



GROUP BOOKING FORM

FULL NAME	RESERVATION DATE
TELEPHONE	EMAIL
NO. OF ADULTS	NO. OF CHILDREN (3-12 years)
OCCASION	TIMES

MENU SELECTION

SANS PROHIBITION \$85PP
three course shared menu for the whole table

GROUP MENU \$90PP
three course alternative serve

QUEEN TEXAS \$99PP
three course shared menu for the whole table

BEVERAGE PACKAGE

CLASSIC \$55
2 hour beverage package

PREMIUM \$70
2 hour beverage package

DELUXE \$85
2 hour beverage package

DIETARY REQUIREMENTS

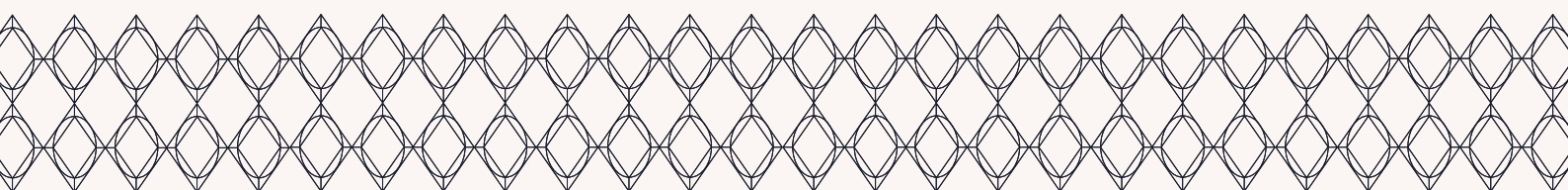
TERMS AND CONDITIONS

- A minimum spend from \$85pp applies to all group bookings.
- All confirmed guests will be charged on the final bill.
- Table allocation is organised by the restaurant manager prior to service on the day of the reservation. Whilst we do our best to accommodate guests' requests, please note this is not a guarantee upon your request.
- Large groups may be accommodated across multiple tables.
- No additional seating or tables will be offered for decoration or storage.
- Groups of 10 or more are required to pay a \$50 per person deposit to secure the reservation.
- Final number to be confirmed 7 days prior to the reservation. If a beverage package is selected final numbers must be confirmed 2 weeks in advance of the event date.
- Within 7 days of your booking date, if numbers increase, we will try our best to accommodate your request. However, all reduction of numbers is NON-REFUNDABLE.
- Should you need to cancel your reservation, we require a 10 day notice. Failure to notify us will result in your deposit being forfeited.
- Postponement of group bookings within 4 business days will result in your deposit being forfeited (non-refundable)
- If you wish to bring your own cake into the restaurant, a \$3.50 cakeage fee will apply per person.
- The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options.
- In the event of an exclusive hire on your booking date, your reservation may be moved to one of our premium CBD venues or an alternative date may be offered pending availability.
- Please note 2.5% applies for deposits payments and 1.8% surcharge for all credit cards in venue.
- 10% service fee is applied to the final account for groups of 10 guests and more.
- 15% surcharge applies on public holidays.

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

DEPOSIT PAYMENT DETAILS Credit Card (Please note, surcharges of up to 2.5% apply to all credit cards)

NAME	TYPE OF CARD <input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex		
CARD NUMBER	EXPIRY	CCV	
SIGNATURE	DATE		



ESQ.



SANS PROHIBITION

There's no law stopping you from tasting it all

THREE COURSE SHARE MENU 85PP

Sprouted sourdough, chickpea miso ricotta butter v, VGO, DFO

Carrot crackers, taramasalata, salmon roe, green onion

King fish sashimi, namjim, coconut cream, garlic crisp DF, NF, GFO

Potato gnocchi, goat cheese, pinenut, tomberry, sage, pecorino v, NFO

Roasted lamb saddle & belly, pickled green tomato, smoked yoghurt GF, NF, DFO

Green leaf salad, fennel, vinaigrette VG, DF, GF

Paris mash VG, NF, GF

Paris Brest, brown sugar caramel cream, hazelnut,
yoghurt ice cream, hot chocolate

GF gluten free | DF dairy free | NF nut free | v vegetarian | VG vegan

Anything with an 'o'; afterwards means option available,
for example, gfo = gluten free option

ESQ.



QUEEN TEXAS

*An ode to New York's Queen of the Prohibition era,
made for sharing with a drink in hand and story on the lips*

THREE COURSE SHARE MENU 99PP

Sprouted sourdough, chickpea miso ricotta butter V, VGO, DFO

Bonito, rye crumb, crème fraîche, horseradish, smoked soy GFO, DFO, NF

Beef tartare MB+4, smoked egg yolk, rye crisp NF, GFO, DFO

Snapper, cauliflower puree, beurre blanc, caperberry,
spinach, citrus, cream fraiche GF, NF

Aged duck breast, charred pickle bitter lettuce, spiced jus GF, DF, NF

Green leaf salad, fennel, vinaigrette VG, GF, NF

Wagyu fat roasted Brussel sprout, romesco DF, VGO

Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF

Selection of cheeses – grapes, lavosh, oat crackers GFO, NFO

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

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ESQ.



GROUP MENU

THREE COURSE ALTERNATE SERVE 90PP

*Choose 2 entrees, 2 mains and 2 desserts
along with shared sides for the table*

Eggplant tempura, miso glaze, hazelnut, coriander, goma VG, DF, NFO

King fish sashimi, namjim, coconut cream, garlic crisp DF, NF, GFO

Carrot crackers, taramasalata, salmon roe, green onion DF, NF, VGO

Chicken & ham terrine, chervil, caper, raisin, grilled bread DF, NF, GFO

Roasted cauliflower, romesco, pickled daikon, golden raisin, almond VG, GF, NFO

Potato gnocchi, goat cheese, pinenut, tomberry, sage, pecorino V, NFO

Snapper, cauliflower puree, beurre blanc, caperberry,
spinach, citrus, crème fraîche GF, NF

Roasted lamb saddle & belly, pickled green tomato, smoked yoghurt GF, NF, DFO

Green leaf salad, fennel, vinaigrette VG, GF, NF

Fries, smoked salt VG, GF, NF

Coconut, panna-cotta, blueberry compote, mango sorbet VG

Bombe Alaska, passionfruit, lychee, coconut & rum GF, DF, NF

Whiskey glazed apple tart, vanilla ice cream NF

Paris Brest, brown sugar caramel cream, hazelnut,
yoghurt ice cream, hot chocolate

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

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for example, gfo = gluten free option