



Group Booking Details

Full Name	Reservation Date
Telephone	Email
Number of Adults	Number of Children (3-12years)
Occasion	Times

Menu Selection

Please select from the following options (please tick)

BOTTOMLESS BRUNCH

(2hrs duration) available until 2pm, weekends only.

- G.H. Mumm Grand Cordon **\$150pp**
- Free flow of Mimosa & Bellini **\$95pp**
- Hand Picked Prosecco **\$95pp**
- Lyre's Non-Alcoholic Sparkling **\$85pp**

SEATED PACKAGE LUNCH & DINNER

(2.5hrs duration)

- 2 Course Alternate Serve **\$75pp**
- 3 Course Alternate Serve **\$90pp**

BEVERAGE PACKAGE

(2hrs duration) available for groups of 20 plus

- Classic Beverage Package **\$50pp**
- Premium Beverage Package **\$70pp**
- Deluxe Beverage Package **\$80pp**

HIGH CHEESE

(2hrs duration)

- High Cheese **\$38pp**

Dietary Requirements

Terms & Conditions

- A minimum spend from \$75pp applies to all group bookings.
- All confirmed guests will be charged on the final bill.
- Table allocation is organized 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 7 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, a 1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).

Name	Type of Card	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Amex
Card Number	Expiry	CCV		
Signature	Date			



Group Booking Menu

2 Courses \$75pp | 3 Courses \$90pp

Alternate serve per course

CHOICE OF ENTRÉE

Select 2

- Sweet potato hummus, raw vegetables *vg, gf, nf*
- Baked camembert, honey, rosemary and confit garlic, pear, sourdough *v, gfo, nf*
- Kingfish sashimi, sesame dressing, dill oil
- Chicken liver parfait, chive crumpets, raisin puree, port jelly

CHOICE OF MAINS

Select 2

- Roasted pumpkin, tofu, green apple, cashew paste *vg*
- Handmade rigatoni pasta, bay prawn, mussel, bisque, blistered tomato, fresh basil
- Confit salmon, cucumber velouté, karkalla *df, gf*
- Beef bourguignon, paris mash *gf*

CHOICE OF DESSERTS

Select 2

- Vegan brownie, caramelised banana, plant based vanilla cream *vg*
- Crème Brûlée, strawberry ice cream *gf, v*
- Berries, white chocolate mousse, sponge, raspberry sorbet *gf, v*
- 3 cheeses, grapes, lavosh & oat crackers – *add \$14pp*

SIDES

Select 1/Additional sides \$7pp

- Paris mash, scallion *v, gf*
- Shoestring fries, togarashi salt, aioli *v, gf, df*
- Mixed leaf salad, aged sherry vinegar, chives *vg, df, gf*

ELEVATE YOUR EXPERIENCE

Black River Oscietra Imperial Caviar & Blinis

As a shared plate (serves 2 guests) \$29pp

3 Cheeses, Grapes, Lavosh & Oat Crackers

As a course substitution \$14pp

As a shared plate (serves 2 guests) \$17pp

As an additional course \$34pp



Bottomless Brunch

Four course shared feast with
bottomless bubbles

Available until 2pm, on weekends only.
2 hours dining time. Minimum 2 people.

TO EAT

Sweet potato hummus, sesame, crispy onions, toast *vg, df*
Chicken liver parfait, chive crumpets, raisin puree, port jelly
Mafaldine pasta, swiss brown, lardon, Grana Padano
Donuts, honey, yoghurt, cinnamon, star anise, pistachio,
hot chocolate sauce *vg*

TO DRINK

G.H. Mumm 'Grand Cordon' Champagne \$150pp
Hand Picked Prosecco, Veneto Italy \$95pp
Free flow of Mimosa, Bellini & Chandon Garden Spritz \$95pp
Lyre's 'Non-Alcoholic' Classico Sparkling \$85pp

v vegetarian | *gf* gluten free | *df* dairy free | *vg* vegan | *vgo* vegan option available | *df* dairy free option available

Sample menu, subject to change based on seasonality