

The image shows the exterior of a restaurant named Palooka at night. The name 'PALOOKA' is displayed in large, white, sans-serif capital letters on a dark grey awning. Below the awning, the restaurant's entrance is visible, featuring large glass windows and doors. Inside, the interior is warmly lit, showing a bar area with shelves of bottles and several tables where patrons are seated. Outside, the patio area is furnished with round and square tables and dark wooden chairs. Several people are seated at these tables, engaged in conversation and dining. The overall atmosphere is sophisticated and inviting. 

# PALOOKA

## Functions & Events

(07) 4055 1633 | [events@palooka.com.au](mailto:events@palooka.com.au) | 7 Kamerunga Road, Stratford



# CELEBRATE WITH US

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Palooka! Modern, contemporary, European inspired dining in the heart of Stratford Village. Events at Palooka mean exquisite food & beverage options, beautifully curated spaces, attentive service & just that extra level of care and attention.

Palooka has vast experience in catering for significant occasions, from quaint gatherings to large celebrations or corporate events. We tailor food & wine experiences to complement the occasion; canapé packages, set menus or banquet 'Let us Feed you' dining options.

Your menu will consist of an array of local produce, from fresh seafood, Cairns renowned Marsh butcher 'our neighbour' and locally grown fruit & veg from our tableland farmers.

Contact us today for the ease & experience of an event with us.

For more information email; [events@palooka.com.au](mailto:events@palooka.com.au)



# COURTYARD

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## VERSATILE LARGE OPEN SPACE

Private, comfortable and spacious alfresco dining with a European twist.  
70 pax sit down | 100 pax stand up

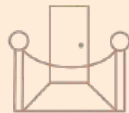
CAPACITY  
UP TO 100



MICROPHONE  
& OWN MUSIC



PRIVATE  
SPACE



FORMAL &  
INFORMAL  
SEATING



PRIVATE  
BAR







# INSIDE RESTAURANT

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## RESTAURANT |

Our restaurant is fully air conditioned,  
comfortable & exudes elegance.  
60 pax sit down | 90 pax stand up

## FOOTPATH DINING |

Enjoy the picturesque scenery of Stratford.  
Perfect for small casual gatherings & events.  
35 pax sit down | 45 pax stand up

TOTAL  
CAPACITY  
UP TO 160



FORMAL &  
INFORMAL  
SEATING



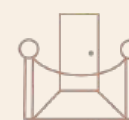
MICROPHONE  
& PA SYSTEM  
(fee applicable)



PRIVATE  
BAR



PRIVATE  
SPACE



ACCOMMODATING  
TO DIETARIES





# SIGNATURE SET MENU

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## SHARE STYLE

5 COURSE 75PP | 4 COURSE 68PP | 3 COURSE 60PP

Our signature 'Let us feed you' menu was created from our concept of a shared dining experience, therefore translates well into events of any size.

### EXAMPLE MENU |

House marinated olives | orange, bay leaf

Hummus | cucumber, sumac, toasted focaccia

Seared scallops | celeriac purée, oyster foam, spring onion

Saganaki | truffle honey, lemon thyme, grapes, toasted flatbread

Slow braised lamb shoulder | braising juices, pomegranate, salsa verde served with persian rice & mopping breads

Waldorf salad | chopped lettuce, celery, apple, walnuts, blue cheese

Lemon meringue | lemon curd, chantilly cream, vanilla meringue





# DINNER SET MENU

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## INDIVIDUAL SELECTION

2 COURSES 6OPP OR 3 COURSES 7OPP

### ENTRÉE |

Lightly fried calamari | zucchini, lemon thyme spice, yuzu tartare

Salt cod croquettes | white anchovy, tomato relish

Hummus | cucumber, sumac, toasted focaccia

### MAINS |

Potato gnocchi | forest mushroom, garlic, onion, parmesan cream, enoki crisp

Pork & veal ragu | pappardelle, pecorino, almond gremolata

Pan-fried reef fish | butter mango glaze, cauliflower puree, puffed rice, pickled baby squash, zucchini, cauliflower carpaccio, paprika oil

Crispy pork belly | celeriac soubise, confit garlic, caramelised onion, sautéed silver beet, soy & honey vinaigrette

### DESSERT |

Vanilla Crème Brûlée | fresh raspberries, almond biscuit

Palooka's Tiramisu | made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso



# LUNCH SET MENU

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## INDIVIDUAL SELECTION

2 COURSES 6OPP OR 3 COURSES 7OPP

### ENTRÉE |

Lightly fried calamari | zucchini, lemon thyme spice, yuzu tartare

Salt cod croquettes | white anchovy, tomato relish

Saganaki | truffle honey, lemon thyme, grapes, toasted flatbread

Hummus | cucumber, sumac, toasted focaccia

### MAINS |

Cheeseburger | brioche bun, cider braised onions, gruyere, butter lettuce, burger sauce, house fries

Caesar salad | baby cos, soft boiled egg, smoked bacon, herb croutons shaved parmesan, anchovies, classic dressing

Crumbed reef fish | dill, celeriac remoulade, lemon, house fries, aioli

Rigatoni | pork & fennel sausage, vodka sauce, herb panagratata

Potato gnocchi | cavalo nero, butter sage, parmesan, jus

### DESSERT |

Vanilla Crème Brûlée | fresh raspberries, almond biscuit

Palooka's Tiramisu | made fresh daily, served table-side

Affogato | vanilla ice cream, fresh espresso





# PIZZA PARTY

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SHARED STYLE | 3 COURSE 6OPP | 2 COURSE 5OPP

Marinated olives | orange, bay leaf

Hummus | cucumber, sumac, toasted focaccia

Rosemary focaccia | house stretched, thyme, parmesan butter

SELECTION OF OUR SIGNATURE PIZZAS |

Margherita | tomato base, mozzarella, parmesan, basil, basil oil

Capricciosa | tomato base, mozzarella, ham, mushrooms, olives, artichoke, basil

Alba | tomato base, mozzarella, pork sausage, truffle pecorino, rosemary oil

Patate | white base, spicy pork sausage, roasted potato, red onion, mozzarella, rosemary

Diavola | tomato base, mozzarella, gorgonzola, padron peppers, spicy salami, chilli, oregano

Waldorf Salad chopped lettuce, celery, apple, walnuts, blue cheese

FINISHED WITH

Signature tiramisu | served table side.



# PIZZA MASTERCLASS

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MASTERCLASS | 5OPP

Interactive group masterclass hosted by our Italian pizza chef. Learn how to make, stretch, and care for your pizza dough! Individually make your own pizza, with variety of sauce and toppings. Share & swap pizza's (or don't...)

+ 2OPP for two roaming canapes during the masterclass

+ 15PP for a cocktail on arrival

Take home recipe card & jar of Palooka's signature sauce.





# CANAPÉ

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## STANDARD 4OPP |

Selection of 4 canapés per person. Perfect for a pre-dinner option

## PREMIUM 5OPP |

Selection of 5 canapés per person. Perfect for a casual, lighter, stand-up dinner option.

## GRAND 6OPP |

Selection of 5 substantial canapés per person. Perfect for a stand-up dinner

## +GRAZING BOARDS 15PP |

Cheeses, meats, house baked bread, laid out on arrival.

## EXAMPLE OPTIONS |

King prawn skewers

Wild mushroom arancini

Mini steak sliders

Goat's cheese cigars

Lime cured reef fish

Freshly shucked oysters

Black tea smoked salmon

Beef short rib

Pork skewers

Duck pate

Anchovy flatbread

Lamb pita

Prawn roll

Quiche lorraine

Fig crostini

Salt cod croquettes

Sesame cauliflower florets

Petit four desserts







# HIGH TEA

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CONTEMPORARY HIGH TEA | 60PP

Delicious Pastries, decadent cakes, gourmet finger sandwiches, barista made coffee, bespoke tea selection.  
Minimum of 10 people

TO START |

Chargrilled prawn | cos lettuce cups, nduja oil, smoked tomato

Smoked salmon | toasted flatbread, sundried tomato pesto,  
pickled cucumber, lemon aioli

Salt cod croquettes | white anchovy, tomato relish

Haloumi crostini | pistachio, hot honey

FOLLOWED BY |

Fresh baked scones | lemon curd, strawberry jam, chantilly cream

Seasonal Fruit Platter

TO FINISH |

Meringue | lemon curd, chantilly cream

Banana & walnut cake | cream cheese frosting

Chocolate brownie | chocolate truffle

TEA UNLIMITED + ONE BARISTA MADE COFFEE

+Add two hours of sparkling wine or mimosa service for 35PP



# BOTTOMLESS BRUNCH

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TWO COURSE SHARE STYLE | 85 PP  
INCLUDES 2 HR STANDARD BEVERAGE PACKAGE

## FIRST COURSE |

**Bruschetta** | cherry tomato, artichoke, basil, citrus dressing, ricotta, sourdough

**Avocado Toast** | pickled beetroot, meredith feta, edamame, pomegranate, pistachio

**Salt cod croquettes** | white anchovy, tomato relish

## TO FOLLOW |

**Lightly fried calamari** | zucchini, lemon thyme spice, yuzu tartare

**Pesto rigatoni** | pork & fennel sausage, brocolini, chilli, herb gremolata

**Caesar salad** | baby cos, soft boiled egg, smoked bacon, herb croutons shaved parmesan, anchovies, classic dressing

+Add Palooka signature tiramisu 10PP





# BEVERAGE PACKAGES

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## STANDARD

2 HOUR PACKAGE | 49PP

All house beer's & wine plus an array of non-alcoholic beverages

## PREMIUM

2 HOUR PACKAGE | 65PP

All house beer & wines, premium spirits & an array of non-alcoholic beverages

+Add a cocktail wave to either package for 15PP

## SET YOUR \$ LIMIT

Set your \$\$ limit & select your menu. Keep it simple or have an open bar.





# CONTACT US TODAY

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All event packages include table décor & personalised menus.

CONTACT US TODAY & EXPERIENCE THE 'PALOOKA' DIFFERENCE

events@palooka.com.au | 07 4055 1633  
7 Kamerunga Road Stratford, Cairns, Qld, 4870.

Palooka.com.au