



# 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)

### BOTTOMLESS BRUNCH

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

- G.H. Mumm 'Cordon Rouge' Champagne **\$150pp**
- Hand Picked Prosecco, Veneto Italy **\$95pp**
- Free-flowing Mimosa & Bellini **\$95pp**
- Your choice of free-flowing Free-flowing Lyre's 'Non-Alcoholic' Classico Sparkling, Margaritas & Spritz **\$85pp**

### 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**

### 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 7 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 2.8% applies for deposits payments and 1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).
- 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 1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

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*

Sweet potato hummus, raw vegetables *vg, gf, nf*  
Stracciatella, heirloom tomato, basil snow, rice cracker *v, gf*  
Kingfish sashimi, sesame dressing, dill oil  
Chicken liver parfait, chive crumpets, raisin puree, port jelly

## CHOICE OF MAINS

*Select 2*

Roasted sugarloaf, quinoa, lemon jam, spring vegetables *v, vg, gf*  
Handmade rigatoni pasta, bay prawn, mussel, bisque, blistered tomato, fresh basil  
Confit salmon, cucumber velouté, karkalla *df, gf*  
Grilled spatchcock, leek, ancient grain salad, jus

## CHOICE OF DESSERTS

*Select 2*

Vegan brownie, caramelised banana, plant based vanilla cream *vg*  
Port infused parfait, strawberry consommé, berries *gf, v*  
Crème Brûlée, strawberry ice cream *gf, v*  
3 cheeses platter, grapes, lavosh & oat crackers – *add* \$14pp

## SIDES

*Select 1/Additional sides \$7pp*

Paris mash, scallion *v, gf*  
Shoestring fries, togarashi salt, aioli *v, gf, df*  
Mixed leaf salad, aged sherry vinegar, chives *vg, df, gf*

## 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



# Bottomless Brunch

Four course shared feast with  
bottomless bubbles

Available until 2pm, on weekends only.  
2 hours dining time – minimum 2 people

## TO EAT

Sweet potato hummus, sesame, crispy onions, toast, sourdough *vg, df, gfo*

Kingfish sashimi, sesame dressing, dill oil *gf*

Handmade rigatoni pasta, bay prawn, mussel, bisque,  
blistered tomato, fresh basil

Chocolate mousse, pineapple, mint, passionfruit coulis *gf, v*

## TO DRINK

G.H. Mumm 'Cordon Rouge' Champagne

Hand Picked Prosecco, Veneto Italy

Free-flowing Mimosa & Bellini

*Your choice of*

Free-flowing Lyre's 'Non-Alcoholic' Classico Sparkling,  
Margaritas & Spritz