



GROUP BOOKING FORM

FULL NAME	RESERVATION DATE
TELEPHONE	EMAIL
NO. OF ADULTS	NO. OF CHILDREN (3-12 years)
OCCASION	TIMES

MENU SELECTION	<input type="checkbox"/> SANS PROHIBITION \$80PP three course shared menu for the whole table	<input type="checkbox"/> QUEEN TEXAS \$99PP three course shared menus for the whole table
----------------	---	---

BEVERAGE PACKAGE	<input type="checkbox"/> CLASSIC \$55 2 hour beverage package	<input type="checkbox"/> PREMIUM \$70 2 hour beverage package	<input type="checkbox"/> DELUXE \$85 2 hour beverage package
------------------	---	---	--

DIETARY REQUIREMENTS

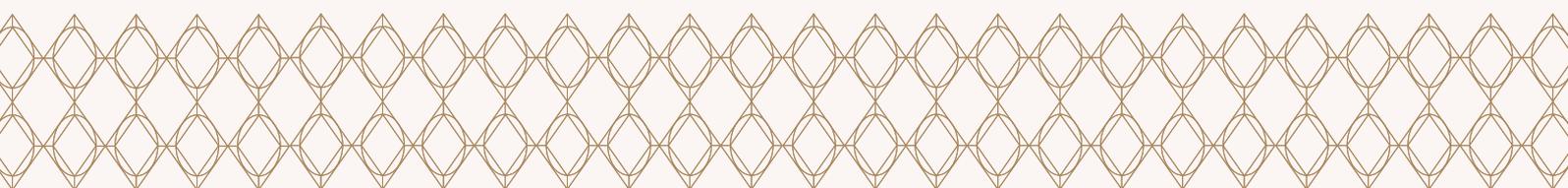
TERMS AND CONDITIONS

- A minimum spend from \$80pp applies to all group bookings.
- All confirmed guests will be charged on the final bill.
- Table allocation is organised by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate guests' requests, please note this is not a guarantee upon your request.
- Large groups may be accommodated across multiple tables.
- No additional seating or tables will be offered for decoration or storage.
- Groups of 10 or more are required to pay a \$50 per person deposit to secure the reservation.
- Final number to be confirmed 7 days prior to the reservation. If a beverage package is selected final numbers must be confirmed 2 weeks in advance of the event date.
- Within 7 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE.
- Should you need to cancel your reservation, we require a 10 day notice. Failure to notify us will result in your deposit being forfeited.
- Postponement of group bookings within 4 business days will result in your deposit being forfeited (non-refundable)
- If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person.
- The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options.
- In the event of an exclusive hire on your booking date, your reservation may be moved to one of our premium CBD venues or an alternative date may be offered pending availability.
- Please note 2.5% applies for deposits payments and 1.5% surcharge for all credit cards in venue.
- 10% service fee is applied to the final account for groups of 8 guests and more.
- 15% surcharge applies on public holidays.

I hereby agree with the terms and conditions stated above (please tick)

DEPOSIT PAYMENT DETAILS Direct Deposit Credit Card (Please note, surcharges of up to 2.5% apply to all credit cards)

NAME	TYPE OF CARD <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex		
CARD NUMBER	EXPIRY	CCV	
SIGNATURE	DATE		



ESQ.



SANS PROHIBITION

There's no law stopping you from tasting it all

80PP

ENTRÉE

Sprouted sourdough, chickpea miso ricotta butter v, VGO, DFO

Carrot crackers, taramasalata, salmon roe, green onion

Grilled southern calamari, rouille, XO butter GFO, DFO

MAIN

Potato gnocchi, fioretto, artichoke, leek, broccolini,
hazelnut, agrodolce v, DFO

Roasted lamb saddle & belly, pickled green tomato,
smoked yoghurt, pine nut & currants GF, DFO

SIDES

Shoestring fries, chilli salt VG, DF, GF

Green leaf salad, fennel, mustard dressing VG, NF, GF

DESSERT

Paris Brest, brown sugar caramel cream, hazelnut,
yoghurt ice cream, hot chocolate

Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO*

*\$12pp supplement

Designed to be shared with the whole table.

Minimum 2 people.

GF gluten free | DF dairy free | NF nut free | v vegetarian | VG vegan
GFO gluten free option | DFO dairy free option

ESQ.



QUEEN TEXAS

*An ode to New York's Queen of the Prohibition era,
made for sharing with a drink in hand and story on the lips*

99PP

ENTRÉE

Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO

Smoked chicken & ham hock terrine, wood ear mushroom,
caper & raisin, grilled bread DF, GFO, NF

Glazed bonito, rye crumb, crème fraiche, horseradish,
smoked soy GFO, DFO, NF

MAIN

Market fish, almond crumb, miso butter, fine herbs, chilli oil

Aged duck breast heirloom beetroot, pistachio, spiced jus GF, DF

SIDES

Green beans, XO, cured egg DFO, VGO

Green leaf salad, fennel, mustard dressing VG, NF, GF

DESSERT

Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF

Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO*

*\$12pp supplement

Designed to be shared with the whole table.

Minimum 2 people.

GF gluten free | DF dairy free | NF nut free | V vegetarian | VG vegan
GFO gluten free option | DFO dairy free option