

PIPIŠ

— *by Gambaro* —

FUNCTIONS 2025



GROUP BOOKINGS AT PIPÍ'S RESTAURANT

Perched on Point Danger in Coolangatta, Pipi's offers stunning panoramic ocean views and approachable yet elegant beachside dining experience. With a focus on delightful Mediterranean-inspired dishes and outstanding service, our restaurant is an ideal setting for special events, functions, and social gatherings.

Pipi's invites you to delight in cuisine crafted from fresh, premium ingredients, savour distinctive beverages, and immerse yourself in the tranquility of simply enjoying the moment.

With set menus designed for efficient service, Pipi's accommodates parties of 12 or more. For more intimate gatherings, our private dining room is capable of hosting a maximum of 16 guests.





Canape function offering

Package one - \$60 per person | 6 pieces per person (choice of 6 canapes)

Package two - \$75 per person | 8 pieces per person (choice of 8 canapes)

Cold canapes

- Gazpacho shot ^{DF, V, VG}
- Focaccia, ratatouille ^{DF, V, VG}
- Natural oyster, mignonette ^{GF, DF}
- Pan con tomate, anchovy ^{DF}
- Tuna tartare mini tart
- White anchovy marinated pepper and olive skewer ^{GF}
- Greek salad ^{GF, V}
- King fish tartare green apple, radish ^{GF, DF}
- Steak tartare, chickpeas crisp, Pecorino ^{GF}

Hot canapes

- Marinated chicken Souvlakis, Tzatziki, tomato ^{GF}
- Scallop, cucumber salsa ^{GF, DF}
- Gnocco fritto, prosciutto, parmesan
- Beef eye fillet, béarnaise sauce ^{GF}
- Sword fish skewer, Puttanesca sauce ^{GF, DF}
- Crispy veal sweet bread skewer, preserved lemon ^{DF}
- Grilled squid, salsa verde, zucchini ^{GF, DF}

Dessert

- Coffee and pistachio Tiramisu ^V
- Passion fruit pavlova, vanilla cream
- Mini chocolate tart
- Orange blossom brioche

Substantials canapés \$15 per person, per item

Wagyu beef slider
Lamb cutlet, chimichurri
Prawn roll, tarragon mayo
Cheese plater display

\$22 per person, per item

Carving station
(Angus tomahawk,
Angus eye fillet)
Lobster linguini

Banquet menu \$80pp

Snack

Share plates

- Gazpacho
- Focaccia, Olive oil

Entrée

Share plates

- Marinated Chicken Souvlakis, Tzatziki, tomato GF
- Byron Bay Buffalo mozzarella, Ox heart tomato, Vincotto, tomato dressing GF V

Main

Share plates

- Grilled fish of the day, orange butter, fennel salad GF, DF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DF

Side

Share plates

- Greek salad GF, V
- Fries, truffle aioli GF, DF, V

Dessert

Single drop

- Passion fruit Pavlova



2 course set menu \$95pp

Entrées

Choice of 2 alternate drop

- King fish tartare green apple, radish GF, DF
- Marinated chicken Souvlakis, Tzatziki, tomato GF
- Grilled squid, zucchini, salsa Verde, chilli oil GF, DF
- Byron bay mozzarella, Ox heart tomato, Vincotto, tomato dressing GF, V
- Roasted Cauliflower, Romanesco, almonds v

Mains

Choice of 2 alternate drop

- ½ Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DF
- Fish of the day, orange butter, fennel salad GF, DF
- Rigatoni, green zucchini, Warrigal greens, Pecorino v
- Burnt leeks, asparagus, macadamia, olives

Sides

Choice of 2 to share

- Greek salad GF, V
- Fries, truffle aioli GF, DF, V
- Green beans
- Mixed local green salad, chardonnay dressing GF, DF, V, VG



3 course set menu \$120pp

Entrées

Choice of 2 alternate drop

- King fish tartare green apple, radish. GF, DF
- Marinated chicken Souvlakis, Tzatziki, tomato GF
- Grilled squid, zucchini, salsa Verde, chilli oil GF, DF
- Byron bay mozzarella, Ox heart tomato, Vincotto, tomato dressing GF, V
- Roasted Cauliflower, Romanesco, almonds V

Mains

Choice of 2 alternate drop

- ½ Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DF
- Fish of the day, orange butter, fennel salad GF, DF
- Rigatoni, green zucchini, Warrigal greens, Pecorino V
- Burnt leeks, asparagus, macadamia, olives

Sides

Choice of 2 to share

- Greek salad GF, V
- Fries, truffle aioli GF, DF, V
- Green beans
- Mixed local green salad GF, DF, V, VG

Desserts

Choice of 2 alternate drop

- Apple Crumble
- Passionfruit Pavlova GF
- Baked Cheesecake Red wine, berries GF



4 course Set Menu \$145pp

Snacks

Choice of 3 to share

- Natural Sydney Rock oyster, mignonette, lemon GF, DF
- Pan con tomate, white anchovies DF
- Swordfish skewer, Puttanesca sauce GF, DF
- Gnocco fritto, Prosciutto, parmesan
- ½ shell scallop, brown butter, finger lim

Entrées

Choice of 2 alternate drop

- King fish tartare green apple, radish GF, DF
- Marinated chicken Souvlakis, Tzatziki, tomato GF
- Grilled squid, zucchini, salsa Verde, chilli oil GF, DF
- Byron bay mozzarella, Ox heart tomato, Vincotto, tomato dressing GF, V
- Roasted Cauliflower, romanesco, almonds V

Mains

Choice of 2 alternate drop

- ½ Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DF
- Fish of the day, orange butter, fennel salad GF, DF
- Rigatoni, green zucchini, Warrigal greens, Pecorino V
- Burnt leeks, celeriac, grilled mushrooms, hazelnut V

Sides

Choice of 2 to share

- Greek salad GF, V
- Fries, truffle aioli GF, DF, V
- Green beans
- Mixed local green salad GF, DF, V, VG

Desserts

Choice of 2 alternate drop

- Apple Crumble
- Passionfruit Pavlova GF
- Baked Cheesecake Red wine, berries GF



PIPI'S

— *by Gambero* —

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www.pipisrestaurant.au