



Group Booking Form

FIRST NAME	SURNAME
TELEPHONE	EMAIL
RESERVATION DATE	TIME
NUMBER OF ADULTS	NUMBER OF CHILDREN

OCCASION

PACKAGE PRICE TASTING MENU \$89PP

CAKEAGE Cake cut and served on individual plates \$3PP

DIETARY REQUIREMENTS

DEPOSIT DETAILS

Credit card *(Please note, a 1.5% surcharge applies to all credit cards.)*

NAME

TYPE OF CARD

Visa

Mastercard

Amex

CARD NUMBER

EXPIRY

CCV

TERMS AND CONDITIONS:

- A minimum spend of \$89 per guest applies to all group bookings.
- We require credit card details to secure the reservation. You will not be charged at the time of booking, however if you cancel your booking within 1x week of the reservation or if you are not present on the day, we reserve the right to charge you 50% of booked menu price per person.
- Beverages are not included in the price. Any additional food & beverage items will be charged on the day.
- A 10% service fee is applied to the final account. Confirmation of final numbers and dietary requirements are required 5 business days prior to the reservation. Within 5 business days of your booking date, if numbers increase, we will try our best to accommodate your request, however, any reduction of numbers will incur a cancellation fee of \$50 per person.
- The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements, please contact us to discuss your options.
- If you wish to bring your own cake into the restaurant, a \$3 cakeage fee per person will apply.
- As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations ie. small centrepieces and maximum 1 balloon can be placed on the tables. No additional seating or tables will be offered for decoration or storage.
- Please note Terrace on the Domain does not allow sparklers, glitter, confetti or bubbles at the venue.
- Table allocation is organised by the Restaurant Manager prior to service on the day of the reservation. Whilst we do our best to accommodate all guests seating request, please note this is not a guarantee upon your request. Large groups may be accommodated across multiple tables.
- A 15% surcharge applies for public holidays.

I hereby agree with the terms and condition stated above (please tick)

Tasting Menu

\$89 PER PERSON

Minimum of Two

ANTIPASTI

Share

Homemade Focaccia, rosemary & olive oil VG, DF, GFO

Truss tomato, balsamic & oregano VG, DF, GF

Burrata & kalamata olives V, GF

Arancini – four cheese v

PASTA

Share

Lumeche, nduja, sausage, zucchini, pecorino & vodka sauce

SECONDI

A choice of

Panisse, chickpea, caponata, broccolini, green chilli cream & sage VG, GF, DF

Barramundi, cannellini, citrus emulsion, fennel, pearl crisps, sauce vierge DF, GF

Chicken duet, zucchini flower, charred capsicum, potato, eschalots, caper sauce & nasturtium GF

SIDES

Share

Mignonette lettuce & chardonnay dressing VG, GF

DOLCE

Share

Tiramisu, Tempus Fugit crème de cacao & Seven Miles coffee v

V vegetarian VG vegan DFO dairy free option available GFO gluten free option available

*Menu subject to change

