

# Queens Park Kitchen

## GROUP BOOKING FORM

<b>First Name</b>	<b>Surname</b>
<b>Telephone</b>	<b>Email</b>
<b>Preferred Date</b>	<b>Preferred Time</b>
<b>Number Of Adults</b>	<b>Breakfast</b> (please note service concludes by 11.30am) <input type="checkbox"/> 8.00am <input type="checkbox"/> 8.30am <input type="checkbox"/> 9.00am <input type="checkbox"/> 10.00am <input type="checkbox"/> 11.00am
<b>Number Of Children (4-11)</b>	<b>Lunch</b> (please note service concludes by 3.30pm) <input type="checkbox"/> 11.30am <input type="checkbox"/> 12.00pm <input type="checkbox"/> 12.30pm
<b>Occasion</b>	

<b>Menu Selection</b>	<b>Breakfast</b>	<input type="checkbox"/> Grazing Style \$38PP	<input type="checkbox"/> Seasonal Plated Style \$44PP
	<b>Lunch</b>	<input type="checkbox"/> Shared Feast \$75PP	

<b>Cakeage</b>	<input type="checkbox"/> Cake cut & served on individual plates \$2.50PP	<input type="checkbox"/> Cake cut & served on individual plates with cream & coulis \$4.50PP
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### Dietary Requirements

**Payment Terms** *Group bookings are required to provide credit card details to secure the reservation. Please note that all group bookings incur a 10% surcharge.*

<b>Name</b>	<b>Type of Card</b>	<input type="checkbox"/> Visa	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Amex
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<b>Card Number</b>	<i>The card will be processed over the phone, do not enter your card number</i>	<b>Expiry</b>	<b>CCV</b>
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<b>Signature</b>	<b>Date</b>
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### Terms, Deposit Required & Confirmation of Numbers

A 10% gratuity will be added to the total balance of your final bill on the day. Applicable for Group Bookings of 13 guests and over. The children's menu is available for children 12 years and under. The credit card number will be held to secure the reservation. Confirmation of final numbers and dietary requirements are required 7 days prior to the reservation date. Within 7 days of your booking date, if numbers increase we will try our best to accommodate your request. However all reduction of numbers are NON REFUNDABLE. Cancellations of group bookings within 4 days are NON REFUNDABLE & total projected minimum spend will be charged to the nominated credit card. The menu is subject to change due to seasonality of produce. We can cater for a range of dietary requirements. Please contact us to discuss your options. As this is a shared space and we need to be mindful of others, no entertainment is allowed. Additional decorations i.e centerpieces & maximum (1) balloon can be placed on the tables. Please note Queens Park Kitchen does not allow glitter, confetti or bubbles for table decoration.



# BREAKFAST MENU

## SHARED GRAZING STYLE \$38 PP

*This menu is served as a shared style in the middle of the table for guests to serve themselves*

Salad of fresh fruit, honey, yoghurt, (v,gf)  
House baked granola, poached apple and rhubarb (v)  
Acai bowl, natural yoghurt, acai berries, granola, banana  
Selection of toasts, preserves, cultured butters (v) (gf available)

## SEASONAL PLATED BREAKFAST \$44 PP

Grazing platters of fresh seasonal fruit and a selection of pastries per table to start after a choice of two menu items to be served alternately at your table:

### H&A Stack

rustic bread, grilled halloumi, avocado, confit cherry tomato, mint salsa, dill & parsley, dukkah & lemon cheek

### Beetroot Cured Cravlax Benedict

beetroot cured salmon, poached eggs, avocado, rustic bread, horseradish cream, hollandaise, dill  
\*double smoked bacon option available

### Confit Wild Mushroom

confit wild mushroom confit garlic & herb mushrooms, rustic loaf slice, roasted sweet potato hummus puree, poached eggs, herbed goat's curd, gremolata

### Breakfast Burger

double smoked bacon, fried egg, wild roquette, tomato relish, soft milk bun, sweet potato crisps

### Balance Bowl

cauliflower rice, broccoli, dukkah, chick peas, sweet corn, pickled Spanish onions, crushed roasted hazelnut, goat's curd, poached egg  
add haloumi or smoked salmon +5

## CHILDREN'S BREAKFAST MENU \$11 PER CHILD

*A choice of one from the following:*

Junior scrambled eggs and toast  
Ham & Swiss cheese toastie  
Fruit salad, honey, yoghurt (v,gf)

## BEVERAGE OPTIONS

Tea & Coffee

Barista available on request for espresso coffees price on request



# SHARED FEAST LUNCH

*A selection of meats and seafood dishes,  
complimented with vegetables from our salads below.*

**(12PM - 3PM)  
\$75 pp**

## PROTEINS

Pan fried barramundi, shaved fennel, orange, mint (gf)  
Roast chicken, freekah, smoked corn  
Flat iron beef with roasted vegetables (gf)

## SALADS & STARCH

Oven roasted chat potatoes, fetta (gf)  
Steamed kale, bok choy, green beans, lemon infused dressing (gf)  
Mixed leaf, leaf salad, witlof, radish (gf)

## SHARED DESSERT PLATTERS - CHEFS SELECTION

Chocolate mousse, honeycomb, sweet vanilla cream cheese (gf)  
Passionfruit panna cotta (gf)  
Soft berry pavlova, berry compote, vanilla cream (gf)  
Chocolate tart, raspberry coulis  
Mini cinnamon doughnuts

## CHILDREN'S LUNCH MENU \$18 PER CHILD

*A choice of one from the following:*

Mini Angus Slider and chips  
Beer battered fish and chips, lime yoghurt  
Ham & Swiss cheese toastie and chips  
Children's dessert  
Chef Selection of ice cream  
Includes 1 kids juice or soft drink

## BEVERAGE OPTIONS

Beverages on Consumption  
Beverages are on consumption from our  
current menu in the café

