

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, spiced eggplant, hazelnut and pomegranate molasses | |
| King fish crudo, yuzu kosho vinaigrette, ito togarashi DF | |
| Black pepper pork belly, coriander, chilli, rice crisp DF | |
| Octopus, smoked chorizo, kipfler potato and harissa DF GF | |

| Main | <i>Choose two options for alternate serve if greater than fourteen</i> |
|--|--|
| Leek and comte tart, marinated tomato, zucchini, herb salad V | |
| Wild caught market fish, tomato and cardamom sauce, buffalo yoghurt GF | |
| Spanner crab and calamari fregola, shellfish butter, macadamia, chargrilled corn | |
| Roast bannockburn chicken, eggplant, almond, kombu butter GF | |
| <i>Served with chips & salad for the table</i> | |

| Dessert | <i>Choose two options for alternate serve if greater than fourteen</i> |
|---|--|
| Deckhouse pavlova, seasonal berries, mascarpone cream V GF | |
| Black forest chocolate tart, cherries, kirsch, white chocolate namelaka V GF | |
| Bread and butter pudding, candied orange, grand marnier ice cream V | |
| 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 | |