

# Lunch

Monday - Sunday:  
12:30PM - 2:15PM (last booking)



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

**\$45pp** Two-courses w/  
BYO cake

**\$50pp** Three-courses

## - Starters -

### 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 -

### Royal Rajdhani Vegetable Curry (V)\*

Pineapple saffron rice | naan

### Italian Pork Medallion \*

Roast pork medallion | caponata | olive pie

### Frango a Africana \*

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

### Confit Duck Leg (GF)

Snake beans | confit chat potato | cranberry sauce

### Sesame Crusted Barramundi (GF)

Coral Coast pan-fried barramundi | bok choy | bean sprouts | Asian chilli sauce

## - Choice of Dessert -

*(all served with vanilla ice cream)*

### Caramel Apple Vol-au-vent

Puff pastry | almond cream

### Caramelised Fig Cake

Sylvia's house-made fig cake | nuts

### Macaron Ice Cream Sandwich (GF)

Kiwi diplomat cream

(v) = vegetarian, (gf) = gluten free, \* = gluten free option available

**Please note: our group menus are subject to seasonal change.**





## **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

