



A Cut Above

BAR & GRILL

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

### **BEETROOT ARANCHINI**

House-made beetroot arancini with charcoal mayo & hazelnut Dukkah (V) (N)

### **CALAMARI**

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

## Mains

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

### **MACKEREL**

Grilled Mackerel fillet served with tomato, chili, olives & capers, Thousand layer chips & chorizo crumb

### **WAGYU BRISKET**

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

### **VEAL SCHNITZEL**

Parmesan & panko crumbed Veal, sauce Diane, Thousand layer chips and a jalapeño Asian slaw

### **VEGETARIAN PORTOBELLO & PORCINI RAVIOLI**

Pumpkin puree, sauteed mushrooms, Meridith Dairy goats fetta, pistachio, fried kale (N)

### **STUFFED CHICKEN BREAST**

Free ranged chicken breast stuffed with semi dried tomato, brie & thyme, wrapped in prosciutto and roasted. Served on set polenta with sauteed mushrooms & chicken jus

### **PORTERHOUSE - 300G**

French fries and red wine jus

#### **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

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## **BASQUE CHOCOLATE CHEESECAKE**

Poached quince, yoghurt ice cream and a Pedro Ximenez syrup

## **STICKYDATE & WALNUT PUDDING**

Butterscotch sauce and orange marmalade ice cream (N)

## **WARM CHOCOLATE BROWNIE**

Bailey's Irish Cream whippy, brownie sugar ice cream

## **COFFEE SEMIFREDDO**

Chocolate mousse, raspberry orange gel and smoked almond brittle

# Additional Information & Extras Entree Add Ons

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## **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

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*2 Hours*  
*\$35 pp*

*3 Hours*  
*\$45 pp*

*4 Hours*  
*\$55 pp*

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*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*

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*+ 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**

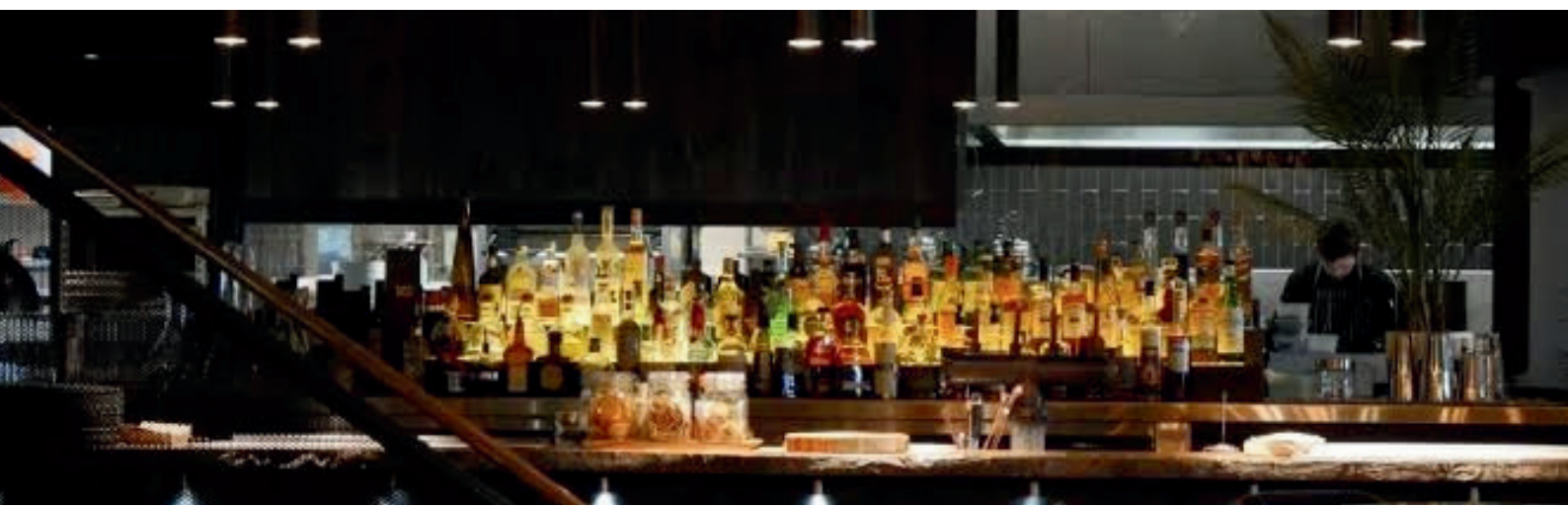
Gin, rose syrup, lime juice, cranberry juice

**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.