



FUNCTIONS AND EVENTS





THE VENUE

Whether it's a party celebration, high-end corporate event, or anything in between, our beautifully designed venue offers a sophisticated yet relaxed atmosphere in which to entertain your guests.

For ease of planning, you can choose from a selection of carefully thought-out, seasonal food and beverage packages which work perfectly for events of any style and size.

It is here that you will find our famous banquet dining, which showcases the absolute best Miss Money Penny's has to offer. Or, if you prefer a more relaxed affair, you can choose from our informal, share-style packages, perfect for our lounge and deck areas.

CONTACT US TODAY TO BOOK AN AREA

OR TO DISCUSS MINIMUM SPEND OPTIONS

CALL (07) 5655 0785 | EMAIL SALES@THEGTG.COM.AU

Miss Money Penny's

B R O A D B E A C H



TWO GLASS WINNER

AUSTRALIA'S WINE LIST OF
THE YEAR AWARDS 2021 - 2023



CHEF HAT AWARDED

AUSTRALIAN GOOD FOOD
GUIDE 2021 - 2024



READERS CHOICE AWARD

AUSTRALIAN GOOD
FOOD GUIDE 2020

VENUE SPACES

GROUP GET TOGETHERS

- Standing half deck – 30 maximum guests
- Standing whole deck – 70 maximum guests
- Seated half deck – 20 maximum guests
- Seated whole deck – 35 maximum guests

THE RIMINI ROOM

- Seated – 60 maximum guests
- Cocktail Style – 120 maximum guests

EXCLUSIVE USE

- Seated – 170 maximum guests
- Cocktail Style – 350 maximum guests

EXCLUSIVE USE AND THE RIMINI ROOM

- Seated – 230 Guests
- Cocktail Style – 500 Guests



TWO COURSE | 79
THREE COURSE | 99
FOUR COURSE | 129

served share style



STARTER (select one)

CHERRY BOCCONCINI tomato, basil, pistou GF

GREEN PEA CROQUETTE lemon mayo, pea powder

YELLOWFIN TUNA TARTARE CONE white soy, yuzu kosho, sesame, tobiko DF

CHAR GRILLED ORA KING SALMON 'STICK' ginger, furikake, pickled onion DF

WAGYU BEEF TATAKI wasabi leaf, daikon, ponzu dressing DF

ENTRÉE (select two)

BYRON BAY BUFFALO BURRATA black russian tomato, yellow peach, chilli and saffron oil, olive dust, melba sourdough toast v

SALT BAKED BABY BEETS almond cream, goat cheese, baby cress, preserved lemon vinaigrette V GF

PETUNA OCEAN TROUT lightly torched trout, bonito cream, cucumber, finger lime, oxalis DF

HIRAMASA KINGFISH CEVICHE pickled jalapeño, pomegranate, aji amarillo citrus dressing DF

SEARED WAGYU BEEF CARPACCIO smoked enoki mushroom, ponzu jelly, spanish onion, shiso

MOROCCAN LAMB CUTLET figs, red onion, mint, pomegranate molasses GF, DF

MAINS (select two)

LOCALLY GROWN SPICED ROAST PUMPKIN ras el hanout spice, chèvre goat's cheese, quinoa salad, burnt sage butter v

QLD LOCAL RED SNAPPER burnt heirloom cherry tomato, saffron, harissa, green olive, capers GF, DF

ORGANIC MIDDLE EASTERN LEMON CHICKEN zhoug, toum, coriander and herb salad GF, DF

ROAST LAMB SHOULDER garlic, oregano, cucumber raita, burnt lemon GF

ROSEMARY AND GARLIC PORCHETTA butternut pumpkin, gremolata GF

ROAST RUMP CAP rock salt crusted roast rump cap, celeriac, gremolata GF

SIDES

TWICE COOKED CRISPY POTATO cooked in wagyu fat, garlic, chilli, rosemary GF, DF

WILD RICE SALAD wild rice, dry fruit and nuts, toasted cumin seeds, herbs vinaigrette v GF DF

DESSERT (select one)

PISTACHIO BAKLAVA buffalo curd panna cotta, pistachio pashmak, rose gel, fig ice cream

MISS MONEYPENNY'S GAY-TIME toffee parfait, chocolate and vanilla crumble, honeycomb, malt caramel

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts

CANAPÉS

3 CANAPÉS | 35pp – 2 cold + 1 hot
(available with a seated event only)

6 CANAPÉS | 60pp – 3 cold + 2 hot + 1 subs

8 CANAPÉS | 75pp – 3 cold + 3 hot + 1 subs + 1 dessert

COLD CANAPÉS

CHERRY BOCCONCINI tomato, basil, pistou GF

KING FISH TOSTADA avocado, jalapeño, coriander, corn chips DF

BLOODY MARY OYSTER SHOOTERS GF DF

LEMONGRASS CHICKEN chilli, coriander, toasted rice, betel leaf GF DF

BLACK ANGUS RARE ROASTED EYE FILLET horseradish cream, pick on sourdough

MINI TARTLET of white onion jam, gruyere cheese V

MINI TARTLET of goat's curd, baby beetroot, burnt onion V

GOAT CHEESE AND PINE NUT spanish piquillo pepper on charcoal crostini GF

WHOLE ROASTED SPICED DUCK on lettuce cup sweet and sour sauce, chilli GF,DF

HOT CANAPÉS

GREEN PEA CROQUETTE lemon mayo, pea powder V

GRILLED HALOUMI honey, figs V GF

COCONUT CRUMB CRISPY KING PRAWN mango relish

GRILLED ORA KING SALMON "STICK" ginger mayo, furikake, pickle onion DF

CRISPY FRIED SALT & PEPPER SQUID sweet and sour dressing, chilli GF DF

MALAYSIAN CHICKEN SATAY crunchy peanut sauce, cucumber GF DF

HARISSA LAMB SAUSAGE ROLL pistachio, tomato relish

DUCK SPRING ROLL sriracha, plum sauce, spring onion

SUBSTANTIAL

SOBA NOODLE miso glaze salmon, edamame, lime and soy DF

SPICED LAMB KOFTA pistachio and pomegranate cous cous, beetroot yoghurt

KOREAN FRIED CHICKEN cucumber, sriracha mayo, steamed lotus bun

LOBSTER ROLL iceberg lettuce, mayo, spring onion

POTATO GNOCCHI fried sage, truffle cream V

DESSERT

MINI DOUGHNUTS with house made filling

PEAR AND ALMOND TARTELETTE

ADD-ONS

COLD | HOT | 9

SUB | 12

DESSERT | 9

PIZZA - PER ITEM

MARGHERITA napoli, basil, fior di latte V 26

VACANZA house smoked ham, caramelised pineapple, napoli, fior di latte 29

WILD FUNGHI rocket, fior di latte, parmesan, candied walnut, truffle oil V 30

PROSCIUTTO roasted pine nut, fior di latte, rocket, napoli, parmesan, cherry tomato 31

SALAMI PICANTE calabrese salami, spanish onion, napoli, asiago, oregano 31

SLOW COOKED LAMB lamb shoulder, tomato, marinated feta,
roasted capsicum, yoghurt, mint 32

DEL MARE prawn, local squid, fior di latte, chilli, anchovy, lemon, rocket 34

GF gluten free, DF dairy free, V vegetarian, VE vegan, Dishes may contain traces of nuts



BEVERAGE PACKAGES

Minimum 15 guests

STANDARD 2HRS \$45PP

ADDITIONAL HOUR \$25PP

COCKTAIL ON ARRIVAL \$15PP

DELUXE 2HRS \$65PP

ADDITIONAL HOUR \$30PP

COCKTAIL ON ARRIVAL \$15PP



SPARKLING WINE

Miss Money Penny's Sparkling Cuvée
Multi-Regional, Victoria

WHITE WINE

Miss Money Penny's Sauvignon Blanc
South East, Australia

Miss Money Penny's Chardonnay
Multi-Regional, Victoria

RED WINE

Miss Money Penny's Cabernet Merlot
Multi-Regional, Victoria

Miss Money Penny's Shiraz Cabernet
Multi-Regional, Victoria

BEER

Miss Money Penny's Lager (Tap)
James Boag's Light

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

SPARKLING WINE

Pasqua Prosecco *Romeo and Juliet* Veneto, Italy

WHITE WINE

Hesketh Sauvignon Blanc Adelaide Hills, South Australia

Pasqua Pinot Grigio delle Venezie Veneto, Italy

Round Two Chardonnay Barossa Valley, South Australia

ROSÉ

Upside Down Rosé South East, Australia

RED WINE

Hesketh Pinot Noir *Unfinished Business*

Adelaide Hills, South Australia

Smokin' Barrels Shiraz Barossa Valley, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Money Penny's Lager (Tap)

Miss Money Penny's Mid (Tap)

Stone & Wood Pacific Ale (Tap)

James Boag's Light

Hills Cider Apple or Pear

NON ALCOHOLIC

Assorted Soft Drinks

Assorted Juices

Still and Sparkling Water



BEVERAGE PACKAGES

Minimum 15 guests

PREMIUM 2HRS \$85PP

ADDITIONAL HOUR \$38PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

SPARKLING

Contarini Prosecco Millesimato Extra Dry Italy

WHITE WINE

Haha Sauvignon Blanc Marlborough, New Zealand
Bellvale Pinot Grigio Gippsland, Victoria
Denton Shed Chardonnay Yarra Valley, Victoria

ROSÉ

Artea Rosé Provence, France

RED WINE

Storm Bay Pinot Noir Coal River Valley, Tasmania
Torzi Matthews Schist Rock Shiraz Eden Valley, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Moneypenny's Lager or Mid (Tap)
Balter XPA (Tap)
Miss Moneypenny's Mid (Tap)
Stone & Wood Pacific Ale (Tap)
James Boag's Light
Hills Cider Apple or Pear

HOUSE SPIRITS

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

EXCEPTIONAL 2HRS \$130PP

ADDITIONAL HOUR \$60PP

COMPLIMENTARY COCKTAIL
ON ARRIVAL

CHAMPAGNE

Heidsieck and Co Monopole Champagne Reims, France

WHITE WINE

Craggy Range Sauvignon Blanc Marlborough, New Zealand
Fattori Valparadiso Pinot Grigio delle Venezie
Veneto, Italy
Vasse Felix Premier Chardonnay
Margaret River, Western Australia

ROSÉ

La Gordonne Rosé *Multi Millesime* Provence, France

RED WINE

Clyde Park Pinot Noir Geelong, Victoria
John Duval Entity Shiraz Barossa, South Australia

BEER AND CIDER (SELECTION OF 2 TAP)

Miss Moneypenny's Lager or Mid (Tap)
Balter XPA (Tap)
Miss Moneypenny's Mid (Tap)
Stone & Wood Pacific Ale (Tap)
James Boag's Light
Hills Cider Apple or Pear

HOUSE SPIRITS

NON ALCOHOLIC

Assorted Soft Drinks
Assorted Juices
Still and Sparkling Water

