





OUR FOOD

BOTTOMLESS TACOS

MINIMUM BOOKING OF 10 GUESTS

\$59PP

SAMPLE MENU

TO START

GUACAMOLE

Crispy Chilli Oil, Corn Chips (NF*/DF/GF/V/VGN)

FRIES

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

TACOS

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)

ADD ONS

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

CHARRED STREET CORN \$12

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

GREEN SALAD \$15

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

FRIES \$10

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

SYDNEY ROCK OYSTERS \$6 EA

Truffle Ponzu DF/GF/NF

CHURROS \$12

Dulce De Leche, Cinnamon Sugar (NF/V)

* INDICATES AVAILABLE MODIFICATION

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

DF - DAIRY FREE

GF - GLUTEN FREE

NF - NUT FREE

V - VEGETARIAN

VGN - VEGAN



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

JALAPEÑO 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*

SALT BAKED BEETROOT

Stracciatella *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 Fraiche *NF*

OLD BAY SPICED SCHOOL PRAWNS

DF/NF

CONFIT SUNRISE POTATO

Seaweed Aioli, 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

*** INDICATES AVAILABLE MODIFICATION**

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

DF - DAIRY FREE

GF - GLUTEN FREE

NF - NUT FREE

V - VEGETARIAN

VGN - VEGAN

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

Roasted Beetroot, Candied Pecans, Endive *(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, Barbecue Green Beans *(DF*/GF/NF)*

ANDEAN SUNRISE POTATOES

Seaweed Aioli *(DF*/GF/NF/V/VGN*)*

DESSERT

SIGNATURE VIOLET CRUMBLE

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

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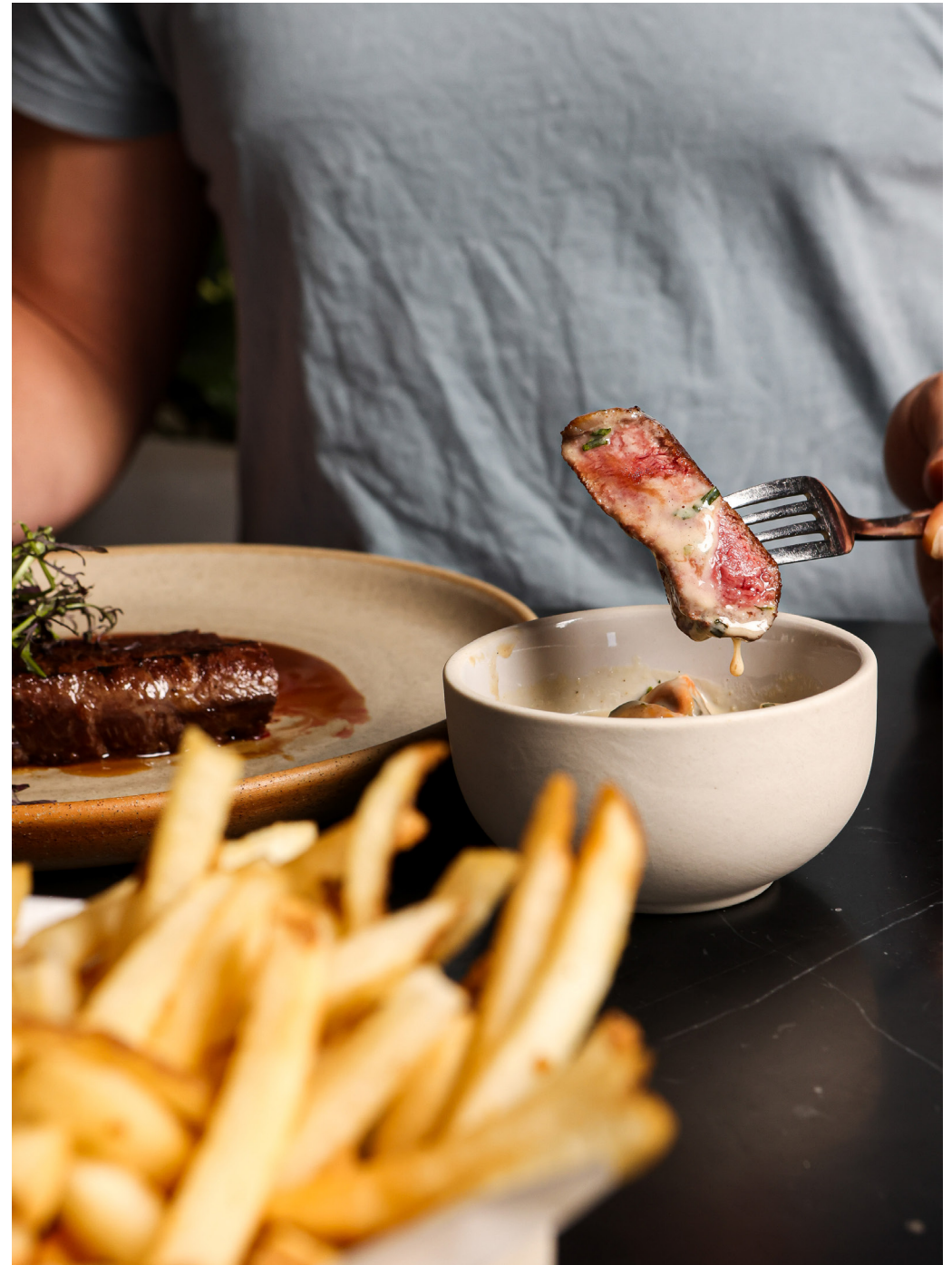
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PRIX-FIXE MENU

(MAX. 20 GUESTS)

ENTREE + MAIN	\$55PP
ENTREE + MAIN + DESSERT	\$65PP

SAMPLE MENU

FIRST COURSE

TUNA TARTARE

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

STRACCIATELLA

Roasted Beetroot, Candied Pecans, Endive
(DF*/GF*/NF/V/VGN*)

SCHOOL PRAWNS

Old Bay Spice, Tarragon Sauce (DF*/GF*/NF)

SECOND COURSE

DRY AGED BARRAMUNDI

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

LAMB RUMP

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

FIORETTO CAULIFLOWER

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

DESSERT

SIGNATURE VIOLET CRUMBLE

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

BAKED WATTLE SEED CHEESECAKE

Rum & Vanilla Ice Cream, Oat Crumble,
Blueberry Conserve (NF/V)

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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*** PRE-ORDER IS ESSENTIAL

DF - DAIRY FREE

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NF - NUT FREE

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MENU SELECTION

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

Roasted Beetroot, Candied Pecans, Endive *(DF*/GF*/NF/V/VGN*)*

SCHOOL PRAWNS

Old Bay Spice, Tarragon Sauce *(DF*/GF*/NF)*

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)*

FIORETTO CAULIFLOWER

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

SERVED WITH

GREEN SALAD

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

ANDEAN SUNRISE POTATOES

Seaweed Aoili *(DF*/GF/NF/V/VGN*)*

DESSERT - SELECTION OF 2

SIGNATURE VIOLET CRUMBLE

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

BAKED WATTLE SEED CHEESECAKE

Rum & Vanilla Ice Cream, Oat Crumble, Blueberry Conserve *(NF/V)*

TONKA BEAN ICE CREAM

Marinated Strawberries, Shortbread Crumble *(NF*/GF)*

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OUR DRINKS



DRINKS

MINIMUM 20 GUESTS

BRONZE BEVERAGE PACKAGE

\$35 PER GUEST // 1 HOUR

\$55 PER GUEST // 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

SILVER BEVERAGE PACKAGE

\$65 PER GUEST // 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

GOLD BEVERAGE PACKAGE

\$95 PER GUEST // 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



OUR 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 menu.

CAPACITY - 50 GUESTS



TAQUERIA

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. Don't miss our signature margaritas, available by the glass.

INDOOR CAPACITY - 68 GUESTS // OUTDOOR CAPACITY - 60 GUESTS



TERRACE

The Terrace is our outdoor oasis complete with daybeds and bleachers – the perfect place to sit back take in the view and relax with friends over cocktails and cold drinks served straight out of our bespoke Airstream.

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



THE DINING ROOM

The Estate's Dining Room is a semi-private space, an intimate room 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 GUESTS



KARAOKE ROOM

Hidden behind the bar is our much-adored private Karaoke Room. The Karaoke Room can also be used as a screening room for sporting event viewings. The Karaoke Room has a capacity of up to 20 guests, and is able to be booked as an add-on to your exclusive use of the bar, or reserved on its own.

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

ADDITIONAL HOUR IN THE KARAOKE ROOM

\$50 PER HOUR



LIVE MUSIC & DJ'S

Relax and enjoy live music while enjoying bar snacks, local brews or jugs of our signature cocktails with your guests.

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,
or curate your own bespoke event.



*Additional terms and conditions may apply

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— COOGEE BEACH —

EVENTS@ESTATECOOGEE.COM



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