

CELEBRATE THE GOOD THINGS

This silly season, Industry Beans Newstead is proud to offer a curated range of elegant, easy to navigate food & drink packages to let you celebrate with style and ease!



If you're thinking about bringing together family, friends or colleagues, we'd love to help. Our approach to events is all about quality, simplicity and delight. Our experienced team will work with you to select the best space in our venue, the right menu for your guests & any special considerations for your occasion. Whether you're a group of 6 or 100, we'd love to have you!

OUR VENUE

Find us in an architecturally designed warehouse conversion in the trendy backstreets of Newstead. With plenty of natural light, greenery and open space, we have four distinct dining areas to suit different group sizes, service styles and aesthetic needs.



CELEBRATION PACKAGES

Sit down, cocktail, or something in between?

Choose from our three easy options for service style ...

Option 1 – Sit Down

2 course \$55 per person, entrée and main or main and dessert include Mimosa or coffee on arrival and sparkling water for the table

Option 2 – Something Light

\$22 per person, cheese and charcuterie. Prepared short menu of pay as you go share plates (pull from menu, small discount)

Option 3 – Cocktail Style

Canapes at \$5.50 each 20 people and over, minimum bar tab applies.

INDUSTRY BEANS

18 Proe St. Newstead, QLD 4006 +61 7 3180 1190 newstead@industrybeans.com

DRINKS PACKAGES

Premium wines, local beers and
house made cocktails...

2-hour drinks package \$35 per person

3-hour drinks package \$45 per person

Cut Down Cocktail Menu \$10 per drink



SAMPLE MENU

Prepared by Chef Jack Hawkins, our bespoke events menu brings together fresh, quality produce, seasonal and locally sourced ingredients, and innovative techniques to delight and satisfy a range of tastes...



Cold Small Plates

King mushrooms, Tofu espuma, porcini dust (Vegan) (gf) (nf)

Beetroot & goats cheese tart, spiced pepita, truffle honey (vego) (nf)

Chaff smoked duck pancakes, pickled cucumber, house chili sambal, coriander (nf)

Prawn salad, tempura okra, lychee dressing, charred pineapple (nf) (df) (gf)

Green coffee Cured salmon, compressed apple, quangdong furikaki (nf) (df) (gf)

Hot Small Plates

Kangaroo tatak, toasted sesame salt, glazed mushrooms (df) (gf) (nf)

Chilled Tomato consume, dehydrated heirlooms, garlic crostini (vegan) (df) (nf)

Sous vide octopus, romesco sauce, chive oil (df) (nf)

Chinese crispy quail, spring onion and black vinegar salsa (df) (nf)

Agave glazed carrots with sous vide fennel, lentils, citrus coconut yoghurt (vegan) (gf)

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Mains

Wagyu eye fillet, potato and cheddar espuma, crispy kale, Davidson plum jus (nf) (gf)
Sous vide chicken breast stuffed with sage and apricot, sour dough sauce, wild mushrooms
Salmon garden as before (df) (nf) (gf)
Lemon grass bbq pork loin, fermented vegetables, river mint, pickled chilli. Coriander. black rice (df) (gf)
Slow cooked boneless lamb shoulder, whipped white bean, artichokes, jus (nf) (gf)
Confit duck leg, espresso maple glaze, rhubarb and seasonal greens, roasted buckinis (df) (gf) (nf)
Smoked aubergine, slow roasted caponata, chickpeas. Duckkah (vegan) (GF) (df)
Seitan "chicken" Thai red curry with tofu, vegetables, & cauliflower rice, river mint yoghurt (vegan) (df) (nf)



Dessert

Pure cacao nib pave, hazel nut and blueberry compote, honeycomb
(seasonal coffee blend) (vegan) (gf) (df)
Sous vide spiced rum infused pineapple, banana and mango sorbet, crushed pecans (vegan) (gf) (df)
Vanilla bean yoghurt Panacotta, lemon myrtle granola, raspberry compote (gf)
Chocolate and peanut butter brownie, salted caramel, espresso ice cream

Canapes

Vintage cheddar Polenta cube with truffled mushroom duxelle (gf)
Heirloom tomato tart with basil pesto and ricotta (vego)
Sweet potato rosti, charred corn, pomegranate & black bean salsa (vegan, gf nf)
Green coffee Cured salmon, whipped avocado, lemon crouton (gf df)
Borrowdale pork loin with beetroot relish, mustard crostini (nf df)
Popcorn Chicken, charcoal bao bun, jalapeno mayo, butter pickle zucchini
Chilli Barramundi with sesame toast (think prawn toast!) (GF) (nf)
Wattle seed rice crisp with rhubarb and coconut gel (nf df vego)
Peanut butter choc brownie with salted caramel gel
Chardonnay compressed watermelon (Vegan gf nf)

Reach out to our reservations & events teams at newstead@industrybeans.com or on 07 3180 1190 to book your next occasion with us. We can't wait to hear from you!

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