NGULUWALOONG

INDIGENOUS FUSION DINING

CULTURAL

plate

Hospitality Group

Chef MATT ATKINS

Wilka THALTA

plate Events

ngurra venues

plate Providore

NGULUWALAANA
INDIGENOUS FUSION DINING

nunka.
HAMPERS & GIFTS

CULTURAL

includes cultural activity, Indigenous display & bread rolls
prices exclude GST, delivery, food/beverage staff, additional kitchen equipment table/chair/linen hire & event extensions
all selections include standard white crockery & stainless steel cutlery, optional upgrades available for styled hire
please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering
v-vegan, *veg*-vegetarian, *gf*-gluten free, *opt*-optional please advise, **we do not cater for nut free allergies**
menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event
menu selections are subject to availability and substitutions may be used without notice
please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items

v. 2026 e. admin@plateevents.com.au m. 0408 984 695

Supply Nation CERTIFIED

NGULUWALAANA
INDIGENOUS FUSION DINING

BURRAN

gadalung marool // january—march

CANAPÉS

yam rosti w/ pepperleaf salsa verde & crème fraîche

bush tomato sourdough w/ eucalyptus smoked salmon & native juniper

vegetable spring roll w/ kakadu plum dipping

MAINS

crispy skin barramundi on broccolini & warrigal greens
w/ lemon aspen beurre blanc

or

slow-cooked crocodile spare rib on Indigenous-style wild rice
w/ myrtle thom yum marinade & asparagus

SIDES TO SHARE

bush spiced fries
w/ pepperberry, bush tomato, saltbush & wild thyme

&

mixed leaf salad w/ roasted beetroot, bunya nut,
feta crumble & bush tomato wattleseed dressing

DESSERT

deconstructed rosella flower cheesecake
w/ macadamia crumb & toffee

CULTURAL EXPERIENCE

Welcome to Country // Traditional Smoking Ceremony // Didgeridoo Performance

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MARRAI'GANG

bana'murrai'yung // april—mid june

CANAPÉS

leek & pepperberry feta bruschetta

emu kabana & caramelised onion tartlet w/ chèvre

lavosh w/ kangaroo salami, aged cheddar & spiced pear paste

MAINS

crocodile & squid ink risotto w/ wild mushrooms & warragal greens

or

paperbark roasted chicken w/ white kunzea,
potato puree, fig & lilli pilli glaze

SIDES TO SHARE

bush spiced baked sweet potato w/ cinnamon myrtle sugar

&

rocket salad w/ roasted pumpkin, caramelised macadamias,
sea blight & lemon aspen dressing

DESSERT

riberry pie
w/ wattleseed pastry & emu egg meringue

CULTURAL EXPERIENCE

Welcome to Country // Aboriginal Astronomer // Cultural Dance Performance



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BURRUGIN

tugarah tuli // mid june—july

CANAPÉS

carrot, feta & native herb fritter w/ lemon aspen yoghurt

sunrise lime marinated crocodile skewer w/ saltbush aioli

wallaby & chorizo jamaican-style hand pie w/ turmeric pastry

MAINS

potato pepperleaf gnocchi
w/ mushrooms, asparagus, saltbush & sea parsley

or

wild rosemary crusted kangaroo loin
w/ muntrie salsa, roasted garlic & red wine jus

SIDES TO SHARE

anise myrtle roasted beetroot & baby carrots
w/ mustard, river mint & red wine vinegar

&

macadamia & garlic steamed seasonal greens

DESSERT

pickled rainforest cherry & chocolate pie
w/ wattleseed, mixed nuts & redgum honey

CULTURAL EXPERIENCE

Welcome to Country // Traditional Corroboree // Aboriginal Songlines Performance

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NGULLIWALAANA
INDIGENOUS FUSION DINING


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INDIGENOUS FUSION DINING

WIRITJIRIBIN

tugarah gunya'marri // august

CANAPÉS

buckwheat blini w/ redgum smoked beetroot & chèvre

popcorn prawn w/ wild lime, chilli & ginger dipping sauce

cured crocodile on sourdough w/ davidson plum glaze

MAINS

magpie goose à l'orange
w/ cauliflower puree, samphire & sea blight

or

mud crab, coconut & lemon myrtle pappardelle

SIDES TO SHARE

roast wild thyme kipfler potatoes & caramelised onions

&

turmeric, sea rosemary & garlic mixed carrots

DESSERT

peppermint gum chocolate fondant pudding
w/ vanilla yoghurt crème

CULTURAL EXPERIENCE

Welcome to Country // Elders Storytelling // Aboriginal Tools & Artefacts Display

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NGOONUNGI

murrai'yunggory // september—october

CANAPÉS

ceviche of murray cod w/ lavosh

emu & tomato ragout arancini w/ saltbush aioli

spicy crocodile & chorizo empanada w/ desert lime & date chutney

MAINS

green gnocchi & emu fillet
w/ cinnamon myrtle burnt butter sauce

or

wild caught freshwater yabby
w/ bush tomato & finger lime mayo

SIDES TO SHARE

bush spiced sweet potato fries
w/ pepperberry, bush tomato, saltbush & wild thyme

&

honeydew & avocado salad
w/ roasted macadamias & honey lemon myrtle dressing

DESSERT

desert lime & sea rosemary macadamia cake
w/ bottlebrush syrup

CULTURAL EXPERIENCE

Welcome to Country // Traditional Weaving // Indigenous Fashions & Textiles

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PARRA'DOWEE

goray'murra // november—december

CANAPÉS

olive tapenade, bush tomato & bocconcini tartlet

pambula lake oyster w/ finger lime pearls & sea blight

grilled sourdough w/ eucalyptus smoked chicken & sandalwood crème

MAINS

spiced crocodile on quandong & native currant pearl cous cous
w/ watercress & preserved finger lime dressing

or

wild thyme napolitana braised kangaroo
w/ creamy mash & fried warrigals

SIDES TO SHARE

native sage & olive sauteed potatoes

&

lemon aspen artichoke & quinoa salad

DESSERT

strawberry gum pavlova
w/ assorted seasonal bush fruits

CULTURAL EXPERIENCE

Welcome to Country // Bushfoods & Medicinal Plants // Traditional Song & Dance Performance

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PACKAGES

	10-30pax* / 31-50pax / 51+pax
seasonal menu // Up to 2 hours Event Time	225.00pp+* / 195.00pp+ / POA
seasonal menu + sparkling on arrival + paired main with wine // Up to 2 hours Event Time	250.00pp+* / 225.00pp+ / POA
seasonal menu + welcome cocktail // Up to 2 hours Event Time	230.00pp+* / 205.00pp+ / POA
Colours of Country // Collection curated by Aunty Jo, our Creative Director— Tablescape styling reflective of the Lands your event is on, taking inspirations from the landscape, flora, fauna, season and any Dreaming stories known to Aunt from local Elders	POA

*Cultural Experience Surcharge for limited numbers	$1,500.00+
Cakeage	from 2.50pp+
Custom Invitations/Menus	from 5.00ea+
Guest Gifts	from 5.00ea+

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