
PiPi's
2026 FUNCTIONS

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, 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

V: Vegetarian | **VG:** Vegan | **VGO:** Vegan Option | **GF:** Gluten Free | **DF:** Dairy Free | **NF:** Nut Free

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



V: Vegetarian | **VG:** Vegan | **VGO:** Vegan Option | **GF:** Gluten Free | **DF:** Dairy Free | **NF:** Nut Free

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

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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

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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

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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 Shriaz
Red | Red Claw Pinot Nior

Sparkling | Bandini

*Spirits and cocktails charged on consumption

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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 12% on weekends.

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PIPIS

by Gambaro

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