



presents

# A Very Mezzanine Christmas

**3-Course Set Menu from \$100pp**

For Parties 15 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

### MUSHROOM ARANCINI

House-made mushroom arancini with salsa verde mayo v

### CALAMARI

Lightly fried Australian calamari served with Noug Cham & Asian slaw gf

## Mains

*Please choose 1 item from the selection below*

### BARRAMUNDI

Pan fried Barramundi fillet, cauliflower & kale puree, cumin chat potatoes, mustard oil dressing gf

### WAGYU BRISKET

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

### OYSTER BLADE STEAK MS3+

200g Pinnacle oyster Blade, 36 hour sous vide, grilled and cooked medium, served with horseradish cream, chat potatoes, broccolini & red wine jus gf

### VEGETARIAN PAPARDELLE

Zucchini, pumpkin, sofrito, olives, parmesan v

### DRY AGED DUCK BREAST

Pan fried duck breast, horseradish parsnip puree, charred cabbage, buckwheat granola, orange puree, buttermilk yuzu dressing gf

### PORTERHOUSE - 300G

Seasoned fries and red wine jus gf

#### UPGRADE YOUR PORTERHOUSE TO

EYE FILLET - 250G +5

SCOTCH FILLET - 300G +10

RIB EYE - 600G +50

WAGYU SCOTCH FILLET - 300G +65

(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

**Please choose 1 item from the selection below**

## CHOCOLATE FONDANT

Warm chocolate fondant, hazelnut chocolate sauce, praline crumble, crème fraiche ice cream v | gf

## BREAD & BUTTER PUDDING

Brioche Bread & Butter Pudding, Banoffee caramel, tea soaked sultanas, Biscoff ice cream v

## PEAR & PECAN CRUMBLE

Poached pears, roasted pecans, brown sugar crumble, blackberry gel & maple ice cream v | gf

## DIRTY CHAI-MISU

Coffee soaked sponge, cardamom yoghurt parfait, mascarpone cream, chai meringues, warm chocolate mousse v

# Additional Information & Extra's Entree Add On's

## NATURAL OYSTERS

+ 5 EA

with lemon

## CHARCUTERIE BOARD

+ 40

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

AV connection available (device with HDMI port required)

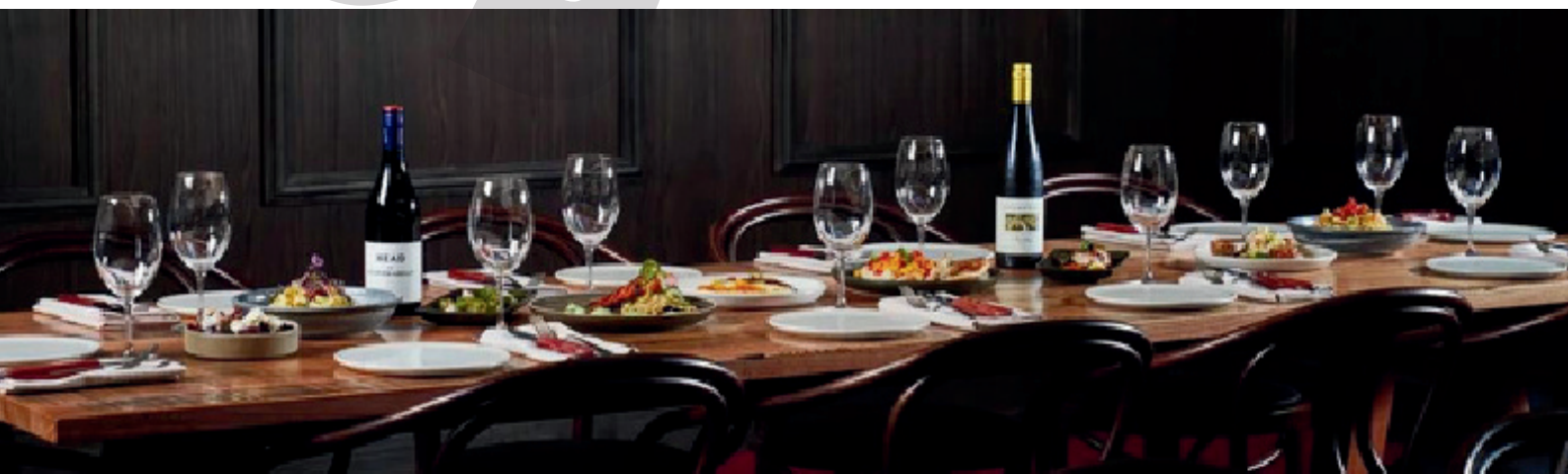
Decorations welcome

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

### **MARGARITA**

Tequila, triple sec, lime juice, sugar

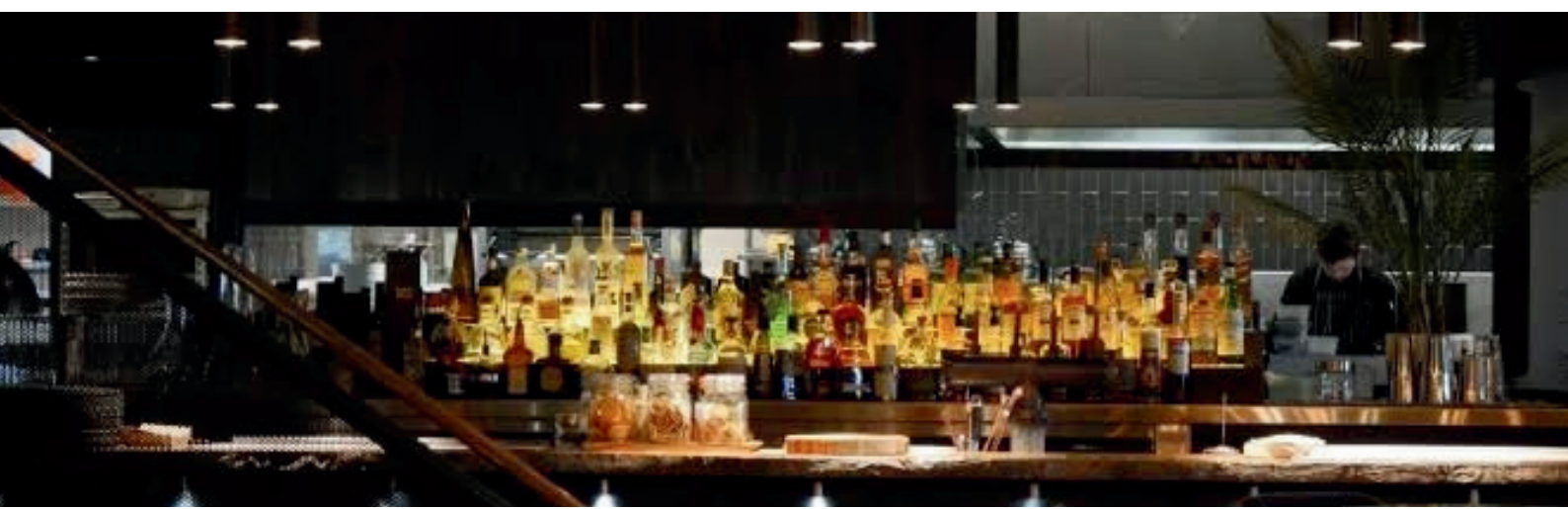
### **RUBY ROSE MARTINI**

Gin, rose syrup, lime juice, cranberry juice

### **LYCHEE MARTINI**

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

*Cocktails will be prepared at the reservation time for your guests arrival*







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### **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**

10th-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 the event