



Group Booking Details

Full Name	Reservation Date
Telephone	Email
Number of Adults	Number of Children (3-12years)
Occasion	Times

Menu Selection *Please select from the following options (please tick):*

ROYAL TASTING FEAST
(2.5hrs duration)

Royal Tasting Feast **\$79pp**

HIGH CHEESE
(2hrs duration)

High Cheese **\$38pp**

BEVERAGE PACKAGE

(2hrs duration) available for groups of 20 plus

Classic Beverage Package **\$50pp**

Premium Beverage Package **\$70pp**

Deluxe Beverage Package **\$80pp**

BOTTOMLESS BRUNCH

(2hrs duration) available until 2pm, weekends only.

G.H. Mumm Grand Cordon **\$150pp**

Free flow of Mimosa & Bellini **\$95pp**

Hand Picked Prosecco **\$95pp**

Lyre's Non-Alcoholic Sparkling **\$85pp**

SEATED PACKAGE

LUNCH & DINNER

(2.5hrs duration)

2 Course Alternate Serve **\$75pp**

3 Course Alternate Serve **\$90pp**

Dietary
Requirements

Terms & Conditions

- A minimum spend from \$75pp applies to all group bookings.
- All confirmed guests will be charged on the final bill.
- Table allocation is organized 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 10 guests and more.
- 15% surcharge applies on public holidays.

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

Deposit Payment Details

Credit Card *Please note, a 1.5% surcharge applies 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			

Group Booking Menu

2 Courses \$75pp | 3 Courses \$90pp

Alternate serve per course

CHOICE OF ENTRÉE

Select 2

Chicken liver parfait, chive crumpets, raisin puree, port jelly
White scallop ceviche, lime, jalapeno, coriander, finger lime, tobiko
Sweet melon, prosciutto, black pepper, basil oil
Sweet potato hummus, sesame, Belgium endive, crispy onions

CHOICE OF MAINS

Select 2

Slow roasted eggplant, miso, pickled king browns, soybean, tofu (*v, gf*)
Confit salmon, cucumber velouté, karkalla (*df*)
Chicken breast, forestiere garnish, peas, jus gras (*gf*)
Mafaldine pasta, bay prawn, mussel, bisque, n'duja butter, blistered tomato

CHOICE OF DESSERTS

Select 2

Donuts, honey, yoghurt, cinnamon, star anise, pistachio, hot chocolate sauce (*v*)
Pineapple cheesecake, almond joconde, coconut & lime sorbet
Strawberry white chocolate mousse tart, raspberry sorbet
3 cheeses, grapes, lavosh & oat crackers - *add \$14pp*

SIDES

Select 1/Additional sides \$7pp

Cos lettuce, eschalot, cucumber, thyme dressing (*v, vg, gf, df*)
Shoestring fries, togarashi salt, aioli (*v, gf, df*)
Charred broccolini, verjuice lemon, toasted almond

ELEVATE YOUR EXPERIENCE

Black River Oscietra Imperial Caviar & Blinis

As a shared plate (serves 2 guests) \$29pp

3 Cheeses, Grapes, Lavosh & Oat Crackers

As a course substitution \$14pp

As a shared plate (serves 2 guests) \$17pp

As an additional course \$34pp



v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan, *vgo* vegan option available, *dfo* dairy free option available

Sample menu, subject to change based on seasonality

Royal Tasting Feast

\$79pp

Sweet potato hummus, sesame, crispy onions, toast (*vg, df*)

Chicken liver parfait, chive crumpets, raisin puree, port jelly

White scallop ceviche, lime, jalapeno, coriander, finger lime, tobiko (*gf, df*)

Mafaldine pasta, bay prawn, mussel, bisque, n'duja butter, blistered tomato

Donuts, honey, yoghurt, cinnamon, star anise, pistachio,
hot chocolate sauce (*v*)



v vegetarian, *gf* gluten free, *df* dairy free, *vg* vegan, *vgo* vegan option available, *dfv* dairy free option available

Sample menu, subject to change based on seasonality