# ME-GAL



### **GROUP BOOKING FORM**

| First Name           |   | Surname                               |      |  |  |  |  |
|----------------------|---|---------------------------------------|------|--|--|--|--|
| Telephone            |   | Email                                 |      |  |  |  |  |
| Reservation date     |   | Time                                  |      |  |  |  |  |
| Number of adults     |   | Number of children                    |      |  |  |  |  |
| Occasion             |   |                                       |      |  |  |  |  |
| Package price        | ☐ Shared Feast \$109pp  | Shared Feast + Matching Wines \$188pp |      |  |  |  |  |
| Cakeage              | Cake cut and served on individual plates \$3pp  |                                       |      |  |  |  |  |
| Dietary Requirements |   |                                       |      |  |  |  |  |
| Pre-authorisation    | Credit card  (Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file.) |                                       |      |  |  |  |  |
| Name                 |   | Type of Card                          |      |  |  |  |  |
| Card Number          |   | Expiry                                | cev  |  |  |  |  |
| Signature            |   |                                       | Date |  |  |  |  |
|                      |   |                                       |      |  |  |  |  |

#### Terms and Conditions

To secure your reservation, we kindly request your credit card details as a guarantee. Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file. For group bookings of 8 guests or more, a discretionary 10% service fee will be added to the final account. Additionally, a 15% surcharge applies on public holidays. While we strive to accommodate all seating requests, please understand that we cannot guarantee specific arrangements. Large groups may be seated across multiple tables. We request confirmation of final numbers and dietary requirements at least 3 days prior to your reservation date. Should your numbers increase within this time frame, we will do our best to accommodate your request. Cancellations of group bookings within 7 days and reduction in numbers are subject to our cancellation fee. Please be aware that the menu is subject to change based on the seasonality of our produce. We are happy to cater to a variety of dietary requirements, so please reach out to discuss your options. As we share this space with others, we kindly ask that no entertainment be brought in. You may place small centerpieces and a maximum of one balloon on the tables, but no additional seating or tables will be provided for decorations or storage. Please note that sparklers, glitter, confetti, or bubbles are not permitted at Me-Gal. Please note this is a cashless venue.

| Г |   |          |       |             |         |      |           |        |         |        |       |
|---|---|----------|-------|-------------|---------|------|-----------|--------|---------|--------|-------|
| L | - | I hereby | agree | with the    | terms   | and  | condition | stated | ahove ( | nlease | tick  |
| 5 | _ | I Hereby | ugice | VVICII CIIC | CCITIIO | ullu | condition | buttu  | above   | preuse | cicic |

### SHARED FEAST

### \$109pp

# \*\$79pp Matching Wines \*\$49 Non-Alcoholic Pairing

A seasonal menu of our favourite dishes designed to be shared for four or more guests.

#### \$35pp Optional Add On

3x Sydney Rock oysters, desert lime, cucumber, dill & a glass of NV House of Arras 'Blanc de Blancs' Sparkling

Sonoma Bakery mission sourdough, whipped wattle seed & ricotta butter v, dfo Hiramasa Kingfish crudo, tom kha sauce, cucumber, heart of palm, coriander GF, NF, DF

Burrata, spring peas, preserved mushroom, garlic chives v, NF, GFO

2023 Lark Hill 'Estate' Grüner Veltliner - Canberra District, NSW 100ml

Swordfish, fennel, gem lettuce, grenobloise GF, NF 2022 Oakridge 'Hazeldene' Chardonnay – Yarra Valley, VIC 100ml

Rangers Valley Striploin MB5+, polenta, rhubarb, fioretto GF, NF, DFO

Seasonal leaves salad, aged balsamic vg, gf, df, nf 2022 MMAD Grenache – Blewitt Springs, McLaren Vale, SA 100ml

Valrhona gianduja, Guanaja 70%, cherry, sesame NV Chambers 'Rosewood' Tawny – Rutherglen, VIC 75ml



## KIDS MENU

### \$45pp

### Fish and Chips

Grilled catch of the day, chips, sour cream, tomato sauce NF, DFO

#### Chicken Bite

Grilled chicken scallopini, seasonal vegetables, chat potato, tomato sauce NF, DF

#### Pasta

Zucchini and ricotta ravioli, tomato fondu, parmesan NF

## **SWEETS**

Popcorn cheesecake meringue, white snow GF, NF

Ice cream trio waffle cone

