

PIPI'S

— by Gambaro —

FUNCTIONS 2025



GROUP BOOKINGS AT PIPi'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}
- Kingfish Tartare, green apple, radish ^{GF, DF}
- Steak Tartare, chickpeas crisp, pecorino ^{GF}

Hot canapes

- Marinated Chicken Souvlaki, tzatziki ^{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

- Pistachio Tiramisu ^V
- Passion Fruit Pavlova, vanilla cream
- Mini Chocolate Tart
- Cheesecake Berry Crumble

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 \$95pp

Snack

Share plates

- Gazpacho
- Focaccia, olive oil

Entrée

Share plates

- Marinated Chicken Souvlaki, tzatziki ^{GF}
- Byron Bay Buffalo Mozzarella, tomato, vincotto ^{GF V}

Main

Share plates

- Fish of the Day, cannelli beans purée, sundried tomato and olive salsa ^{GF, DF}
- 220g Angus Tenderloin MB3 with béarnaise sauce ^{GF}

Side

Share plates

- Greek Salad ^{GF, V}
- Fries, truffle aioli ^{GF, DF, V}

Dessert

Single drop

- Cheesecake Cream
- Vanilla Crème Brûlée



2 Course Set Menu \$119pp

Entrées

Choice of 2 alternate drop

- Kingfish Tartare, green apple, radish GF, DF
- Marinated Chicken Souvlaki, tzatziki GF
- Grilled Squid, zucchini, salsa verde, chilli oil GF, DF
- Byron Bay Mozzarella, ox heart tomato, vincotto, tomato dressing GF, V
- Grilled Greens, pumpkin, salsa verde VGO, GF

Mains

Choice of 2 alternate drop

- Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF
- Fish of the Day, cannelli beans purée, sundried tomato and olive salsa GF, DF
- Rigatoni Al Pesto, sundried tomato pesto, zucchini, stracciatella 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



3 Course Set Menu \$139pp

Entrées

Choice of 2 alternate drop

- Kingfish Tartare, green apple, radish. GF, DF
- Marinated Chicken Souvlaki, tzatziki, tomato GF
- Grilled Squid, zucchini, salsa verde, chilli oil GF, DF
- Byron Bay Mozzarella, ox heart tomato, vincotto, tomato dressing GF, V
- Grilled Greens, pumpkin, salsa verde VGO, GF

Mains

Choice of 2 alternate drop

- Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF
- Fish of the Day, cannelli beans purée, sundried tomato and olive salsa GF, DF
- Rigatoni Al Pesto, sundried tomato pesto, zucchini, stracciatella 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

- Vanilla Crème Brûlée
- Cheesecake Cream
- Chocolate Fondant, praliné, vanilla ice cream



4 Course Set Menu \$152pp

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, nduja butter

Entrées

Choice of 2 alternate drop

- Kingfish Tartare, green apple, radish GF, DF
- Marinated Chicken Souvlakis, tzatziki GF
- Grilled Squid, zucchini, salsa Verde, chilli oil GF, DF
- Byron Bay Mozzarella, ox heart tomato, vincotto, tomato dressing GF, V
- Grilled Greens, pumpkin, salsa verde VGO, GF

Mains

Choice of 2 alternate drop

- Spatchcock, olives, preserved lemon GF
- 220g Angus Tenderloin MB3 with béarnaise sauce GF
- Fish of the Day, cannelli beans purée, sundried tomato and olive salsa GF, DF
- Rigatoni Al Pesto, sundried tomato pesto, zucchini, stracciatella 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

- Vanilla Crème Brûlée
- Cheesecake Cream
- Chocolate Fondant, praliné, vanilla ice cream



Pipi's Beverage Packages

BASIC PACKAGE

2 Hours | \$55pp

3 Hours | \$65pp

Bottled Beer

Balter Cerveza 4%

Asahi Super Dry

Peroni Zero

Wine

White | Frankie Sauvignon Blanc

Red | Frankie Shiraz

Sparkling | Frankie

*Spirits and cocktails charged on consumption

PREMIUM PACKAGE

2 Hours | \$65pp

3 Hours | \$75pp

Bottled Beer

Balter Cerveza 4%

Asahi Super Dry

Peroni Zero

Wine

White | Tai Tira Sauvignon Blanc

White | Tiefenbrunner Pinot Grigio

Red | Tscharke Shiraz

Red | Red Claw Pinot Noir

Sparkling | Bandini

*Spirits and cocktails charged on consumption



Special Occasion Cakes

Special occasion cakes - \$13 per person | minimum of 6 guests

Vanilla Sponge Cake

With seasonal berries

Chocolate Mud Cake

With ganache, buttercream & fondant

Hazelnut & Chocolate Sponge Cake

All orders placed offer a choice of candles or sparklers

Our special occasion cakes are made to order by our pastry chefs

All requests to be placed and paid for a minimum of 3 days prior to your booking.

PIPI'S

— *by Gambero* —

F U N C T I O N S 2 0 2 5

www.pipisrestaurant.au