



1. Group menu choices

- **From 10 to 20 people please make a selection of 3 entrées, 3 main courses and 3 desserts.**
- **From 21 people and over please make a selection of 2 entrées, 2 main courses and 2 desserts.**

2. Lunch & Dinner from the A la Carte

- 2 course menu, entrée & main or main & dessert \$ 67
- 2 course menu, with side potato & salad **or** coffee & petit fours \$ 71
- 2 course menu, with side potato & salad **with** coffee & petit fours \$ 75
- 3 course menu, entrée, main & dessert \$ 85
- 3 course menu, with side potato & salad **or** coffee & petit fours \$ 89
- 3 course menu, with side potato & salad **with** coffee & petit fours \$ 93

3. Set tasting menus:

- **4 courses degustation menu is \$ 85 per person. With 4 wines matching, 100ml per glass \$125 per person**
- **6 courses degustation menu is \$ 110 per person. With 6 wines matching, 100ml per glass \$160 per person**

4. Pre-Lunch and pre-dinner drinks:

- *Upon request we can set up a bar dedicated to the arrival of your guests with your choice of wine, beers and soft drinks. Charged on consumption or included in the three hour wine and beverage package.*

5. Canapés:

To complement the Pre-lunch or pre-dinner drinks we recommend 2 canapés per person for 15 minutes of arrival cocktail at \$4 each per person.

6. Cocktail Lunch or Dinner with exclusivity of the restaurant for a minimum of 50 guests

- **Two hour cocktail lunch or dinner starts at \$100 per person all inclusive:**
*With standard wine & beverage package, 6 canapés on arrival,
One mini entrées plates, one mini main course plates, one mini desserts plates, coffee and petit fours*
- **Three hour cocktail lunch or dinner starts at \$130 per person all inclusive:**
*With standard wine & beverage package, 6 canapés on arrival,
Two mini entrées plates, two mini main course plates, two mini desserts plates, coffee and petit fours*
- **Four hour cocktail lunch or dinner starts at \$150 per person all inclusive**
*With standard wine & beverage package, 6 canapés on arrival,
Three mini entrées plates, three mini main course plates, three mini desserts plates, coffee and petit fours*





7. **Wine and beverages**

- *Mornington Peninsula wines are available from \$ 32 a bottle or \$ 7 a glass.*
- *Our extensive wine list is also available with a large selection of Australian and international wines*

8. **Wine package**

- *Wine and drinks package starts at \$ 45 per person for 3 hours,*
- *Supplementary half an hour is \$ 10 per person. Supplementary hour is \$ 15 per person.*

9. **Choice of 5 wines from:**

- *Point Leo Road Sparkling*
- *Stumpy Gully Sauvignon Blanc, Chardonnay, Pinot Noir, Shiraz, Merlot and Cabernet Sauvignon*
- *Paringa Estate Riesling*
- *Premium Beers: Crown Lager, James Boags Premium, Stella Artois, Cascade Light and soft drinks*

10. **Children Menus :**

- *2 course children menu, simplify small main & dessert (recommended for under 12 years old) \$ 39.*

11. **Conditions:**

1. **Minimum Number of guests:**
 - *Minimum of 10 adults*
2. **Exclusivity of the restaurant, minimum spend except long weekends and January:**
 - *Midweek \$3000, Friday nights \$ 5000*
 - *Saturday Lunch and Sunday dinner \$6000, Saturday dinner and Sunday lunch \$8000*
3. **Deposit required to secure a reservation:**
 - *A deposit of \$50 per person booked is required to secure a reservation*
2. **Charge for changes of number of guests not attending a confirmed event:**
 - *Up to 2 guests not attending : no charge*
 - *From the third guest not attending: full charge excluding wine*
3. **Cancellation and deposit refund:**
 - *More than 21 days prior to the date: 100% refund*
 - *Less than 21 days and not less than 14 days prior to the date: 50% refund*
 - *Less than 14 days and not less than 72 hours prior to the event date: 25% refund*
 - *Less than 72 hours prior to the event: no refund*

CHEF'S HAT The Age Good Food Guide 2012

BEST REGIONAL WINE LIST OF THE YEAR - Gourmet Traveller 2009

Finalist BEST REGIONAL WINE LIST AND BEST COUNTRY RESTAURANT OF THE YEAR - Gourmet Traveller 2010 & 2011

Winner Best European Restaurant - Award for Excellence 2009 - 2010

Winner Best Fine Dining Restaurant - Award for Excellence 2008

Winner Best Service and Excellence in Front of House - Award for Excellence 2008 - 2010

