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# Melbourne Cup

## MELBOURNE CUP SET MENU

\$80 Per person include glass of Sparkling wine on arrival (min 4 people)

### Starters

Moreton bay bug betel leaf w peanuts, lime, chilli & toasted coconut

Grilled chicken skewers with peanut sauce

Fish and prawns rice net spring roll with plum sauce

### Mains

Wok Fried wagyu beef, asparagus, chilli & sweet basil

Salmon & green apple Salad, Cashew nuts, lemongrass, coriander, chilli lime dressing

Yellow of chicken fillet, green bean, sweet potato & cardamom

Asian green, shitake mushroom, garlic & oyster sauce

Steamed jasmine rice

### Additional menu options

Whole fried snapper w sweet and sour tamarind sauce, dry chilli & cashew nuts

+ \$10 per person

Twice cooked angus beef short rib w tamarind glaze, smoked chilli & ground roasted rice

+ \$11 per person

Crispy pork belly & green beans, wok tossed Prik Khing chilli paste

+ \$8 per person

### Dessert

Butterfly pea sago, smoked coconut cream & fresh fruit

Please note -You will receive 1 starter per person. Other dishes will be plated in a shared format.  
A service charge of 10% will be added to the bill. All Card payment will incur a 1.5% process fee.

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## **TERMS & CONDITIONS**

### **BEVERAGES**

Charged on consumption.  
No BYO Allowed

### **DEPOSITS**

Group bookings require a deposit of \$40 per person  
Deposit required as soon as possible after confirming reservation to secure booking.

### **CONFIRMATION**

These terms and conditions must be signed and returned with the deposit. Final numbers are required 48 hours prior to the event. The billable amount will be based on the confirmed numbers.

### **SURCHARGE**

A service charge of 10% will be added to the bill.  
All Card payment will incur a 1.5% process fee.

### **PAYMENT**

Final payment is required at the completion of the function.  
Please note we are unable to split bills

### **CANCELLATION POLICY**

Cancellations received less than 1 Month prior to the function will not be entitled to a refund of the deposit.

### **CONDUCT OF FUNCTION**

The client shall conduct the function in an orderly manner and in full compliance with the rules of the restaurant management and in accordance with all applicable laws.  
No beverage or food of any kind is permitted to be brought to the restaurant by the client, the client's guests or invitees, unless previous consent is obtained from management.  
Speeches and presentations are permissible with prior notice to restaurant management.

### **RESTAURANT'S RIGHTS**

The restaurant assumes no responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. The restaurant reserves the right in its absolute discretion to exclude or remove any undesirable persons from the function or the restaurant premises without liability.  
The restaurant also reserves the right to cancel the booking if:  
The restaurant or any part of it is closed due to circumstances beyond the restaurant's control.  
The client becomes insolvent, bankrupt or enters into liquidation or receivership  
The function might prejudice the reputation of the restaurant  
The deposit has not been paid by the due date.

### **INDEMNITY**

The client is responsible for the conduct of the client's guests and invitees and indemnifies the restaurant for all costs, charges, expenses, damage and loss caused by any act or omission by the client, the client's guests or invitees.  
The client is advised that alcoholic beverages cannot be served after 11pm and that the client and the client's guests and invitees are requested to vacate the premises by 12am (midnight).

### **HOW TO BOOK**

Please sign the accompanying booking form in acceptance of the terms and conditions and return it with the deposit. Cash, bank cheque, company cheque & credit card are acceptable forms of payment.

