



Photo: Wild Weddings

# FARM & CO

RESTAURANT

GROUP BOOKINGS  
2023 / 2024

# A LITTLE MORE ABOUT OUR VENUE



Nestled in the lush Tweed Valley, Farm + Co is a working farm and the ultimate destination to celebrate your special occasion. Experience the unique beauty of our 52 acre farm and surrounding countryside while indulging in a sustainable, high-end dining experience.

Our newly revamped restaurant is set in the midst of our organic farm in Cudgen, offering an authentic paddock to plate dining experience.

Treat your loved ones to a seasonal menu designed to share, showcasing fresh produce harvested from the very paddocks in front of you.

Our goal is to educate, nourish, and inspire all that visit our working farm restaurant. Guided farm tours are available to add to your wedding experience.

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# THE PACKAGE



Enjoy a Farm & Co experience with your loved ones.

We make booking events easy, simply send a unique event link to your guests and they can pay upon booking.

## CLASSIC DINNER BANQUET \$39 PP

A 2 hour seating to enjoy a two course farm to plate banquet

## COCKTAIL BBQ MENU \$39 PP\*

Enjoy a cocktail style menu, cooked over the coal fire bbq with a live chef while you mingle with your guests, overlooking our working farm.

## SIGNATURE LUNCH OR DINNER BANQUET \$69PP

A 2 hour seating to enjoy a three course farm to plate banquet

*Add on:*

*Locally sourced 1KG Black Angus T Bone: Market Price or*

*Oysters: Market Price*

## SIGNATURE LUNCH OR DINNER BANQUET + EXCLUSIVE AREA \$79 PP

A 2 hour seating to enjoy a four course paddock to plate style banquet

Choice of:

Additional time at your table to enjoy your time with your guests.

OR

An exclusive area for you and your guests to enjoy lawn games and golden hour cocktails.

*Add on:*

*Locally sourced 1KG Black Angus T Bone: Market Price or*

*Oysters: Market Price*

*\*\$1500 minimum food spend applies + \$350 additional fee for live chef and specialised grilling wood*

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# BEVERAGE



Beverage options can be discussed and range from 'guests pay' to 'full bar tab or beverage package'.

The choice is yours and we make it easy.

# CHEF'S SELECTION DINNER BANQUET



## CLASSIC DINNER BANQUET - \$39 PP

Enjoy our Chef's selection classic banquet featuring the best local & seasonal produce

(SAMPLE MENU - DINNER ONLY)

### MAIN

*choice of*

Char-Grilled Chicken, Malted Mustard, Chive

*or*

Wood Smoked Lamb Shoulder, Mint Chimichurri, Jus

*or*

Roasted Goldband Snapper, Aromatic Oil, Curry Leaves

*or*

Woodfire Smoked Pumpkin, Lentils, Tomato

### SIDES

Roasted Cauliflower, Beetroot & Walnut Salsa

Fried Potatoes, Tomato Jam

Field Leaves, Beans, Green Goddess

### ADD ON

*Oysters: Market Price*

*Pizza Fritta, Herb Butter - add \$5PP*

*Locally sourced 1KG Black Angus T Bone: Market Price*

*Tropical Cheesecake, Honey & Oat Crumb, Strawberry - add \$10PP*

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# CHEF'S SELECTION SIGNATURE BANQUET



## SIGNATURE BANQUET - \$69PP

Enjoy our Chef's selection banquet featuring the best local & seasonal produce - available for lunch or dinner bookings

### (SAMPLE MENU)

#### TO START

Pizza Fritta Bread, Herb Butter  
Farm Tomatoes, Byron Bay Stracciatella, Crispy XO Oil  
Chicken Terrine, Cucumber Pickle, Croutons

#### MAIN

*choice of*

Char-Grilled Chicken, Malted Mustard, Chive  
*or*

Wood Smoked Lamb Shoulder, Mint Chimichurri, Jus  
*or*

Roasted Goldband Snapper, Aromatic Oil, Curry Leaves  
*or*

Woodfire Smoked Pumpkin, Lentils, Tomato

#### SIDES

Roasted Cauliflower, Beetroot & Walnut Salsa

Fried Potatoes, Tomato Jam

Field Leaves, Beans, Green Goddess

#### DESSERT

Tropical Cheesecake, Strawberry, Honey Oat Crumb

#### ADD ON

*Oysters: Market Price*

*Locally sourced 1KG Black Angus T Bone: Market Price*

# BBQ COCKTAIL MENU



## BBQ COCKTAIL MENU - \$39PP\*

(SAMPLE MENU)

minimum food spend \$1,500

includes your choice of 2 skewers and 2 walk and fork bowls.

### SKEWERS

*choose two*

Grilled Coconut Chicken | Green Curry Mayo | Crispy Shallots

BBQ Pork Belly | Pickle Vinaigrette | Coriander

Ballina Prawn | Garlic + Herb Butter

Grilled Beef | Smoked Hoisin

Miso Eggplant | Roast Tomato Jaew

*Create 2 Walk and Fork Bowls to be prepared on the Woodfired BBQ.*

*For each bowl select one protein, one carb and one side to complete your menu item.*

### PROTEINS

Woodfire Lamb Shoulder | Mint Chimichurri |

Woodfire Chicken | House BBQ glaze

BBQ Pork Belly | House BBQ Glaze

Braised Beef Brisket | Jus | Salsa Verde

Woodfire Pumpkin | Braised lentils | Smoked Yoghurt

### CARBS

Roast Potato Salad | Chives | Mustard

Woodfired Flat Bread | Herb & Garlic Butter

Garlic Fried Rice | Pickled Onions

Roasted Vegetables | Honey Mustard Dressing

Baby carrots | Farm Honey | Toasted macadamias

### SIDES

Farm and Co Field Salad

Seasonal Greens | Herb Butter

Smashed Cucumber Salad | Spring onion & Ginger Oil

Farm Slaw | Lemon dressing

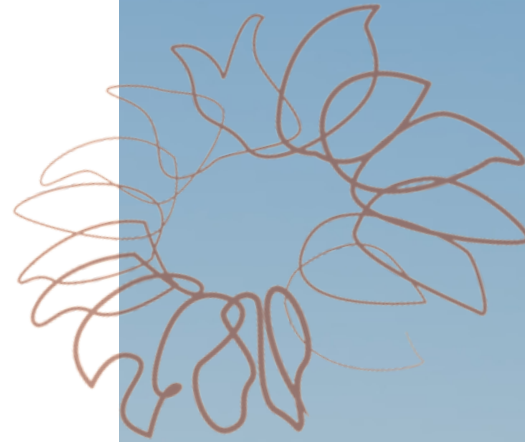
*Add on a woodfired roll with your choice of protein to be served with farm slaw for an additional \$15 per person*

*\*Please note the BBQ menu incurs a \$350 flat fee to cover a dedicated chef to man the woodfired BBQ along with specialised grilling wood.*

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# FARM & CO

## RESTAURANT



### CONTACT US

For more information please email [hello@farmandco.com.au](mailto:hello@farmandco.com.au)  
Or call (02) 6608 0010

### LOCATED AT

529 Cudgen Rd, Cudgen NSW 2487

We acknowledge and pay respect to the Bundjalung people,  
the Traditional Custodians of this land.



[www.farmandco.com.au](http://www.farmandco.com.au)



Farm & Co Kingscliff



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