

**Script.**

Events & Catering

LUNCH &  
DINNER  
MENUS



## LUNCH AND DINNER MENUS

### TWO COURSE LUNCH OR DINNER

---

- + Canapés, Entrée, Main - \$57.00 per person plus beverages, plus service labour
  - + Canapés, Main, Dessert - \$53.50 per person plus beverages, plus service labour
- 

### THREE COURSE LUNCH OR DINNER

---

- + Canapés, Entrée, Main, Dessert - \$72.00 per person plus beverages, plus service labour
  - + Canapés on arrival with pre dinner drinks  
*Chef's selection of hot and cold canapés served with pre dinner drinks (3 canapés per person)*
- 

#### Entree

---

*Please choose one (1) item*

- + Handmade **ravioli filled with slow-cooked beef** with sage and shallots in a red wine sauce
  - + **Porcini and field mushroom risotto** with parmigiano and herbs (gf)
  - + **Kingfish sashimi** with soy, mirin and wasabi dressing, wakame and Japanese radish (gf)
  - + **Slow cooked crispy pork belly** with cauliflower puree and poached plum (gf)
  - + **Pan seared scallops** with parsnip puree and crispy chorizo sausage (gf)
- 

*Please note, gluten free pasta can be substituted for any pasta dish*

#### Main Course

---

*Please choose one (1) item  
(select two (2) for numbers above 25)*

- + **Oven baked blue eye fillet** with pan seared, house made potato gnocchi and sauce vierge
  - + **Grilled barramundi fillet** with celeriac puree, blistered vine tomatoes, green beans and drizzled with lemon scented olive oil (gf)
  - + **Baked 'King Ora' salmon fillet** with sweet potato puree, baby asparagus and watercress salad (gf)
  - + **Thyme roasted 'French cut' chicken breast,** caramelised leek, minted peas and crispy chat potatoes
  - + **Slow roasted lamb rack** on pea and mint puree with roasted garlic and dauphinoise potato (gf)
  - + **Roasted duck breast** with orange sauce, star anise and almond skordalia
  - + **250gram Gippsland beef eye fillet** – roasted and served with silken potato mash, red wine shallots and broccolini
  - + **Roasted pork fillet** encased in crispy prosciutto with apple cider paste and balsamic braised red cabbage
- 

#### Accompanied by

---

*Please choose two (2) items*

- + **Mixed green leaves** with a lemon and herb vinaigrette
  - + **Seasonal greens** – hot tossed vegetables with lemon oil and basil leaves
  - + **Buttered green beans** with toasted almond flakes
  - + Rosemary and sea salt roasted **chat potatoes**
  - + **Silken potato mash** with soft goats cheese
- 

#### Plus

---

**Bread** – a selection of bread with your choice of extra virgin olive oil or lightly salted Lurpak butter

---

### Vegetarian options

---

Please choose one (1) item

- + House made **raviolo filled with sweet potato mousse** in a burnt butter sauce with toasted pine nuts
  - + **Roasted beetroot and goats cheese tart** with watercress salad and lemon vinaigrette
  - + **Eggplant Parmigiana** – layers of salted eggplant, rich Napoli sauce and mozzarella cheese topped with baked parmigiano (gf)
  - + House-made **gnocchi tossed with heirloom tomatoes**, torn basil leaves, buffalo mozzarella and spiced ground pepper
  - + **Vegetarian lasagne** – seasonal vegetables including eggplant, zucchini and pumpkin layered with béchamel sauce, scarmoza (smoked mozzarella) and topped with grana padano cheese
- 

### Dessert

---

Please choose one (1) item

- + **Belgian chocolate tart** with rich caramel sauce, fresh berries and vanilla bean ice cream
  - + **Orange and cinnamon crème brulee** with pistachio biscotti (gf on request)
  - + **Vanilla panna cotta** with poached rhubarb and ginger bread crumble (gf on request)
  - + **Orange blossom panna cotta** with raspberry jelly, house made granola, Italian meringue and fresh berries (gf)
  - + **Steamed golden syrup pudding** with glazed pear and cinnamon custard
  - + **High Tea** – Chef's selection of gourmet petit desserts from a range of delicious handmade treats
  - + **Fine local cheese** served with seasonal accompaniments, crackers and lavosh
- 

### Coffee and Tea

---

Genovese plunger coffee, T2 tea selection served with premium chocolates

---

*\* Pending number of guests and location due to cooking requirements*

---

Note: due to the seasonal nature of this menu, some items may not always be available. We will do our best to provide the best - in season, however we may need to make substitutions from time to time.



## NOTES TO THE MENUS AND BEVERAGE PACKAGES

### Pricing

- + All prices include GST. Pricing valid for functions booked and occurring in the 2015/16 year
- + Pricing excludes venue hire (if applicable) and third party charges such as (but not limited to), decoration, entertainment, theming, security and audio-visual
- + Pricing generally includes function labour defined as event coordination, food preparation, chef attendance, waiters and supervisory staff) for numbers over 20 guests
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge
- + Menu package pricing excludes beverages and assumes Script supply of all beverages (please refer to Script beverage packages) unless specified otherwise
- + An additional fee of \$11.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating)
- + An additional fee of \$11.00 per person, per course applies for alternating entrée, main and/or dessert for numbers less than 20 guests

### Minimum Numbers

In the event numbers are less than 15, additional labour charges will apply – see 'Pricing' above

### Final Numbers

Final numbers are required five (5) business days prior to your function. Only increases can be made up to 24 hours prior to the commencement of the function.

Please provide your menu choices no later than seven days (or 5 business days) prior to your function.

Any changes to menu or numbers later than five (5) days in advance may incur additional charges.

### Public Holiday Surcharge

A surcharge of 25% is applicable for any function held on a declared public holiday. For functions extending into a public holiday, a surcharge may be applicable pending function timing and level of service required.

### Cancellations

Cancellation of any confirmed function within 48 hours of the commencement of the function will incur a charge of 100% of the value of the function

Charges may also apply for cancellation of a function with more than 48 hours notice where costs have been incurred in respect of (but not limited to), food, labour or other services

Please refer to our full Terms & Conditions for further information – available on request

*Please sign and return this page (via email where possible – scanned) as confirmation of the quote and our terms and conditions to **functions@scriptbar.com.au***

.....  
*Date of Function*

.....  
*Client Name*

.....  
*Company Name (If applicable)*

.....  
*Signature*

.....  
*Date*