



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 \$95PP
three course alternative serve

QUEEN TEXAS \$105PP
three course shared menu for the whole table

PACKAGE

CLASSIC \$55
2 hour beverage package

PREMIUM \$70
2 hour beverage package

DELUXE \$85
2 hour beverage package

DIETARY REQUIREMENTS

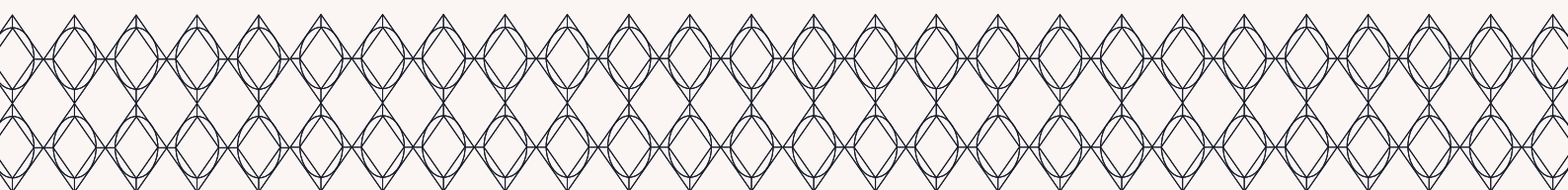
TERMS AND CONDITIONS

- 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 including GST for all card types (EFTPOS, debit, and Amex).
- 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*
Asparagus, aged Parma, yolk mousse, caper beurre blanc *vo, nf*
King fish sashimi, namjim, coconut cream, garlic crisp *df, nf, gfo*

Potato gnocchi, feta, basil pesto, pinenut, tomberry, pecorino *v, dfo*
Pork neck, onion soubise, tomberry, sherry, apple jang, red wine jus *gf, nf, dfo*

Green leaf salad, fennel, vinaigrette *vg, gf, nf*

Fries, smoked salt *vg, gf, nf*

White chocolate mousse, rhubarb,
plum, pistachio ice cream, meringue *nfo, gf*



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 105PP

Sprouted sourdough, chickpea miso ricotta butter v, vgo, dfo

Vannella burrata, compressed stone fruit, heirloom tomato, basil pesto, sherry v, nfo

Beef tartare MB+5, smoked egg yolk, toast bread df, nf, gfo

Snapper, creamy onion, zucchini frittata, pickled choy sum, caper beurre blanc nf, gfo

Great Dividing Range lamb backstrap, pistachio,
saffron carrot puree, asparagus, whipped feta, lamb jus dfo, nfo, gf

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



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GROUP MENU

THREE COURSE ALTERNATE SERVE 95PP

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

ENTREES

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

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

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

Asparagus, aged Parma, yolk mousse, caper beurre blanc VO, NF

MAINS

Sugar loaf, romesco, pickled choy sum, golden raisin, puffed grain, caper, goma VG, NFO

Potato gnocchi, feta, basil pesto, pinenut, tomberry, pecorino V, DFO

Snapper, creamy onion, zucchini frittata, pickled choy sum, caper beurre blanc NF, GFO

Great Dividing Range lamb backstrap, pistachio,
saffron carrot puree, asparagus, whipped feta, lamb jus DFO, NFO, GF

SHARED SIDES

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

Fries, smoked salt VG, GF, NF

DESSERTS

Coconut panna-cotta, blueberry compote, mango sorbet VG

White chocolate mousse, rhubarb, plum, pistachio ice cream, meringue NFO, GF

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

Whiskey glazed apple tart, vanilla ice cream NF



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