



LUNCH AND DINNER MENUS

TWO COURSE LUNCH OR DINNER

- + Canapés, Entrée, Main - \$61.00 per person plus beverages, plus service labour
- + Canapés, Main, Dessert - \$56.50 per person plus beverages, plus service labour

THREE COURSE LUNCH OR DINNER

- + Canapés, Entrée, Main, Dessert - \$76.00 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*
 - Leek, kale and gorgonzola tart with watercress salad and lemon vinaigrette (v)
 - Kingfish ceviche with teriyaki infused cucumber and crunchy radish (gf, df)
 - Slow cooked octopus on a salad of watercress with baby capers, taggiasca black olives (Liguria, Italy) and creamed chickpea (gf, df on req)
 - 48-hour crispy pork belly with parsnip puree and Quandong chutney
 - Grass fed beef carpaccio, baby capers and parmigiano on rocket leaves with vincotto vinaigrette (gf)

Main Course

- + *Please choose one (1) item*
 - Ocean trout - pan seared and oven roasted with braised chicory, chilli and garlic oil. Served with a Sicilian salad of fennel, orange, dill and macadamia nuts (gf, df)
 - Grilled barramundi fillet with celeriac puree, blistered vine tomatoes, green beans and drizzled with lemon scented olive oil (gf)
 - Free range, thyme-roasted French cut chicken breast with potato and cognac fondue. Served with roasted broccolini rolled in crispy pancetta (gf)
 - Vincotto braised lamb shoulder on potato and chive silken mash with buttered snow peas (gf)
 - Slow roasted 4-point lamb rack on baba ganoush with roasted garlic and dauphinoise potato (gf)
 - 250gm East Gippsland beef eye fillet with roasted baby leeks and tarragon butter (gf, df on req) (additional \$5.50)
 - Duck gnocchi - house made potato gnocchi with slow cooked duck and soffritto (celery, carrot, tomato and onion) ragu with 18 month pecorino romano (ewe's milk cheese)

Sides

- + *Please choose two (2) items*
 - Mixed green leaves with lemon and herb vinaigrette
 - Seasonal greens – hot tossed vegetables with lemon oil and basil leaves
 - Rosemary and sea salt roasted potatoes
 - Rocket, pear and parmesan salad with a Modena balsamic dressing

Vegetarian options

Please choose one (1) item

- House made sweet potato and ricotta ravioli in a butter sauce with toasted pine nuts and sweet sultanas
- House-made gnocchi tossed with heirloom tomatoes, torn basil leaves, buratta and extra virgin olive oil
- Mushroom, Tuscan kale and taleggio risotto (gf) (vegan on req)
- Vegetable Lasagne - smoked eggplant, kale, porcini mushrooms, stracciatella cheese, fresh basil, roasted roma tomato Napoli and Parmigiano reggiano (v)

Dessert

Please choose one (1) item

- Belgian white chocolate & orange pekoe cheesecake with lemon curd and macaroon crumble (gf on req)
- Tiramisu mascarpone cream set with savoiardi, Kahlua liqueur, espresso coffee and dusted with cocoa
- Belgian chocolate tart served with fresh berries & vanilla bean ice cream
- French Earl Grey crème brulee with cantucci biscuit (gf on req)
- Citrus panna cotta with finger lime caviar and a sour cherry couli (gf)
- 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 2017 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 15 guests.
- + Lunch and dinner menu pricing includes chef labour – service labour is an additional charge.
- + If service charges apply, staff are charged at \$47.50 per hour (excluding public holidays) with a minimum call of 3 hours per staff member.
- + 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 \$12.00 per person, per course applies for choice of entrée, main and/ or dessert (non alternating).
- + An additional fee of \$12.00 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