



PIPI'S

— 2026 FUNCTIONS —



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}
- Kingfish Tartare, green apple, radish ^{GF, DF}
- Steak Tartare, polenta chips, pecorino ^{GF}

Hot canapes

- Marinated Chicken Souvlaki, tzatziki, tomato ^{GF}
- Scallop, lime & ginger brown butter, chilli crisp ^{GF, DF}
- Gnocco Fritto, prosciutto, parmesan
- Beef Eye Fillet, béarnaise sauce ^{GF}
- Octopus Skewer ^{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 linguine

Banquet Menu \$95pp

Snack

Share plates

- Gazpacho GF, VG
- Focaccia, olive oil GFO, VG

Entrée

Share plates

- Marinated Chicken Souvlaki, tzatziki GF, DFO
- Byron Bay Buffalo Mozzarella, tomato, vincotto GF, V

Main

Share plates

- Fish of the Day, corn puree, orange butter, samphire GF, DFO
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DFO

Side

Share plates

- Greek Salad GF, V
- Fries, aioli GF, DF, V

Dessert

Single drop

- Coconut Pannacotta, blueberry, financier GFO, DFO
- Orange Blossom Crème Brûlée GF



2 Course Set Menu \$119pp

Entrées

Choice of 2 alternate drop

- Tuna Tartare, cucumber, labneh GF, DFO
- Marinated Chicken Souvlaki, tzatziki GF, DFO
- Grilled Calamari, parsley, garlic, lemon GF, DF
- Byron Bay Mozzarella, tomato, vincotto GF, V
- Grilled Greens, pumpkin, salsa verde GF, DFO, VGO

Mains

Choice of 2 alternate drop

- Duck Breast, grilled lettuce, blueberry jus GF, DFO
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DFO
- Fish of the Day, corn puree, orange butter, samphire GF, DFO
- Casarecce, tomato and kale ragu, chickpeas, parmesan GFO, DFO, VGO

Sides

Choice of 2 to share

- Greek Salad GF, V
- Fries, aioli GF, V
- Ratatouille GF, VG
- Butter crunch salad, tomato, avocado, red onion GF, VG



3 Course Set Menu \$139pp

Entrées

Choice of 2 alternate drop

- Tuna Tartare, cucumber, labneh GF, DFO
- Marinated Chicken Souvlaki, tzatziki GF, DFO
- Grilled Calamari, parsley, garlic, lemon GF, DF
- Byron Bay Mozzarella, tomato, vincotto GF, V
- Grilled Greens, pumpkin, salsa verde GF, DFO, VGO

Mains

Choice of 2 alternate drop

- Duck Breast, grilled lettuce, blueberry jus GF, DFO
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DFO
- Fish of the Day, corn puree, orange butter, samphire GF, DFO
- Casarecce, tomato and kale ragu, chickpeas, parmesan GFO, DFO, VGO

Sides

Choice of 2 to share

- Greek Salad GF, V
- Fries, aioli GF, V
- Ratatouille GF, VG
- Butter crunch salad, tomato, avocado, red onion GF, VG

Desserts

Choice of 2 alternate drop

- Coconut Pannacotta, blueberry, financier GFO, DFO
- Orange Blossom Crème Brûlée GF
- Chocolate Cremeux, pear, gavotte, olive oil GFO



4 Course Set Menu \$152pp

Snacks

Choice of 3 to share

- Beef Tartare, polenta chips, pecorino GF, DF
- Taramasalata, bottarga, homemade pita GFO, DF
- Pan Con Tomate, Parma ham GFO, DF, V
- Tuna Crumpet, caponata DF, V
- Grilled Octopus Skewer, macadamia cream, chimichurri GF, DF

Entrées

Choice of 2 alternate drop

- Tuna Tartare, cucumber, labneh GF, DFO
- Marinated Chicken Souvlakis, tzatziki GF, DFO
- Grilled Calamari, parsley, garlic, lemon GF, DF
- Byron Bay Mozzarella, tomato, vincotto GF, V
- Grilled Greens, pumpkin, salsa verde GF, DFO, VGO

Mains

Choice of 2 alternate drop

- Duck Breast, grilled lettuce, blueberry jus GF, DFO
- 220g Angus Tenderloin MB3 with béarnaise sauce GF, DFO
- Fish of the Day, corn puree, orange butter, samphire GF, DFO
- Casarecce, tomato and kale ragu, chickpeas, parmesan GFO, DFO, VGO

Sides

Choice of 2 to share

- Greek Salad GF, V
- Fries, aioli GF, V
- Ratatouille GF, VG
- Butter crunch salad, tomato, avocado, red onion GF, VG

Desserts

Choice of 2 alternate drop

- Coconut Pannacotta, blueberry, financier GFO, DFO
- Orange Blossom Crème Brûlée GF
- Chocolate Cremeux, pear, gavotte, olive oil GFO



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 | Tschärke 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.

Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 20% surcharge applies on public holidays and 10% on weekends. A service fee will apply to all credit card transactions.

PIPI'S

— *by Gambero* —

F U N C T I O N S 2 0 2 6

www.pipisrestaurant.au