

Lunch Group Bookings

(for evening private dining and events please go to www.cafemorsoevents.com.au)

Cafe Morso is located halfway down the western side of the Jones Bay Wharf in Pyrmont. [Map](#)
We are a fully licensed a la carte restaurant, open for breakfast and lunch 7 days a week.

During daytime service our decked area outside seats around 60 and the inside area seats around 40 people.
For this reason we do have limitations on the size of any group and the size of any individual table.

The maximum group size for we can accommodate for lunch is strictly 30 people.

As such, a bookings of between **14 to 30** guests is regarded as a '**group booking**'
Also, the maximum table size is 18 people, after which the group would be split into 2 adjacent tables.

Please note we **do not accept byo** on any group booking and **drinks are charged on consumption**.
It may be important that you inform all of your guests of this to avoid any confusion on arrival.
Also, 3rd party cakes are welcome however if eaten on the premises will be charged at \$2.50 per person.

For any group of 14 or larger a set menu for food applies (See sample menu next page)

After calling 9692 0111 to confirm we have availability for your group,
Please fill in the details below so we can confirm your reservation and to indicate you are happy with the Booking policy.

This can be faxed to 9692 0222, or scanned and emailed to info@cafemorso.com.au

Booking details	Day	Date	Time
Booking name			
Expected number of guests (maximum is 30)	(to avoid charges for no shows/empty seats, please give us updated final numbers by calling 02 9692 0111 three hours from booking*)		Numbers
Contact phone number			
Contact email address			
Your name			
Signature			

Credit card deposit authorisation

To hold your booking we will a charge \$200.00 deposit. (4 x \$50)

***After final confirmation of numbers 24 hours from booking time,
empty seats/ no shows on the day are charged to the below card at \$40.00 per seat.**

Type of card	visa	amex	diners	mcard
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Card holders Name	
Card number	expiry
Signature of card holder	

Licensed a la carte restaurant
Breakfast | Lunch
Private dining & events

Mon-Fri 7am to 3.30pm
Sat 9am to 2.30pm
Sun 8am to 3.30pm

T 9692 0111
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Lower Deck (west side)
Jones Bay Wharf, Pirrama Road
Pyrmont NSW 2009
ABN 44 377 245 303



Lunch Set Menu, Winter 2018

\$60.00 per head (or \$50 per head without dessert)



Shared Entrée plates (Equivalent to 1 entree each person)

Hot smoked barramundi pate, house made lavosh and caper relish (gf, avail)

Salt and pepper squid with macadamia and cress salad, plum pickled ginger (gf)

Hot sicilian and green mammoth olives marinated in vanilla with sonoma bread (Vegan, gf)

Grilled halloumi with confit grapes, mint and pomegranate molasses (v, gf)

Gruyere cheese and fresh herb arancini, preserved lemon aioli (v)

Mains - Guests can choose from the following options on the day.

Double cooked pork belly, 63 degree egg, crispy tiger prawn, shimeji mushrooms, choy sum, broth (gf)

Yellow salad with hot smoked barramundi, blue cheese, persimmon, tomato, roasted harissa pumpkin and pickles (gf)

Chargrilled 180 gram grass fed sirloin steak with chimichurri, roasted chats and bbq corn

Pan fried potato gnocchi, tiger prawn, bisque, silverbeet, broccoli, dill

Linguine with brussel sprouts, anchovy butter, pangritata (v)

Shared Side plates

Spiced cauliflower, broccoli, plumped raisins, pickled onion (vegan, gf)

Shaved zucchini, sprouts, herbs, shimeji mushrooms, pomegranate, pecorino (v, gf)

Chips, paprika salt and aioli (v, gf)

Desserts - Served alternately

Morso chocolate and walnut brownie express (gf)

Hummingbird 'Mess' with cinnamon coconut ice cream, pineapple wafer, banana caramel and coconut meringue

Children's meals \$22.00 (served with adults entrees or as required)

Risotto with wild mushrooms and Parmesan (gf)

Crispy squid and chips (gf)

Drinks, additional menu items and desserts- charged as extra, on consumption

(Sorry, strictly no byo on group bookings) Please note we will supply one bill to each table

or

Drink packages available based on 2.5 Hours (\$40pp), 3.0 (\$45pp) or 3.5 (\$50) hours from arrival.

see next page for details



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Drinks package Menu:

Champagne Cocktails, Aperol Spritz **on arrival** along with other drinks below

Beer, Cider:	Stockade Brew Co. Duel Hoppy Lager 4.7% alc <i>Camden NSW</i> Stockade Brew Co. The Sesh 3.5% alc <i>Camden NSW</i> Coopers Premium Light 2.9% alc <i>Regency Park SA</i> Hillbilly Organic Cider 4.7% alc <i>Bilpin NSW</i>
Wine:	Primo Estate Primo Secco, Sparkling NV <i>McLaren Vale SA</i> Juniper Semillon Sauvignon Blanc <i>Margaret River WA</i> Watson Family Vineyards Shiraz <i>Margaret River WA</i>
Soft drinks:	Vestal purified natural water 750ml Soft drinks, Orange juice, <i>Little Marionette</i> Coffee, <i>Tippity</i> leaf Tea
Spirits:	Not included

Drinks on consumption full menu:

sample

Bottled

Stockade Brew Co. Duel Hoppy Lager 4.7% alc <i>Camden NSW</i> 9.
Stockade Brew Co. The Sesh Golden Session Ale 4.1% alc <i>Camden NSW</i> 9.
Stockade Brew Co. 8-Bit India Pale Ale 6.5% alc <i>Camden NSW</i> 9.
Stockade Brew Co. Chop Shop Pale Ale 4.7% alc <i>Camden NSW</i> 9.5.
Stockade Brew Co. Odin's Raven Juniper Witbier 4.6% alc <i>Camden NSW</i> 9.5
Stockade Brew Co. Hop Splicer Grapefruit XPA 4.2% alc <i>Camden NSW</i> 9.5
Stockade Brew Co. The Mountie Maple Imperial Stout 12% alc <i>Camden NSW</i> 16
Stockade Brew Co. Bella Rossa woodfired Red Lager 5.7% alc <i>Camden NSW</i> 9.5
Sydney Beer Co. Lager 4.5% alc <i>Sydney NSW</i> 9.
4 Pines Brewery Kolsch 4.6% alc <i>Manly NSW</i> 9.
Doss Blockos New York Pale Lager 4.6% alc <i>Prahran VIC</i> 9.
Balter XPA (375ml) 5.0% alc <i>Currumbin QLD</i> 9.5 <i>award winning American Pale Ale!</i>
Stone and Wood Pacific Ale 4.4% alc <i>Byron Bay NSW</i> 9.
Coopers Premium Light 2.9% alc <i>Regency Park SA</i> 7.
Hillbilly Crushed Apple Cider 4.5% alc <i>Blue Mountains NSW</i> 8.



Mixed Drinks

Aperol Spritz *prosecco, aperol and soda* 12.
 Champagne Cocktail *NV bubbly with cointreau, sugar and orange zest* 12.
 Hendrick's *gin, tonic, cucumber and black pepper* 13.
 Bloody Mary *absolut vodka, spices, worcester, lemon, tomato* 12.
 Mojito *white rum with mint, sugar, lime and soda* 14.
 Espresso Martini *absolut vodka, kahlua, espresso* 14.

Carafes

serves 3-4.

Pimms Cocktail *pimms number 1, dry ginger, lemonade, cucumber, lemon and orange* 28.
 Morso White Wine Sangria *absolut pear vodka, lychees, lemon and orange* 28.

Wines

Sparkling wine

Primo Estate Primo Secco NV Prosecco *McLaren Vale SA* **10/** 33.
 Deviation Road Altair NV Sparkling Rosé *Adelaide Hills SA* 55.
 Bollinger Special Cuvee NV *Ay France* 120.

Rosé

Domaine de Triennes Rosé 2016 *Provence France* **12/** 42..

White wine

Arindo Verdejo 2013 *Rueda Spain* **12/** 41.
 Vine Mind Riesling 2016 *Clare Valley SA* **12/** 49.
 Chapel Hill Pinot Grigio 2017 *Adelaide Hills SA* 42.
 Juniper Semillon Sauvignon Blanc 2016 *Margaret River WA* 35.
 Amato Fiano 2016 *Margaret River WA* **11/** 44.
 Warramate Chardonnay 2014 *Yarra Valley Vic* **13/** 51.
 Quealy Pinot Grigio 2016 *Mornington Peninsula Vic* **12/** 45.
 Lark Hill Mr.V Marsanne Roussanne Viognier 2015 *Canberra District ACT* **13/** 49 *Biodynamic Wine*

Red wine

Lark Hill Sangiovese 2017 *Canberra District ACT* **13/** 49 *Biodynamic Wine*
 Small Valley Pinot Noir 2016 *Adelaide Hills SA* **13/** 51.
 Fromm La Strada Pinot Noir 2015 *Marlborough NZ* 75.
 Cirillo Estate Vincent Grenache 2016 *Barossa Valley SA* 44.
 Poggio 'Anima' Montepulciano 2014 IGT *Abruzzo Italy* **12/**42.
 Prunotto Barbera d'Alba 2015 *Piedmont Italy* 50.
 Watson Family Vineyards Shiraz 2015 *Margaret River WA* 39.
 Nashwauk Tempranillo 2013 *McLaren Vale, SA* **12/** 46.
 Rusden Ripper Creek Shiraz Cabernet 2015 *Barossa Valley* 65.
 Jim Barry Lodge Hill Shiraz 2015 *Clare Valley SA* **13/** 49.

