

Lunch Group Booking Form



Group Bookings provide the perfect way to celebrate a special event or occasion with us. Organise one of our unique two or three course set menu packages and take the hassle of payment and coordination out of your important day.

All bookings up to fourteen guests can select their meals individually on the day. For bookings which are greater than fourteen, a selection of two main courses must be made prior to your event – to be served alternatively on the day. All guests are required to be on the same two or three course selection, with children denoted separately.

Before making your selections below, please reserve your table online by clicking [HERE](#), then fill in the details below if your group booking is greater than fourteen guests

Booking Name

Date

Time

Email

Phone

Guests

Choose your menu	Monday – Saturday (per person)	Sunday & Public Holidays (per person)
Entrée & Main	\$75	\$82
Entrée, Main & Dessert	\$90	\$98
Children's Menu & Dessert	\$24 Qty	\$24 Qty

Entrée	<i>Choose two options for alternate serve if greater than fourteen</i>
La Stella Burrata, stone fruit, caramelised sherry vinaigrette, charred bread <input type="checkbox"/>	
Kingfish Ceviche, citrus dressing, chives, puffed rice <input type="checkbox"/> GF DF	
Black Pepper Pork Belly, coriander, chilli, rice crisps <input type="checkbox"/> DF	
Fried Calamari, nori salt, togarashi, yuzu mayo <input type="checkbox"/> DF	

Main	<i>Choose two options for alternate serve if greater than fourteen</i>
Cypriot Grain Salad, roast cauliflower, kale, glazed haloumi <input type="checkbox"/>	
Barramundi, grilled zucchini, fennel, vietnamese shallot dressing <input type="checkbox"/> GF DF	
Half Lobster Spaghettini, confit tomato, shellfish butter	
Chicken Supreme, glazed carrots, almond puree, green chili condiment <input type="checkbox"/> GF DF	
<i>Served with chips & salad for the table</i>	

Dessert	<i>Choose two options for alternate serve if greater than fourteen</i>
Deckhouse Pavlova, mango, passionfruit curd, vanilla mascarpone <input type="checkbox"/> V GF	
Classic Tiramisu	
Macerated Pineapple & Pandan Panna Cotta, coconut sorbet <input type="checkbox"/> V GF DF	
Seasonal House Made Sorbet <input type="checkbox"/> V GF DF	<small>V Vegetarian GF Gluten Free DF Dairy Free</small>

Celebration Cakes

Celebrating a special occasion?

Order a bespoke celebration cake from our award-winning pastry chef Jason Langthorne

Click [HERE](#) to order



Enhance your guest experience with these additional menu upgrades

Upgrade	Cost	Qty
Natural Oysters per dozen, natural, lemon <small>GF DF</small>	\$60	
Kilpatrick Oysters per dozen, bacon, Worcestershire, tomato <small>GF DF</small>	\$66	
Cold Seafood Platter – fresh cooked prawns with kumquat dressing, natural oysters with turmeric & ginger dressing, kingfish ceviche with citrus dressing, jalapeno, chives, puffed rice (serves 2) <small>GF DF</small>	\$85	
Fresh Seasonal Fruit Platter (serves 6) <small>V GF DF</small>	\$75	
Cheese Platter – three cheeses, crackers, lavosh, accompaniments (serves 6) <small>V</small>	\$90	
Gold framed glass cake table - <i>small</i>	\$50	
Gold framed glass cake table - <i>medium</i>	\$70	
Gold framed glass cake table - <i>large</i>	\$90	
Assorted Miniature Cakes Platter – chef's choice of three premium cakes (18 pcs)	\$95	
External Cakeage Fee	\$5pp	

Festive Season Styling

Make your table sparkle with festive cheer with our Christmas Styling	Cost	Yes
Christmas Styling – gold placemats, bon bons & festive centrepieces	\$5pp	