



HUNTER & SCOUT

GRACEVILLE

Located 11km from Brisbane CBD, along a canopied street of laurel trees, Hunter & Scout is at the centre of the vibrant and bustling neighbourhood that is Graceville. The ever green & lush gardens that surround the tropical oasis welcomes guests to enjoy the stylish & relaxed atmosphere for any occasion.

Opening its doors in 2016, the venue has fast become a neighbourhood favourite thanks to seamless service, seasonally driven food & a polished wine list. It has now become a popular venue of choice for large group bookings due to its elegance & simplicity.





GENERAL INFORMATION

Scout is our newest addition boasting a 40 seater private dining space, designed to embody luxury with classic ease and sophistication. It is a completely private space that is equipped for sit down events.

Last reservations 2pm.

Please note, we do not accommodate evening events.

Minimum spends

Monday - Thursday

Half day - \$1,000

Full day - \$2,000

Friday-Sunday

Lunch 12pm, 1pm or 2pm - \$1,500

Menu options include à la carte or a set-menu.

We require bookings 15+ select our set menu.

We request menu selections to be finalised one to two weeks prior to your booking date inclusive of dietaries.

Our Packages includes:

- Your choice of menu (for 14 or less)
- Simple styling and decor (as per image). Includes: rattan charger plates and napkin rings with white linen napery.
- Ice water on tables
- Private bar and staff
- Lectern with microphone
- Data projector and screen
- Free Wi-Fi
- Air conditioning



Please note: surcharge applies for wedding ceremonies & receptions.

This is based on a case-by-case basis depending on Individual requirements.



SET MENU

58 per person

Our set menu is designed to share, with each dish served down the centre of the table for guests to help themselves as they please.

Charred sourdough

w/ whipped butter

Burrata

w/ fresh tomato, extra virgin olive oil, balsamic & basil GF

Moreton Bay Bug roll

on a toasted milk-bun w. seafood sauce & cos lettuce

1.2kg Tomahawk Steak

w/ confit garlic & red wine jus

Duck Ragu

w/ tomato & Pappardelle

Parmesan & Rocket salad

w/ evoo & balsamic

Shoe String Potato Fries

w/ aioli

Mini Lemon Tart

Something more?

Oysters w/ Cava Mignonette 4 p.p

Tuna Carpaccio w/ Soy, Wasabi & Coriander 4 p.p

Mini chocolate brownie w/ chantilly cream 3 p.p

Alterations can be made to cater for dietaries separately.

We do our best to cater for all dietaries and food allergies although cannot guarantee against traces of allergens.

Please note, Sundays incur a 10% surcharge and public holidays incur a 15% surcharge.



STARTERS & SIDES

À la carte
Available from 12pm

Fresh Tomato & Burrata

w/ extra virgin olive oil, balsamic & basil

add toasted turkish bread 5.5

gf

18

Moreton Bay Bug Roll

on a toasted milk bun w/ seafood sauce & crispy lettuce

add small fries 5.5

12ea

Peking Duck Pancake

w/ fresh spring onion, coriander & hoisin sauce

14ea

Fried Baby Calamari

lightly battered w/ rocket & lemon

add aioli 2 | small fries 5.5

df

20

Wild Rocket & Parmesan

w/ extra virgin olive oil, balsamic & parmesan

gf | dfo

14

Fries

w/ garlic aioli

df

5.5 / 10



LUNCH

À la carte
Available from 12pm

Chilli Soy Chicken Salad	32
w/ wombok, carrot, bean sprouts, capsicum, cucumber, mint, coriander, peanuts & fried onions df	
Crispy Skin Snapper Risotto	34
w/ asparagus, green pea & preserved lemon gf	
250gram Angus Sirloin Steak	40
w/ garden salad, shoe string fries, café de paris butter & red wine jus <i>only served medium-rare</i> dfo dfo	
Confit Duck & Israeli Cous Cous	35
w/ lemon zest, pistachio, pomegranate, mint & orange sauce	
Prawn & Garlic Spaghetti	30
w/ mild fresh chilli, heirloom tomatoes, parsley & lemon df	
Wagyu Beef Burger	26
w/ fresh lettuce, tomato, red onion, melted American cheese, house pickles, tomato sauce, mustard & beer battered chips w/ aioli <i>add bacon 5.5</i> dfo gfo	
Signature Veggie Bowl	26
w/ roasted sweet potato, cauliflower, quinoa tabbouleh, toasted seeds, plumped raisins & whipped garlic tahini <i>add chicken 5.5 / halmouni 5</i> df df	



BEVERAGE OPTIONS

Hunter & Scout offers the options of a bar tab and/or drinks on consumption for guests attending private events.

Bar Tabs

Bar tabs are pre-set determined amounts for beverage consumption of guests during the event and can be increased in monetary amounts if necessary throughout the event. Hosts are welcome to select any combination of beer, wine, spirits or cocktail options available to guests on a bar tab basis. Beverage availability and price lists on pages below. Minimum spend requirements apply.

Cash Bar

Drinks on a consumption basis are available for hosts requesting guests to purchase drinks on a cash bar basis throughout the event. Cash bar can be contributed to minimum spends.

Signature cocktails are available upon request at an additional charge.





BEVERAGES

COCKTAILS

Mimosa Prosecco & orange juice	14
Margarita Tequila, lime & cointreau (chilli optional)	19
Aperol Spritz Prosecco, aperol, soda & orange	16
Pimms Cup Pimms, seasonal fruit, ginger ale, lemonade	19
Wild Hibiscus Fizz Vodka, lemon, hibiscus flower, prosecco	19
Bloody Mary Vodka, tomato juice, lemon, tabasco, worcestershire, salt & pepper	19
Lychee Colada Lychee, coconuter cream, coconut water, malibu	19

MOCKTIALS

Lychee Mojito Lychee, pineapple, apple & mint	9
Red Ruby Watermelon, apple, strawberry & lemon	9
Endless Summer Orange, pineapple, mango & vanilla	9
Virgin Bloody Mary Lemon juice, tomato juice, worcestershire & tabasco	9

COLD DRINKS

Lemon, Lime & Bitters	6.5
Housemade Peach Iced Tea	6.5
Sparkling Iced Tea: Lemon Tropical Peach Mango	6.5
San Pellegrino: 500ml 1 Litre	6 8
Ginger Beer Coke Coke Zero Sprite	5



BEER & SPIRITS

SPIRITS

Hendricks Gin	15	Jim Beam Bourbon	9
Tanqueray Gin	14	Mount Gay Rum	9
Dry Ink Gin	15	Bundaberg Rum	9
Sloe Berry Gin	9	Glenmorangie 10 yo Single Malt	16
Espolón Reposado	9	Macallan 12 yo	18
Wyborowa Vodka	12	Frangelico	13
Grey Goose Vodka	14	Baileys	13
		Kahlúa	13

BEER

Kirin Ichiban	10
Stone & Wood Pacific Ale	10
Alcoholic Ginger Beer	10
Longboard Lager	10
Peroni Nastro Azzurro 3.5%	8
Peroni Nastro Azzurro 0.0%	8

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WINE

SPARKLING & CHAMPAGNE

Dalz Otto Pucino, Prosecco King Valley NV	12 48
Chandon Blanc de Blanc NV	15 55
Moët & Chandon Imperial Brut, France NV	120
Veuve Clicquot Yellow Label, Brut France NV	130

WHITE

Shaw + Smith Sauvignon Blanc, Adelaide Hills 2021	15 60
Joseph d'Elena Pinot Grigio, Adelaide Hills 2023	15 61
Grosset-Hill Smith Mesh Riesling, Eden Valley, South Australia 2022	14 50
Prunotto Langhe Arneis, Piedmont, Italy 2020	14 54
Sonoma Coast, La Crema Chardonnay, Santa Rosa, California 2021	17 65

ROSÉ & RED

AIX Rosé , Provence, France 2020	15 60
Kooyong Estate Pinot Noir, Mornington Peninsula 2021	16 64
Kelvedon Estate Pinot Nior, East Coast Tasmania 2020	15 62
Henschke Five Shillings Shiraz Blend, Barossa Valley 2021	14 60
Vasse Felix Cabernet Sauvignon, Margaret River 2020	75
Cullen Mangan East Block Malbec, Margaret River 2021	78