

Cocktail Menu

NYAAL BANYUL
GEELONG CONVENTION
AND EVENT CENTRE

NYAALBANYUL.COM.AU



Welcome to Nyaal Banyul

A place for gathering and sharing, where every dish invites you to take a moment and discover the bounty of our region. Guided by the seasons, our menu highlights the fresh ingredients we have at our doorstep.

We work hand in hand with local farmers and artisans who share our respect for the planet, sourcing produce that's as fresh and vibrant as the landscape it comes from.

Each plate showcases these lovingly grown ingredients, enriched with native flavours and paired with the latest culinary techniques and innovation. These ingredients, often from carbon-neutral suppliers, carry the essence of Geelong and The Bellarine, ripe, full of life, and deeply connected to this place.

Every dish we create threads a story of flavour, tradition, innovation, and the powerful connection that brings people together.

Cocktail Packages

SELECT YOUR PACKAGE

One-Hour
\$44.00 PER PERSON

INCLUDED

- Two **Cold** canapés
- Three **Hot** canapés

Two-Hour
\$66.00 PER PERSON

INCLUDED

- Two **Cold** canapés
- Three **Hot** canapés
- One **Premium Substantial** canapé
- Two **Sweet** canapés

Three-Hour
\$88.00 PER PERSON

INCLUDED

- Three **Cold** canapés
- Four **Hot** canapés
- One **Roaming Substantial** canapé
- One **Premium Substantial** canapé
- Three **Sweet** canapés

Something More
Looking for a little extra?
Add these to your package.

PRICE PER ITEM

Canapé	\$ 8.50
Roaming Substantial canapé	\$ 13.50
Premium Substantial canapé	\$ 15.00

PRICE PER STATION

Live station	\$ 18.00
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PRICE PER PERSON

Dessert buffet, five Sweet canapés	\$28.00
Enhancements and Experiences	From \$ 15.00



Braised
Kangaroo

Canapés

SELECT YOUR ITEMS

Cold

Parsnip Cannoli (V)

Wattleseed, lemon myrtle

King Oyster Mushroom Sashimi (VF, GF)

Shoyu, finger lime pearls, kelp crisp

Black Cherry Gin-cured Kingfish (GF)

Davidson plum gel, wattleseed bark

Bellarine Smokehouse Trout Pâté

Pickled muntries, rye

Dill Oil Oysters (GF)

Compressed cucumbers, buttermilk

Aged Angus Beef (GF)

Tarragon macaron, pickled mustard seeds, whipped sour cream

Pepperberry-crusted Kangaroo (GF)

Dill sablé, parsley mayo

Duck Prosciutto

Pickled Bellarine berries, flaxseed

Spiced Madeleine

Salt Kitchen dry-aged jambon

Dill Éclair

Bellarine Smokehouse snapper rillette, crème fraîche

(V) Vegetarian

(VF) Vegan-Friendly

(GF) Gluten-Friendly

Hot

Potato Terrine (V, GF)

Charred Lonsdale tomato farm capsicum romesco

Corn and Cheese Empanada (V, GF)

Jalapeño-avocado cream

Otway Venison Sausage Roll

Native dukkah, bush tomato chutney

Bass Strait Scallops (GF)

Chorizo crumble, garden pea cream

Cheeseburger Spring Rolls

Homemade ketchup

Crispy Pork Bao

Mushroom XO, chive

Cumin-spiced Lamb Pie (GF)

Baba ghanoush

Moorabool Valley Duck Croquette (GF)

Riberry mayo, sage

Cheesy Mountain Man Beignet (V)

Sesame dressing

Mortadella Slider (GF)

Salsa verde, pistachio

Lonsdale Tomato and Meredith Feta Arancini (V, GF)

Black garlic aioli



Substantial Canapés

A display of local tastes, from coastal notes to hearty land-inspired favourites, designed for easy sharing throughout the room.



Dark Chocolate Quenelle

SELECT YOUR ITEMS

Roaming

Presented on tables for guests to help themselves.

Korean Fried Cauliflower (VF)

Sesame dressing, coriander, short-pickled cucumber

Charred Pumpkin Massaman Curry (V, VF, GF)

Coconut, bush tomato, toasted cashew crumb

Beer-battered Local Whiting

Hand-cut sweet potato chips

Smashed Wagyu Slider

L'Artisan gruyère, preserved onions, green tomato chutney

Slow-cooked Lamb

Herb gnocchi, saltbush gremolata

Master Stock-poached Chicken

Kohlrabi rémoulade, native citrus ponzu, herb salad

Braised Kangaroo (GF)

Bellarine Estate red wine, mushrooms, speck, native thyme

Barbecued Otway Pork Spring Roll

Mushroom XO, Vietnamese mint

(V) Vegetarian

(VF) Vegan-Friendly

(GF) Gluten-Friendly

Premium

Heirloom Tomatoes (V, GF)

Burrata, pickled shallot, Davidson plum vinaigrette

Compressed Watermelon "Tuna" (VF, GF)

Sushi rice, ginger, edamame, Davidson plum furikake

Prawn Skewers (GF)

Finger lime salsa, whipped avocado

Portarlington Mussel Cassoulet (GF)

Smoked paprika, beach greens, Yarra Valley caviar

12-hour Braised Short Rib (GF)

Pickled apple, spiced carrot cream, saltbush granola

Charred Chicken (GF)

Spiced corn ribs, chervil, pickled onions, lime salt

Tea-smoked Duck (GF)

Macadamia purée, pepperberry jus, pickled rhubarb

Assorted Dumplings

Bao and potstickers, beef, pork, chicken, prawn, vegetarian — served with sauces and dressings

Sweet

Lamington (V)

Lemon curd, dried Davidson plum

Malted Milk Cake (V)

Native honey dulce de leche, milk crumb

Mini Pavlovas (V, GF)

Coastal berries, rosella

Petite Bombolinis (V)

Mascarpone and wattleseed cream

Lemon Aspen and Mascarpone Cannoli (V)

Dark Chocolate Quenelle (V)

Caramel and pepperberry

Wattleseed Tiramisu (V, GF)

Bellarine whisky, mandarin

Cookie Choux (V)

Desert lime and macadamia

Macaron (V, GF)

Black sesame, miso and citrus

Shortbread (V)

Saltbush caramel, roasted macadamia praline



12-hour Braised Short Rib

Chef's Stations

Prepared in the moment. Enjoy a live and interactive experience with our chefs as they bring theatre, flavour and connection to the room.

SELECT ONE CHEF'S STATION

Bellarine Fish Taco
White corn tortilla, crisp fried snapper, coconut crema, tomato and finger lime salsa

Crayfish Roll
Butter-poached local crayfish, toasted brioche, pickled shallots, hollandaise, watercress

Pork Belly Bánh Mì
Crisp pork belly bánh mì roll, sriracha mayo, pickled carrot and daikon, hot herbs

Steak and Greens (GF)
Charred Angus beef flank steak, foraged micro salad, salsa verde

Duck Gnocchi
Otway Pasta Company gnocchi, Moorabool Valley duck, local olives

(V) Vegetarian
(VF) Vegan-Friendly
(GF) Gluten-Friendly



Crayfish Roll

Live Experiences

Add an experience before or after your event.



Oyster Shucking

FROM \$15.00

Oyster Shuckers

Presented by our roving oyster shuckers. A roaming culinary experience featuring freshly shucked Australian Pacific and Rock oysters, served with Davidson plum mignonette, lemon, and Tabasco.

Caviar Bumps

A fresh take on tradition: caviar by hand, with luxury and a hint of play, served by our roaming sommeliers.

Ceviche Station

A vibrant live station celebrating Bellarine seafood. Cured with citrus and native herbs, featuring finger lime, Portarlington oysters and seasonal local fish, with garnishes made to order.

The Best of Victorian Cheese and Charcuterie

A showcase of Victoria’s finest makers. Triple-cream bries, tangy aged hard cheeses, nutty blue veins and delicate goat cheeses, alongside bresaola, pastrami, pöciutto, capocollo and smoked chicken. Paired with house-made antipasti, condiments and warm crusty bread sliced to order.

Smash Table

Chefs present a spread of sweet creations to be smashed and shared. Combinations include macadamia and lemon myrtle white chocolate crunch, Davidson plum rocky road, and wattleseed coconut rough. A playful, interactive take on dessert.

Boozy Ice Cream

A grown-up twist on the affogato. Homemade ice cream paired with locally distilled spirits or liqueurs, finished just the way you like for an indulgent, playful treat.

A Wall of Sweets

A playful display of desserts inspired by local flavours. Lime, native basil and strawberry tart, Bellarine berries with lemon verbena panna cotta, lamingtons with lemon curd and Davidson plum, macadamia and wattleseed tart, assorted choux buns and more.

Live Cotton Candy

Watch as our chefs spin clouds of sugar before your eyes. Choose from sweet or savoury. Pair your cotton candy with mini bites or enjoy it straight from the stick, a playful sensory experience.

Traditional Ice Cream Cart

Scooped from a nostalgic cart. Local handcrafted ice cream with toppings that range from fun favourites to timeless classics.

Closing Bites

Late-night plates with comforting flavours, served before guests head home.

SELECT YOUR ITEMS

Smashed Wagyu Slider - \$13.50
L'Artisan gruyère, preserved onions, green tomato chutney

Traditional Beef and Black Pepper Pie - \$8.50
Homemade ketchup

Slow-cooked Lamb Shoulder Mini Souvlakis - \$13.50
Garlic labneh, heirloom tomatoes

Cheeseburger Spring Rolls - \$8.50
Homemade ketchup

Otway Venison Sausage Roll - \$8.50
Native dukkah, bush tomato chutney

Lonsdale Tomato Farm Tomato Arancini (V, GF) - \$8.50
Basil and Meredith feta, black garlic aioli

Hand-Cut Chips (VG, GF) - \$5.50
Homemade ketchup, aioli

(V) Vegetarian
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(GF) Gluten-Friendly





Ready to gather?
Let's start planning
your event

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