

GROUP FEAST MENU

\$69PP (Shared-style, minimum 4 people)

ON ARRIVAL

Marinated Olives & Fresh Focaccia
(VGO, V, GF, DF)

Warmed Mixed Marinated
Olives with Candied Citrus

ENTRÉES

Chicken Liver Parfait (V, GFO)

Cornichons, Mustard, Port Jelly,
Croutons

Grilled Octopus

Escabeche, Chorizo, New
Potato, Fresh Herbs, Chilli oil

**Buffalo mozzarella & fresh
pear salad**

Beetroot, Radicchio, Witlof &
Lemon Dressing

MAINS

Roasted Butternut Pumpkin

Mixed Grains, Currants, Sumac
Onions, Walnut & Yoghurt

Market Fish

See our Staff for Today's Catch

Grilled Lamb Loin

Smoked Carrot Purée, Rosemary Jus

SIDES

Tuscan New Potato

Rosemary, Thyme, Confit Garlic

Seasonal Leaf Salad

Lemon Dressing

DESSERT

+ Dessert 6pp



Please be advised a 10% surcharge applies on
Sundays and 15% on public holidays



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Bear*

▶ BEVERAGE PACKAGES

LET US TAKE THE HASSLE OUT OF ORDERING WITH ONE OF OUR TAILORED BEVERAGE PACKAGES.

Our packages provide a free-flowing* selection of sparkling wine, white wine, red wine, beer & non alcoholic beverages– please contact us for our latest selection.

STANDARD PACKAGE

2 Hour Package - \$49pp
3 Hour Package - \$59pp

Sparkling

The Anchorage Sparkling Wine,
South Australia

White Wine

The Anchorage Semillon Sauvignon
Blanc, South Australia

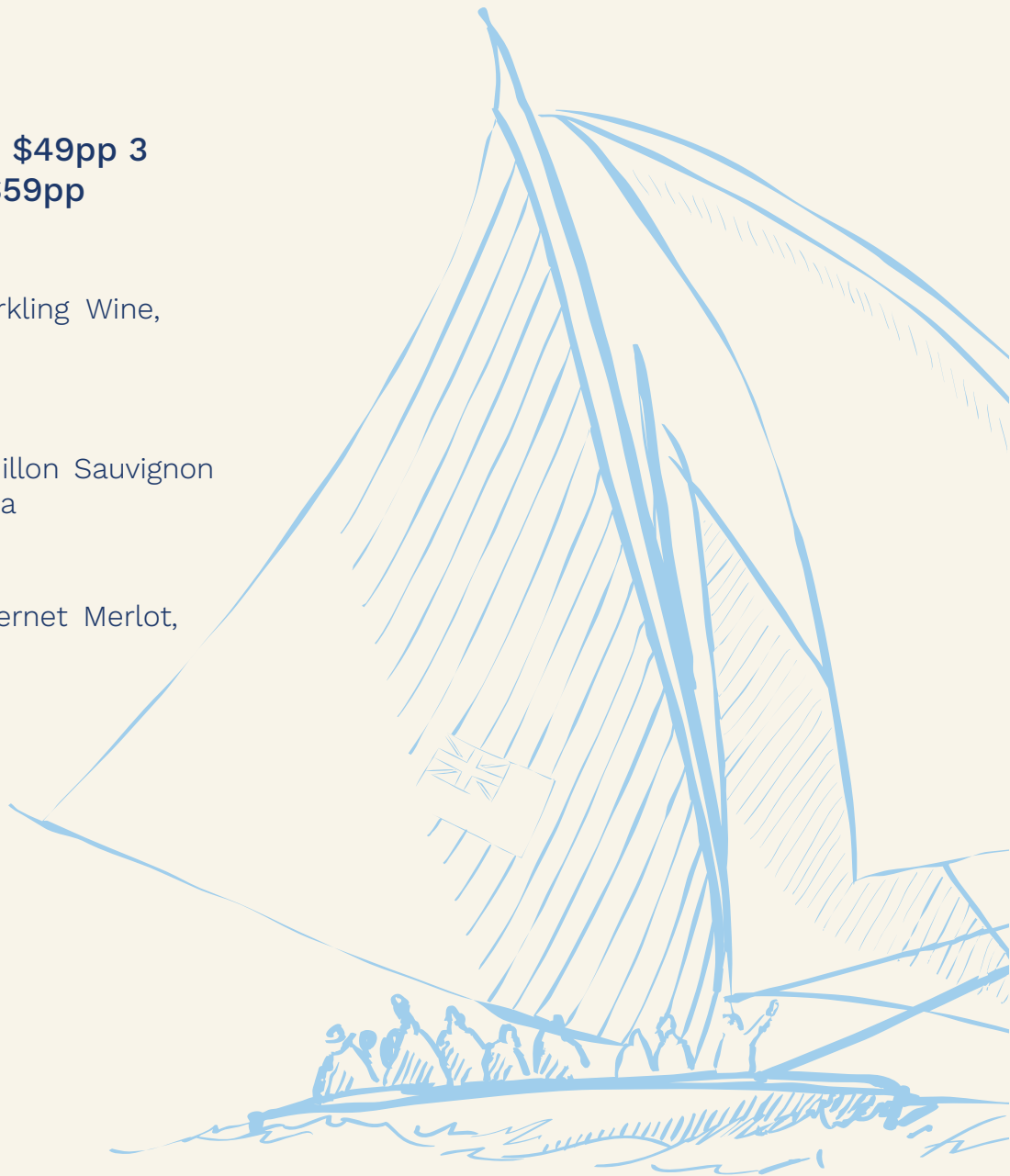
Red Wine

The Anchorage Cabernet Merlot,
South Australia

Beer

Carlton Draught
Victoria Bitters
Resch's

PLUS mineral water
& soft drinks



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BEVERAGE PACKAGES

A SELECTION OF PREMIUM DROPS FROM OUR BEST SUPPLIERS
PLEASE CONTACT US FOR OUR LATEST SELECTION

PREMIUM PACKAGE

2 Hour Package - \$59pp

3 Hour Package - \$69pp

Selection of 1 wine per category

Sparkling

De Perrier Blanc De Blancs Brut,
France, Burgundy

White Wine

Scorpius Sauvignon Blanc,
Marlborough, NZ

Corte Giara Pinot Grigio,
Italy, Bardolino

Printhie Chardonnay,
Orange, NSW

Atlas Rhineland Riesling,
Clare Valley, South Australia

Rose

Bouchard Aine & Fils Rose,
Burgundy, France

Red Wine

Deliverance Pinot Noir,
North Canterbury, NZ

Pulenta La Flor Malbec,
Mendoza, Argentina

Radio Boka Tempranillo,
Valencia, Spain

Atlas Shiraz,
Clare Valley, South
Australia

Beer

Carlton Draught
Victoria Bitters

Resch's

4 Pines Pacific Ale

4 Pines Pale Ale

4 Pines Extra Refreshing Ale



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▶ TERMS & CONDITIONS

DEPOSIT, PAYMENT TERMS & AGREEMENT FORM

To confirm your booking, we require a \$20pp credit card pre-authorisation upon booking. Foys Kirribilli reserves the right to cancel any bookings not held with a credit card pre-authorisation. Payment on the day may be split across a maximum of 4 credit cards.

FINAL NUMBERS & MENU SELECTION

All final details including guest numbers and menu selections are required at least 7 days prior to your booking. All food is subject to seasonal change, however notification will be given for this. No BYO food is permitted, except cakes which incur a \$3pp cake fee.

CANCELLATION POLICY

For groups of 11 - 19 people, any cancellations of more than 2 guests less than 48 hours from your booking will incur a \$20 charge per guest. For groups of 20+ people, any cancellations of more than 2 guests less than 72 hours from your booking will incur a \$20 charge per guest. Due to unforeseen circumstances, extreme weather conditions or accidents, Foys Kirribilli reserves the right to cancel any booking and refund any payments made.

PRICES

Foys Kirribilli makes every effort to maintain prices, however they may be subject to alteration prior to your booking due to food and beverage price increases. We will guarantee prices for any bookings made within 28 days of your event, however bookings made greater than 28 days from your event may be subject to variation.

All prices are inclusive of GST. Please be advised a 15% surcharge applies on public holidays.

GRATUITY

A 5% percent gratuity may apply to all group bookings and goes directly to staff.

FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Dishes can be prepared gluten-free, however, we cannot guarantee no traces of gluten. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, sesame, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen-free.

COVID-19

All guests must remain seated and in the same seat for the duration of your booking. Guests cannot swap between different seats or tables. All dining tables will be set a minimum of 1.5m away from one another. All group bookings are subject to a maximum 2-hour sitting. All guests must check-in upon entry to the venue. If you or any of your guests are unwell, have recently returned from overseas or have been in contact with someone who is unwell, please stay home. We will continue to monitor Government advice and adjust our response accordingly.



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