

LUNCH

Available from:

12:30pm-2:15pm (last booking)

Monday - Sunday



STARTERS

\$40pp Two-courses
(starters & mains)

\$50pp Three-courses

\$45pp Two-courses
w/ BYO cake

Breadboards* (V)

Toasted bread served w/ house-made whipped herb butter, olive oil & vinegar

& Appertiser Share Platters

Selection of cold meats, duck pate, halloumi and warm assorted olives

CHOICE OF MAINS

Angus Beef Cheek (GF)

Slow-cooked Angus beef | potato puree | green beans | red wine sauce

Frango a Africana *

Grilled chicken | cous cous | green beans | spiced coconut sauce | balsamic reduction

Lamb Curry *

Macleay Valley lamb | steamed rice | flat bread

Spinach Fettucine (V)

House-made pasta | porcini mushroom | fungi sauce

Barramundi Aloo Sadeko (GF)

Coral Coast pan-fried barramundi | Nepalese spicy potato salad
lemongrass & fresh tomato sauce

CHOICE OF DESSERT (W/ ICE-CREAM)

Mix Berry Tart Mix berries confit | fresh berries | vanilla & almond cream

Caramelised Fig Cake Sylvia's house-made caramelised fig cake | nuts

Tiramisu Soft mascarpone cream | coffee & amaretto syrup
soft sponge biscuit | cocoa powder | chocolate

(v)- vegetarian (gf) - gluten free * GF option available

'World Inspired Food'

Medley Group Bookings - Terms & Conditions

Booking, Deposit & Payment

- Approximate numbers must be indicated at time of booking and final numbers must be confirmed at least three (3) operational days prior to event
- \$250 deposit is required for a Group booking up to 25 people. The deposit is not refunded in an event of cancellation within seven (7) days of confirmed date
- The balance is payable on the day of the event
- 12 Bar Cards available for a maximum 12 bar tabs per event

Agreement

- All terms regarding food and drink provision to be agreed upon at least three (3) operational days prior to event
- Final catering numbers to be agreed upon as above and charged for if less guests in attendance on the date of event
- Certain extras may be provided subject to availability
- Suitable drink substitutions may be made to beverage packages on the day of the event, only if required

Covid-safe Guidelines

- Appropriate physical distancing must be adhered to by all guests at all times
- Government documentation requirements to be completed in-house or during booking process (preferred) by the event organiser
- Sanitiser is available for all guests to use in the Main Dining Room and outdoor area. Please practice good hygiene at all times
- Guests must refrain from attending if they feel sick or are displaying symptoms of Covid-19 and Management can refuse the right of entry

Menu Selection

- Menu/course selection and any strict dietary requirements must be finalised at least three (3) operational days prior to event
- Group menu will be provided for all/or between guests on the day of the event
- Beverage packages may be selected from our Functions menu for all guests. For any beverage package complimentary drinks are offered to children under the age of 12
- Note: The menu is subject to seasonal change

Function Times and Noise

- The function commences and concludes at the agreed times or within a three hour period, whichever comes first (two hours for breakfast)
- If extension is required at the conclusion of the event, it may be granted at the discretion of management and an additional fee may incur

Customer Conduct

- It is expected that guests at the function remain orderly
- Unruly or intoxicated behaviour will not be tolerated as part of our Responsible Service of Alcohol program
- Glass and property damage caused by guests will be charged to the organiser

Business Interruption

- In the event of business interruption due to unforeseen circumstances, resulting in cancellation of booking, all payments made to that date will be refunded