

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 – Friday (per person)	Weekends (per person)
Entrée & Main	\$75	\$82
Entrée, Main & Dessert	\$90	\$98
Children's Menu & Dessert	\$24 Qty	\$24 Qty

(Public holiday surcharge of 10% additional)

Entrée	<i>Choose two options for alternate serve if greater than fourteen</i>
Vannella burrata, seasonal citrus, herb oil v GF	
Tuna crudo, aguachile, compressed watermelon GF DF	
Spiral merguez sausage, gremolata, roasted truss tomato GF DF	
Blue mountains smoked trout, crumpet, horseradish creme fraiche	

Main	<i>Choose two options for alternate serve if greater than fourteen</i>
Soft poached 1/2 lobster, gem leaves, roasted macadamial asparagus, grilled nectarine GF	
Cavatelli, spring pea, salted lemon, cavolo nero, ricotta salata v	
Berkshire pork cutlet, herb creme fraiche, jus GF	
Wild caught market fish, ezme, asparagus, burnt lemon GF	
<i>Served with chips & salad for the table</i>	

Dessert	<i>Choose two options for alternate serve if greater than fourteen</i>
Pistachio basque cheesecake, roasted rhubarb, burnt white chocolate GF	
Duck fat caramel magnum GF	
Treacle tart, coconut sorbet, toasted coconut GF DF	
Seasonal house made sorbet v GF DF	v Vegetarian GF Gluten Free DF Dairy Free

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 marie rose, natural oysters with turmeric & ginger, Spanner crab with avocado, tabascoco mayonnaise, fried potato & Yellowfin tuna crudo (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	