

Group Bookings (10 - 25 guests, Lunch and Dinner only)

When you're planning a sit-down-and-eat-and-drink-and-have-fun event for 10 to 25 people at Baroque, there are a couple of things you should know. Depending on the number of guests, we offer you a choice of menus which change each season.

For groups up to 10pax choose from the set menu attached or let your guests order à la carte.

For groups of 10 – 25pax we offer you the following options from our set menu.

- Main Course \$32pp (Mon to Fri - Lunch Only)
- 2 Courses \$56pp with sides
- 3 Courses \$70pp with sides
- Have our chef prepare a special 5 course degustation menu for you and your guests.
 - \$110pp (menu only)
 - \$185 (with matching wines)

The fine print: Let your guests know that for the two course option everyone must choose from the same two courses - either entrée & main, or main & dessert (or entrée & dessert!).

A few things to note

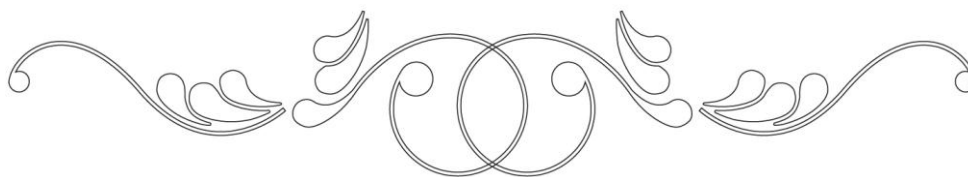
Drinks can be purchased on consumption, please note that to ensure we have sufficient stock you are required to select for your group at least one white wine and one red wine that will be available to your group. We're also more than happy to tailor a beverage package to suit your needs.

As for table settings, our maximum table size inside the Bistro is a long 25 people. Or two separate tables.

Children's meals (minute steak, battered fish with chips, green vegetables or salad) are available for \$12 each.

We don't add a service charge to group bookings up to 15pax all we ask is that you consider the level of service and offer a gratuity at your discretion. Please note that a 10% surcharge applies on public holidays. We also ask that you pay together – no split bills - but we can offer a separate bill for drinks and food on request.

Group Bookings Set Menu



(Lunch & Dinner Mon – Fri, Saturday Dinner)

Option A - \$56pp for 2 courses* OR Option B - \$70pp for 3 courses (includes sides)

Guests can choose from the following menu



Entrée:

A salad of organic beetroot, breakfast radish, carrot and cumin bavaois

Warm salad of winter vegetables, potato crisp, candied walnut, smoked mustard vinaigrette

Burgundy poached hens egg, speck, beech mushrooms, brioche, Burgundy glaze

Fricasse of calamari, saffron cracker, crab cream

Grilled scallops, shitake confiture, fried pine nuts, Jerusalem artichoke, butternut pumpkin

Confit Bangalow pork neck, mussel and lovage emulsion, garlic, charred leak

Plate of charcuterie



Main

Ricotta gnocchi, zucchini, onion bouillon, rose pickle (v)

Risotto of butternut pumpkin, chestnut, sage, brown butter (v)

Grilled yellow eye mullet, puy lentils, olive, grilled fennel, bacon vinaigrette

Barramundi, spiced heirloom carrot, calamari, fried brussel sprout, sauce matelot

Braised Angus beef cheeks, roast parsnip, fried garlic, vanilla parsnip cream

Angus flank steak, triple cooked chips, eschalotte and watercress salad, béarnaise sauce (sup \$3)

Confit leg and grilled breast of duck, ragout of mushrooms, wilted spinach, onion arlette (sup \$3)

Dessert

A salad of winter and preserved fruits, violet crumble, elderflower granité

Valrhona chocolate curd, preserved cherries, pistachio

Vanilla crème brûlée, pistachio ice cream

Valrhona chocolate soufflé, malt ice cream, salted peanut caramels (allow 15min)

Pink lady apple sorbet, yoghurt mousse, granola, mint granité, wood sorrel

Cheese

Add a cheese course for an extra \$15pp

Sides

Choose two of the following

Chips

Paris Mash

Green Beans, garlic butter

Organic green salad, vinaigrette, croutons