

Lunch

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



- Starters -

\$45pp Two courses
(starters & mains)

\$50pp Two-courses w/
BYO cake

\$55pp Three-courses



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

[Mains served w/ House Salads to share {V} (GF)]

- Choice of Mains -

Argentinian Style Cannelloni (V)

Argentinian-style cannelloni crepe ricotta & leek | basil | Napoli sauce

Cabbage Farcellets

Beef & pork mince stuffed cabbage aromatic herbs | sour cream
tomato & herb broth

Frango a Africana *

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

Kokkinisto (Greek-style Beef Stew) *

Greek-style beef stew w/ herbs | slow-cooked VIC Angus beef cheek
steamed vegetables | risoni

Sesame Crusted Barramundi (GF)

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

- Choice of Dessert -

Sylvia's Carrot Cake

whipped cream | mango coulis

Warm Chocolate Brownie

vanilla bean ice-cream | house-made chocolate sauce

Special Gluten Free Cake (GF)

whipped cream | berry coulis



Please sign in before dining with us.

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





Terms & Conditions

Staffing

- Bar & Wait Staff are provided to take orders and serve food and drink
- Security Staff is charged additional, if required
- Security may be required for functions over 60 guests or at the discretion of management

Booking and Deposit

- Approximate catering numbers must be indicated at time of booking and final catering numbers must be confirmed a minimum seven (7) days prior to function
- A \$250 deposit is required for group bookings
- The deposit is not refunded in an event of cancellation within seven (7) days of confirmed date
- For reasons of Covid and Government regulation restricting ability to host event we will seek to reschedule in the first instance otherwise a full refund is provided if we are unable to host the event (NB: reduced catering capacity due to Government restrictions not covered in this instance - see Agreement)

Payment

- One bill per function unless agreed otherwise with any shortfall covered from splitting bills
- Bar Cards available for individual drinks tabs to be settled at the conclusion of the event by guests
- Preferred method of final payment (balance) is in-house via EFTPOS on the day of the function

Agreement

- All terms regarding food and drink provision to be agreed to at least three (3) days prior to event and charged accordingly
- Final catering numbers to be agreed upon as above and charged for if less guests in attendance on the date of event
- Certain extras including beverage packages may be provided and late additions catered for subject to ability to cater
- BYO decorations permitted subject to no damage to property
- All types of confetti not permitted unless agreed otherwise
- Standard Group menus and Beverage menus provided
- Custom designed menus can be provided for a flat fee of \$80
- Suitable drink substitutions may be made to Beverage packages on the day of the event only if required
- The menu is subject to seasonal changes
- Changes to Covid restrictions enforced by the Government that still allow us to host event but may restrict numbers will be discussed and arrangements mutually agreed upon between Event Organiser and Medley

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 at entrance, bathrooms and reception counter
- Please practice good hygiene at all times
- Guests must refrain from attending if they feel sick or are displaying symptoms of Covid and Management can refuse the right of entry
- Catering capacity may change at any time due to Government restrictions and every effort is made to seek a mutually agreeable outcome (see Agreement)

Function Times and Noise

- The function commences and concludes at the agreed times
- 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
- Background music only, loud music exceeding 75Db from the source is not permitted
- Last alcoholic beverages will be served at 9:45pm
- In consideration of our resident neighbours guests are requested to maintain a reasonable conversation level with no loud yelling permitted
- Evening functions are allowed a grace period of 30 minutes and guests are required to leave the premises quietly by 10:30pm, minimising disturbance to neighbours

Customer Conduct

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

