



GROUP BOOKING FORM

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

OCCASION

PACKAGE PRICE

- TASTING MENU \$89PP
- GROUP MENU \$109PP
Please select your two mains and two desserts on the following page

CAKEAGE

- Cake cut and served on individual plates \$3PP
- Cake cut and served on individual plates with cream and coulis \$6PP

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 1 x 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 discretionary 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)

SIGNATURE

DATE



TASTING MENU

\$89PP

(Minimum 10)

ANTIPASTI

(Share)

FOCACCIA *(vg, df, gfo)*

TOMATO with balsamic oregano *(vg, df, gf)*

BURRATA & kalamata crumb *(v, gf)*

OCTOPUS with sherry vinegar & kipfler *(df, gf)*

NDUJA

ARANCINI sundried tomato, sweet potato & aioli *(v)*

PASTA AND RISOTTO

GNOCCHI CON SUGO *(vgo, gfo)*

Pan fried potato gnocchi with nduja, broccolini, buffalo mozzarella & sugo

SECOND

(A choice of)

GUANCIALE DI MANZO *(gf)*

4-hour braised beef cheek, polenta, salmoriglio, black cabbage & Barolo jus

PESCE *(gf)*

Pan fried barramundi, salsa verde, caper berries, Jerusalem artichoke & bottarga

MELANZANE GRIGLIATE AL POMODORO E CAVOLFIORE *(v, gf, vgo)*

Smoked eggplant with passata, cauliflower, chickpea, mozzarella & tendril

SIDES

(Share)

INSALATA DI RADICCHIO *(vg, gf)*

Radicchio, orange, fennel, parsley & lemon dressing

DOLCE

(Share)

TIRAMISU *(v)*

Lady fingers, coffee & cocoa

(v) vegetarian *(vg)* vegan *(dfo)* dairy free option available *(gfo)* gluten free option available

*Menu subject to change



GROUP MENU

\$109PP

(Minimum 10)

ANTIPASTI

(to share)

FOCACCIA *(vg, df, gfo)*

TOMATO with balsamic oregano *(vg, df, gf)*

BURRATA & kalamata crumb *(v, gf)*

OCTOPUS with sherry vinegar & kipfler *(df, gf)*

SAN DANIEL PROSCIUTTO

ARANCINI sundried tomato, sweet potato & aioli *(v)*

CALAMARI & citrus aioli *(df, gf)*

PASTA AND RISOTTO

GNOCCHI CON SUGO *(vgo, gfo)*

Pan fried potato gnocchi with nduja, broccolini, buffalo mozzarella & sugo

SECOND (ALTERNATELY)

GUANCIALE DI MANZO *(gf)*

4-hour braised beef cheek, polenta, salmoriglio, black cabbage & Barolo jus

PESCE *(gf)*

Pan fried barramundi, salsa verde, caper berries, Jerusalem artichoke & bottarga

MELANZANE GRIGLIATE AL POMODORO E CAVOLFIOR E *(v, gf, vgo)*

Smoked eggplant with passata, cauliflower, chickpea, mozzarella & tendril

SIDES

(Share)

INSALATA DI RADICCHIO *(vg, gf)*

Radicchio, orange, fennel, parsley & lemon dressing

DOLCE

(Share)

TIRAMISU *(v)*

Lady fingers, coffee & cocoa

PANNA COTTA *(gf)*

balsamic, strawberry, oat crumb

(v) vegetarian *(vg)* vegan *(dfo)* dairy free option available *(gfo)* gluten free option available

*Menu subject to change