



presents

A Very Mezzanine Christmas

3-Course Set Menu from \$100pp

For Parties 12 or more, hosted in our Mezzanine Dining Space

Steak upgrades available

Additional Beverage Packages

From \$35 - \$55

*\$140pp Minimum Spend**



3 Course Set Menu

Entrées to share

PANKO CHICKEN

Panko crumbed chicken bites served with jalapeño mayo

PUMPKIN ARANCINI

House-made pumpkin arancini with pesto mayo v

CALAMARI

Lightly fried Australian Calamari dusted in semolina served with Nouc Cham & Asian Slaw

Mains

Please choose 1 item from the selection below | All mains served with Asian slaw & chat potato sides

BARRAMUNDI

Pan fried Barramundi fillet, fondant potatoes & braised leek with a saffron butter sauce and leek oil gf

WAGYU BRISKET

Smoked Wagyu brisket, corn bread, Adobo sauce & sweetcorn salsa

VEAL SCHNITZEL

Parmesan & panko crumbed Veal, sauce Diane, fondant potatoes and a jalapeño Asian slaw

VEGETARIAN LINGUINE

Asparagus, tomatoes, basil cashew pesto & pea puree v

CHICKEN BREAST

Pan fried Chicken breast, celeriac puree, broccolini with preserved lemon butter & a chicken jus gf

PORTERHOUSE - 300G

French fries and red wine jus gf

UPGRADE YOUR PORTERHOUSE TO

EYE FILLET - 250G

+5

RIB EYE - 600G

+40

SCOTCH FILLET - 300G

+10

WAGYU SCOTCH FILLET - 300G

+60

(V) Vegetarian | (GF) Gluten Free | (N) Contains Nuts

**Please note, all ingredients may not be listed in the description. Ensure to notify staff while ordering of any allergies or intolerances so we are able to best accommodate you. Meals will be served to the seat in which you ordered.*

Dessert

PEANUT CARAMEL TART

Served with chocolate mousse & burnt honey ice cream

GOLDEN TIMES

Caramelised white chocolate parfait, malted crumb, caramel & milk chocolate sauce

PAVLOVA

Macadamia pavlova, whipped cream, mango coulis and seasonal fruits *gf*

'ACA' CHOCOLATE KNAFEH

Chocolate pannacotta, crispy kataifi, pistachio tahini sauce with a lime pistachio yoghurt ice cream

Additional Information & Extra's Entree Add On's

NATURAL OYSTERS

with lemon

+ 5 EA

CHARCUTERIE BOARD

A selection of cured meats, pickles, mustard, 7 min egg, char grilled sourdough with 2 cheeses, lavosh and condiments (design for 6 people)

+ 45

AV connection available (device with HDMI port required)

Decorations welcome

Maximum 30 people Final numbers must be confirmed at least 24 hours before the reservation; otherwise, the original booking number will be charged accordingly.

Where possible please provide information surrounding guests allergies/ dietary requirements.

All guests must adhere to A Cut Above's Terms & Conditions as well as Responsible Service of Alcohol.

(please see next page for full list of Terms & Conditions)





Beverage Packages



2 Hours
\$35 pp

3 Hours
\$45 pp

4 Hours
\$55 pp

Our beverage packages include a selection of Beer, Wine and Soft Drinks for you to choose from throughout the duration of your package.

BOTTLED BEERS

Byron Bay Lager, Great Northern Super Crisp, Cascade Light

SOFT DRINKS

Coke, Coke No Sugar, Raspberry, Lemonade, Lemon Lime Bitters

WINES

Sparkling, Moscato, Sauvignon Blanc, Chardonnay, Pinot Grigio, Rose, Pinot Noir, Cabernet Sauvignon, Shiraz

Cocktail on Arrival

+ 10 pp when purchasing a drinks package | Please choose a maximum of 3 cocktails

ELDERFLOWER GIMLET

Gin, elderflower syrup, lime juice

SALTED CARAMEL ESPRESSO MARTINI

Vodka, coffee liqueur, salted caramel syrup, coffee cold brew

MARGARITA

Tequila, triple sec, lime juice, sugar

RUBY ROSE MARTINI

Gin, rose syrup, lime juice, cranberry juice

LYCHEE MARTINI

Vodka, lychee liqueur, lemon juice, sugar syrup, lychee syrup

SPRINGTIME SOULMATES

Rum, strawberry & lavender syrup, lime juice, mint & Sprite





BOOKING CONFIRMATION & CANCELLATION POLICY

Upon booking, the host will have 48 hours to provide credit card details via a secure link to hold the reservation date and time. Cancellations require at least 7 days' notice to avoid a \$500 cancellation fee. Final numbers must be confirmed 24 hours before the reservation.

PEAK PERIOD & MINIMUM SPEND

11th-24th December Minimum Spend \$140 per person All functions have a minimum spend. Clients are liable for the difference if the minimum spend is not met at the conclusion of the event. Takeaway bottles of wine can be purchased if the minimum spend is not met. \$30 Corkage fee per bottle of wine guests wish to provide externally.

HIRING EQUIPMENT/ADDITIONAL REQUESTS

The client will be responsible for hiring and paying for equipment, music, and/ or entertainment. We do not supply adapters and connectors for Apple Products such as MacBooks, iMacs, iPhones and/ or iPads.

DAMAGES & CLEANING

If it is found that the function and/ or its guests have caused damage to The Mez and/ or the venue's facilities, the client will be held liable for the costs involved in restoring the venue to its state prior to the function's commencement.

EXTERNAL CATERING

External catering is prohibited at A Cut Above; birthday cakes are the only exception. If an agreement has been made where catering is provided by an external source to that of A Cut Above (including birthday cakes), A Cut Above assumes no liability for any negative outcome caused by the food provided.

RESPONSIBLE SERVICE OF ALCOHOL & NON SMOKING POLICY

Clients are to be responsible and assist with ensuring orderly behaviour of their guests during a function. A Cut Above reserves the right to intervene where necessary and remove from the premises any persons behaving in an irresponsible manner. Responsible service of alcohol, non-smoking and related laws will be enforced during the function.

SECURITY

Clients are responsible for securing their personal belongings and equipment for the duration of their event. A Cut Above may recommend and reserve the right to supply security at the client's cost for most functions.

UNDERAGE PATRONS

Due to liquor licensing laws, people under the age of 18 years are not permitted to purchase or consume alcohol. If underage patrons are expected to attend, A Cut Above must be advised as soon as it is known.