

**SPRING SET MENU**



**I'M SO HUNGRY  
I COULD EAT A HORSE**

## GENERAL TERMS & CONDITIONS FOR SET MENUS

**Thank you for taking a gander at Mayfair Lane Pub & Dining Room for your next event! Sometimes you just need to treat yourself, and at Mayfair Lane there's always a good time to be had!**

Enclosed you will find our set menu, which can be enjoyed as it is, or customised with our 'additional options' which can be found on page 4. Our set menus are available for groups of 12 or more guests.

Please confirm your selected menu at time of booking, with final numbers being confirmed within three days of your event. The attached 'confirmation & deposit form' must be completed to secure your booking, a deposit of 25% of the overall total is required, however within the month of December payment in full is required for Friday/Saturday evenings, and lunchtime bookings. Deposits are non-refundable unless the reservation is cancelled at least 14 days prior to the booking date. If the total number of guests is below the confirmed number, there will be a charge of \$40.00 per guest for a preparation fee.

If you would like to discuss any of the below or would like to make a booking, please feel free to contact myself. We look forward to welcoming you to Mayfair Lane soon.

## PRIVATE DINING ROOM AVAILABLE UPON REQUEST



Rebecca Bury  
Sales & Events Manager  
p: 08 9425 5222  
e: [hello@mayfairlane.com.au](mailto:hello@mayfairlane.com.au)  
w: [www.mayfairlane.com.au](http://www.mayfairlane.com.au)



## SET MENU

### STARTERS

Soup of the day, Organic wood fired bread Common Loaf

or

Salt & chilli squid, soy & sweet chilli sauce

or

Tomato, aubergine & parmesan gratinée tart, rocket, balsamic glaze dressing **V**

### MAINS

Medium rare Scotch fillet, Madeira mushroom ragout, chips, red wine jus **GF**

or

Herb crusted salmon fillet, crab pepperade, saffron potatoes

or

Crumbed poached duck egg, Portobello mushroom tart, grilled asparagus,  
confit cherry tomatoes, rocket, truffle pecorino **V**

### DESSERTS

Eton mess, meringue, passionfruit cream, fresh strawberries, berry coulis **GF**

or

Vanilla & date tart, vanilla ice cream

or

Selection of ice creams **GF**

ALTERNATE DROP (2 CHOICES FOR EACH COURSE) OR

CHOICE OF

1 STARTER, 2 MAIN AND/OR 1 DESSERT

2 COURSE \$60 PER PERSON / 3 COURSE \$70 PER PERSON

FULL CHOICE OF MENU

2 COURSE \$70 PER PERSON / 3 COURSE \$80 PER PERSON



## SET MENU 50+ GUESTS

### STARTERS

Confit duck and caramelised apple terrine, pear chutney, toasted brioche **GF option available**

or

Ballotine of salmon, guacamole, tomato jelly, tequila, lime & green peppercorn dressing **GF**

or

Tomato, aubergine & parmesan gratinée tart, rocket, balsamic glaze dressing **V**

### MAINS

Roast suckling pig, caramelised onion puree, apple compote, crispy potatoes, cider jus **GF**

or

Roast rare fillet of beef, braised cheek & horseradish croquette, fondant potato,  
red wine & thyme jus **GF option available**

or

Herb crusted salmon fillet, crab piperade, saffron potatoes **GF**

or

Crumbed poached duck egg, Portobello mushroom tart, grilled asparagus,  
confit cherry tomatoes, rocket, truffle pecorino **V**

### DESSERTS

Orange & lychee crème brûlée, hazelnut shortbread

or

Pecan and banana pudding, caramel sauce, vanilla ice cream

ALTERNATE DROP (2 CHOICES FOR EACH COURSE) OR

2 COURSE \$70 PER PERSON / 3 COURSE \$80 PER PERSON



## ADDITIONAL EXTRAS

You may wish to add some additional extra's to your set menu with any of the following options.  
Additional menu items need to be confirmed 3 days before the booking of your event.

### SHARING PLATTERS TO START

(each platter serves 3 / 4 guests)

Charcuterie board, piccalilli, toasted sour dough **35**

Salt & chilli squid, soy & sweet chilli sauce **18**

Pork rilletes, toasted croutons **18**

Mumford Meat platter (chorizo, beef skewers, pork rilletes, duck wontons & chicken wings) **39**

Ocean Trawler platter (salt & chilli squid, oysters, mini fish & chips & fish cakes) **39**

### SIDES

(each side serves approx. 2 guests)

Broccolini, herb butter **9**

Duck fat roast royal blue potatoes **9**

Tomato and red onion salad, honey mustard dressing **9**

Cabbage & Bacon **11**

Chips & aioli **9**

### CHEESE COURSE

(each board serves 4 guests)

A selection of local cheeses, pear & apple chutney and crackers **21**



## FUNCTION CONFIRMATION FORM

To confirm your function, please complete and email to [functions@mayfairlane.com.au](mailto:functions@mayfairlane.com.au)

### BOOKING DETAILS

Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Address: \_\_\_\_\_ Postcode: \_\_\_\_\_

E-mail: \_\_\_\_\_ How Did You Hear About Us? \_\_\_\_\_

### FUNCTION DETAILS

Date of Function: \_\_\_\_\_ Guest Arrival Time: \_\_\_\_\_ Departure Time: \_\_\_\_\_

Type of Function/Occasion: \_\_\_\_\_ Number of Guests: \_\_\_\_\_

Name of Function (for reservation signage): \_\_\_\_\_

Delete as applicable: Drinks Service: **Drinks Tab / Drinks Package / Cash Bar**

Tab Limit (if applicable) \$ \_\_\_\_\_ **House Drinks Only (no spirits) / Open Bar**

Area of Venue: \_\_\_\_\_ Contact on the Day: \_\_\_\_\_ Mobile #: \_\_\_\_\_

### PAYMENT / ACCOUNTS DETAILS

Payment method:  direct deposit  credit card (see below)

#### Direct banking:

Bank: Commonwealth Bank of Australia

ABN: 46 144 699 641

Branch No BSB: 066 000

Account Name: SOWFO Pty Ltd

REFERENCE: **COMPANY - DATE OF FUNCTION**

Account No.: 1144 9021

**\*\*\* Remittance required. Please e-mail all remittances to [functions@mayfairlane.com.au](mailto:functions@mayfairlane.com.au) \*\*\***

Credit card:  visa  amex  m/card

Account name: \_\_\_\_\_ Authorisation signature: \_\_\_\_\_

Card number: \_\_\_\_\_ Expiry date: \_\_\_\_\_

*Note:* Credit Card details must be provided for booking to be confirmed. Your card will only be charged with the deposit amount agreed. *Slippage:* Final numbers for all set menus & canapé orders must be given three working days before the event. If a deposit is required, it will be based on these numbers.

**By completing this form, I acknowledge that I agree to the terms and conditions as set out in the Functions Package and am aware that should the function be cancelled within 14 days of the event, a cancellation fee will be deducted from the account nominated, as set out in the Terms and Conditions of the Functions Package.**

Signed: \_\_\_\_\_ Date: \_\_\_\_\_ Print name: \_\_\_\_\_

If you do not wish to hear about our lovely events or our charming special offers, please tick here

