

MAYFAIR
LANE PUB &
DINING
ROOM

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 5. 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. 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 Becky on the below contact details. 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: functions@mayfairlane.com.au
w: www.mayfairlane.com.au

SET MENU

STARTERS

Chilled cucumber soup, smoked salmon, crème fraiche **GF**

or

Pork belly, caramelised apple & sage terrine, celeriac remoulade, cornichons, toasted sour dough

or

Red onion & goat's cheese tart tatin, rocket, honey thyme & sherry vinegar dressing **V**

MAINS

Mushroom, leek and chestnut risotto, mascarpone, crispy leeks, truffle pecorino **V**

or

Amelia Park Scotch fillet, Madeira mushroom ragout, duck fat potatoes, béarnaise **GF**

or

Herb crusted salmon fillet, crab pepperade, saffron potatoes

or

The Mayfair Lane seasonal chicken salad:
peach, asparagus, pine nuts, rocket, feta & tomato vinaigrette **GF**

DESSERTS

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

or

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

or

Selection of 3 cheese plate

ALTERNATE DROP (2 CHOICES FOR EACH COURSE) OR

CHOICE OF

1 STARTER, 2 MAIN &/OR 1 DESSERT

2 COURSE \$65 PER PERSON / 3 COURSE \$75 PER PERSON

FULL CHOICE OF MENU FOR THE EVENT

2 COURSE \$75 PER PERSON / 3 COURSE \$85 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

Cone bay Barramundi, creamed curry mussels, baby leeks, parsnip crisps **GF**

or

Fricasée of heirloom vegetables puy lentils, butternut squash, goat's cheese cigars **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

CHOICE OF

1 STARTER, 2 MAIN &/OR 1 DESSERT

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

ADDITIONAL EXTRAS

You may wish to add some additional extras 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 **36**

Salt & chilli squid, soy & sweet chilli sauce **19**

Oysters natural ½ dozen or dozen **22/42**

Mumford Meat platter (chorizo, beef skewers, pork rillettes, 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)

Duck fat roast royal blue potatoes **9**

Tomato & red onion salad, honey mustard dressing **GF/V 9**

Garden salad, house dressing **GF/V 9**

Savoy cabbage & Bacon **11**

Broccolini, shallot butter **GF/V 9**

Chips & aioli **GF/V 9**

CHEESE COURSE

(each board serves approx. 4 guests)

A selection of 3 local cheeses, pear & apple chutney and crackers **22**

A selection of 5 local cheeses, pear & apple chutney and crackers **32**

FUNCTION CONFIRMATION FORM

To confirm your function, please complete and email to 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 *****

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