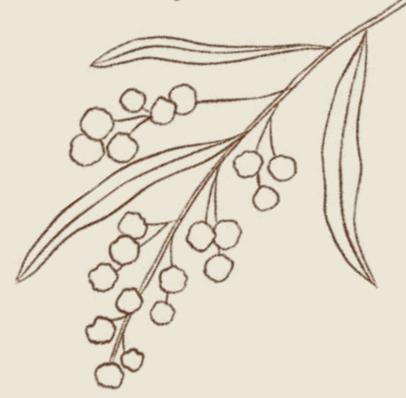


# ME-GAL



## GROUP BOOKING FORM

|                      |   |   |
|----------------------|---|---|
| First Name           | Surname   |   |
| Telephone            | Email   |   |
| Reservation date     | Time  |   |
| Number of adults     | Number of children  |   |
| Occasion             |   |   |
| Package price        | <input type="checkbox"/> Shared Feast \$105pp   | <input type="checkbox"/> Shared Feast + Matching Wines \$174pp                                  |
| Cakeage              | <input type="checkbox"/> Cake cut and served on individual plates \$3pp   |   |
| Dietary Requirements |   |   |
| Pre-authorisation    | <input type="checkbox"/> Credit card<br><i>(Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file.)</i> |   |
| Name                 | Type of Card  | <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex |
| Card Number          | Expiry  | ccv   |
| Signature            | Date  |   |

### Terms and Conditions

To secure your reservation, we kindly request your credit card details as a guarantee. Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file. For group bookings of 8 guests or more, a discretionary 10% service fee will be added to the final account. Additionally, a 15% surcharge applies on public holidays. While we strive to accommodate all seating requests, please understand that we cannot guarantee specific arrangements. Large groups may be seated across multiple tables. We request confirmation of final numbers and dietary requirements at least 3 days prior to your reservation date. Should your numbers increase within this time frame, we will do our best to accommodate your request. Cancellations of group bookings within 7 days and reduction in numbers are subject to our cancellation fee. Please be aware that the menu is subject to change based on the seasonality of our produce. We are happy to cater to a variety of dietary requirements, so please reach out to discuss your options. As we share this space with others, we kindly ask that no entertainment be brought in. You may place small centerpieces and a maximum of one balloon on the tables, but no additional seating or tables will be provided for decorations or storage. Please note that sparklers, glitter, confetti, or bubbles are not permitted at Me-Gal. Please note this is a cashless venue.

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

# SHARED FEAST

\$105pp

+\$69pp *Matching Wines*

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

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NV House of Arras 'Blanc de Blancs' Sparkling, 100ml  
*Pyemmairrener, NE TAS*

House baked focaccia, native thyme, Saint-David dairy cultured butter v

Beets, stracciatella, orange, desert lime v, GF

Tasmanian Salmon crudo, cucumber, horseradish, pumpnickel

*2024 Shaw + Smith Sauvignon Blanc, 100ml*  
*Peramangk/Kaurna, Adelaide Hills, SA VG*

Bannockburn free range chicken supreme, munducklin curry, cauliflower, dates

O'Connor grass fed beef cheek, parsnip, quandong, pepper berry DF

Butter lettuce, mustard dressing, barrel aged feta, pine nuts v, GF

*2020 Giant Steps 'SCG' Syrah Carignan Grenache, 100ml*  
*Yarra Valley, VIC VG, O, B, S, FW*

Amphora chocolate crèmeux v, gf

*NV Chambers 'Rosewood' Grand Muscat, 75ml*  
*Yorta Yorta, Rutherglen, VIC O, S, VG*



From an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org) | MSC-C-52290

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

NFO nut free option | DFO dairy free option | O organic | B biodynamic

FW made by female winemaker | S part of Sustainable Wine Growing Australia and/or Sustainable

\*Menu subject to change

# KIDS MENU

**\$45pp**

*includes soft drink*

## LITTLE ONES

*Choose one:*

### **Fish and chips**

Grilled catch of the day, chips, tomato sauce NF, DFO

### **Chicken bite**

Grilled chicken scallopini, seasonal vegetables,  
chat potato, tomato sauce NF, DF

### **Pasta**

Penne pasta, Napoli sauce, parmesan GF, NF, DFO

## SWEET ONES

*Choose one:*

### **Dulce de Leche**

Banana mousse, caramelised banana, ice cream GF, NF

### **Lamington**

Vanilla ice cream, coconut sponge, strawberry jam NF, GFO



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

\*Menu subject to change