

Dinner

Tuesday - Saturday:
5:30PM-8PM (last booking)



\$50pp Two courses
\$55pp Two-courses
w/ BYO cake
\$60pp 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 -

Oven-baked Sweet Miso Soft Tofu (GF) (DF) (V)

Roasted eggplant | mixed fungi | sweet miso sauce

Tropical Fruit BBQ Spatchcock (DF)

Grilled whole spatchcock | grilled plaintain/pineapple & baby corn |
tropical fruit sauce

Slow Cooked Short Ribs (GF) (DF)

Murray Valley Grass-fed Angus (short ribs) | grilled vegetable
tomato & Bourbon sauce

Baby Barramundi

Coral Coast barramundi meunière | beurre noisette | wasabi & shallot
mash roasted almonds

Blanquette de Veal

Murray Valley veal | ragout w/ celeriac, potato, onion | white sauce

- Choice of Dessert -

Bavarois

w/ red fruit sauce

Special Strawberry Cake

Vanilla ice-cream | chocolate cream | fresh strawberries

(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 \$20pp 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 incancellation of booking, all payments made to that date will be refunded

