

Shared Entrées

Sicilian olives

Prosciutto + Melon - 18 month cured ham $\mathcal E$ compressed rock melon Fried calamari with parsley, lemon $\mathcal E$ aioli Grilled local halloumi cheese, fermented honey, chilli $\mathcal E$ mint

Mains

Scallop & prawn ravioli, corn puree, chilli oil & shiitake mushrooms

Lightly smoked salmon, fennel & citrus salad, cashew emulsion

Jack's Creek flat iron steak, served medium-rare, Café de Paris,

Lyonnaise potato & jus

Saffron risotto with pumpkin, baby zucchini & lemon oil

Chips & side salad for the table

Desserts

Truffle Brie, pear chutney & lavosh
Chocolate tart with coffee mascarpone
Affogato – Vittoria espresso, vanilla ice cream (+ Frangelico \$5)



Thank you for choosing The Basin Dining Room for your special occasion. YOUR RESERVATION IS CONFIRMED WHEN THIS FORM IS SIGNED AND RETURNED.

Event Details	
First Name	Last Name
Mobile Number	No. Of Guests
Email	
Booking Date	Time
Occasion	Menu Selected
Credit Card Details	
Cardholder Name	
Card Number	
Card Expiry Date	CCV
Card Holder Signature	
(No money is charged to this card, no deposit required)	

The Basin Dining Room Terms & Conditions

BOOKING AND CONFIRMATION - Reservations are considered tentative until this form is signed and returned.

CONFIRMATION AND CANCELLATION- The Basin Dining Room requires confirmation of final numbers 48hrs prior to booking. Late cancellation within 48hrs may incur a \$70pp fee.

ADDITIONAL CHARGES- There is an 8% service charge/gratuity added to the final bill. A surcharge of 10% will apply on Sundays and 15% on public holidays. All card transactions have a 1.32% surcharge.

RESPONSIBLE SERVICE OF ALCOHOL- The Basin Dining Room has a Responsible Service of Alcohol Policy and reserves the right to refuse service of alcohol to minors and any guest that is intoxicated. BYO is not accepted as we are a licensed venue.