



GROUP DINNER MENUS 2012

Whether your occasion is a private celebration or corporate dinner, we will provide you with a stunning 1857 setting, fine food and wine and professional yet personal service. Our group dining menus are for tables of 10 persons or more, up to a maximum of 50 persons. Our group dining menu options are the same dishes as our regular menus, just set in a way to maintain service and quality levels and at a per person price. For larger groups, booking conditions apply.

General Information

- ♥ Special dietary requirements can be catered for with sufficient prior notice.
- ♥ Canapés can be arranged on arrival for an additional \$10 -\$15 per person.
- ♥ The menus are set with some of our most popular dishes, but if you would like to discuss alternative menu items, contact Simon or Tim on 52294546
- ♥ Minimum and maximum numbers apply: see group booking conditions.

For group dinners our tables are dressed in white linen and printed menus are provided. Menu options sometimes alter slightly due to seasonal availability, but we will always keep you informed. Menu changes are not available on the evening of your dinner.

For more information on deposits, liquor service, parking etc see our booking conditions (applies to bookings of 12 persons or more).





GROUP MENU ONE: THREE COURSE DINNER or Luncheon (alternative drop)
\$69 per person

Freshly baked bread, olive oil and pistachio dukkah

Entrée

(three dishes served alternatively to guests allowing them to swap if they choose)

Twice baked Heidi gruyere cheese and zucchini soufflé with a Tarago River Shadows of blue cheese, spinach and mascarpone cream

Rabbit rillettes, kipflers, English cream dressing, radish and watercress

Tempura soft shell crab with caramelised coconut, banana blossom, pomelo salad and coconut dressing

Main Course:

(four dishes served alternatively to guests allowing them to swap if they choose)

Twice cooked duck with blood plum sauce, shitake, asian greens, rice

Pan fried fish fillet, crisp crumbed cuttlefish, cauliflower skordalia and Yarra Valley Salmon roe

Slow cooked lamb shoulder, mergues lamb sausage, carrots, almond cream, currants and harissa

Crispy fried quail, eggplant pickle, mint labneh, zucchini flowers

Dessert

(three dishes served alternatively to guests allowing them to swap if they choose)

Chocolate, soft centre Soufflé: not your average airy fairy soufflé, this one has a soft truffle centre and is served with white chocolate semi freddo

Lemon Delirious: lemon butter, lemon curd mousse, shortbread crumble, marshmallow

Crisp pastry arlette, layered with toffee caramel, banana & coffee ice cream

Coffee and tea additional, charged on consumption



GROUP MENU TWO: FOUR COURSE DINNER or Luncheon (guest choice for main)
\$79 per person \$105 per person with three Clyde Park Wines as listed

Freshly baked bread, olive oil and pistachio dukkah

Amuse Bouche

A small starter to get your taste buds excited

Entrée (individual trio of dishes on one plate for each guest)

Eel brandade fritters, sichuan pickled cucumber
Duck, ginger and shitake dumplings, soy butter sauce
Haloumi, herb and pint nut katafi, prosciutto, figs.

Clyde Park (Bannockburn, Vic) 2011 Pinot Grís 150ml

Main Course: guest choice

Pan fried fish fillet, crisp crumbed cuttlefish,
cauliflower skordalia and Yarra Valley Salmon roe

or

Hopkins River beef fillet served sliced at medium rare,
parmesan and sweet corn polenta, spinach and oyster puree

or

Crisp Western Plains pork belly, nectarine, kimchi, maple labneh, bacon

or

Chick pea battered vegetables, chestnut ravioli and soy butter sauce

Clyde Park (Bannockburn, Vic) 2008 Shiraz 150ml

mains served with side salad or steamed vegetables to share

Dessert (individual trio of dishes on one plate for each guest such as)

Soft Centered chocolate soufflé

Home made ice cream or sorbet

Crisp pastry arlette, layered with toffee caramel, banana and coffee ice cream

Clyde Park (Bannockburn, Vic) 2010 Late Harvest Riesling 100 ml

Dessert dishes will vary

Coffee and tea additional, charged on consumption



GROUP MENU THREE: SEVEN COURSE DEGUSTATION
\$95 per person \$120 per person with three glass wine flight

d e g u s t a t i o n

eel brandade fritters, sichuan pickled cucumber
NV Chandon brut 120ml

cured ocean trout, octopus escabeche, labneh,
wasabi avocado, white anchovy and micro herbs

haloumi, carpaccio of beetroot, basil pesto,
yellow bean and chickpea salad
Clyde Park 2010 Pinot Gris 150ml

crisp pork belly, wonton prawn, thai relish,
pickled daikon, pumpkin and herbs

tempura soft shell crab, caramelised coconut,
banana blossom, pomelo salad and coconut dressing
Clyde Park 2008 Shiraz 150ml

twice baked cheese and zucchini soufflé with a blue
cheese, spinach and mascarpone cream

the chef's plate: six luscious desserts to share
(or individual trios for bookings of 12 pax or more)

vittoria caffe or leaf tea
included



FUNCTION BOOKING POLICY – BOOKING CONDITIONS

BAR SERVICE

As part of our Responsible Service of Alcohol procedures, we do not offer all inclusive food and drink packages. We can offer several suggestions for your bar service including ceiling limits, guest pay or a combination of both. Our bar service concludes at 11pm and the restaurant closes at 11.30pm and we reserve the right to discontinue service to any individual or group at any time.

BOOKING, CONFIRMATION , PAYMENT

For groups of 15 or more a 50% deposit of the total food cost is required at the time you book to confirm the date you have chosen. Bookings are not guaranteed until the deposit has been paid. Final payment must be made at the end of your dinner function with no exceptions. Confirmation of numbers is required seven days prior to your function and again with a final confirmation 48 hours prior.

REFUNDS

In the event of cancellation, deposit paid may not be refundable depending on lead time and re bookings. If attendance numbers drop on the day of your function, full food package cost per person will still apply based on the numbers confirmed 48hrs prior.

MINIMUM and MAXIMUM NUMBERS (pax)

Because we do not have a private function room, strict minimum and maximum numbers apply. On Saturday evenings and some Fridays, maximum group size is 12 persons unless you are booking the whole restaurant. *We apologise for this inconvenience which is designed to maintain our ambience for other diners.* To book the whole restaurant the minimum number of guests is 40. Maximum number of guests is 50. Please note: The minimum spend for Saturday evenings when booking the whole restaurant is **\$4000.00**

VENUE and RESPONSIBILITY

Room hire is complimentary for groups who are booking the whole restaurant. Our venue and ambience is designed to promote a fine dining experience as apposed to a 'party' atmosphere. This does not mean we wish to curtail fun!, but we do ask for organizers to monitor guests behavior. Organisers of the function are liable for costs incurred in relation to damages or extra cleaning requirements. Our staff are trained in and we practice Responsible Service of Alcohol Procedures.

TABLE SETTINGS

All packages include white linen tablecloths and napkins. Our restaurant manager will design a table seating plan in conjunction with your organizer. Whilst we will endeavour to meet your table plan requirements, table sizes and floor layout will be set to maximize service. No signs, photos or display materials may be displayed without the prior approval of our restaurant manager.

CAKES

As part of our Food safety Plan in line with State Food Safety Laws, cakes will only be accepted that have been professionally prepared and delivered in a licensed food delivery vehicle. A cost per person (cakeage) will apply for the service of cakes. *Our executive chef will be happy to meet your cake requirements on site or offer an exciting alternative.*

PARKING

Ample parking is available for guests adjacent to the restaurant, opposite the restaurant and on the street. The multi storey car park behind the restaurant is open on Friday and Saturday nights until mid night with free parking.

We thank you for understanding the need for the above booking conditions.