

## **Lunch Group Bookings**

(For evening private dining and events please go to [www.cafemorsoevents.com.au](http://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](mailto:info@cafemorso.com.au)

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

### Credit card deposit authorisation

To hold your booking we will a charge \$240.00 deposit. ( 4 x \$60)

**\*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.  
please also note we supply 1 bill per table, do not split bills and 5% sevice charge applies to total spend**

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



# Lunch Set Menu, Spring Summer 2018

**\$60.00 per head**



## Shared Entrée plates (Equivalent to 1 entree each person)

- Hot smoked barramundi pate, house made lavosh and caper relish (gf, avail)
- Salt and pepper cuttlefish with beurre blanc, seaweed and watercress (gf)
- Hot sicilian and green mammoth olives marinated in vanilla with sonoma bread (Vegan, gf)
- Halloumi saganaki with thyme and fresh lemon (v, gf)
- Gruyere cheese and fresh herb arancini, preserved lemon aioli (v)

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

- Twice cooked Pork belly, pork neck croquette, charred corn salsa, popcorn and watercress
- Juniper cured salmon tostada, fennel salad, lime and chilli mayo 63 degree egg (gf)
- Morso crispy corn crumbed chicken burger with smoked cheddar, tomato lettuce and truffled aioli + chips
- Chargrilled 180 gram grass fed sirloin steak with green beans, fried egg and za'atar (gf) (served medium-rare)
- Pan seared gnocchi, asparagus, salsa verde & pecorino wafer (v)
- Cauliflower steak, puree and pickled, radicchio, cumin, macerated raisins and almonds (gf, ask for vegan option)
- Salad of poached chicken, chilli corn, avocado, coriander, freekeh, toasted almonds and lime dressing (avail in gf and vegan)

## Shared Side plates

- Side salad of chilli corn, avocado, coriander, freekeh and toasted almonds (vegan)
- Chargrilled asparagus with balsamic, charred corn and pecorino (v, gf)
- Chipotle salted chips and aioli (v, gf)

## Desserts - Served alternately

- Lemon brulee tart with fresh berries and biscotti crumb
- White chocolate mousse, house oreo, raspberry gel and chocolate soil

## 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

5% service applies to total spend



## Drinks package Menu:



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

- Beer, Cider: Mornington **Lager** 4.5% alcv Mornington VIC  
Stockade Brew Co. **Chop Shop** Pale Ale 4.7% alcv Camden NSW  
Stockade Brew Co. **The Sesh** Mid Strength Session Ale 3.7% alcv Camden NSW  
Hillbilly Organic Cider 4.7% alcv Bilpin NSW
- Wine: Primo Estate Primo Secco, Sparkling NV McLaren Vale SA  
Chapel Hill Pinot Grigio 2017 Adelaide Hills SA  
Watson Family Vineyards Shiraz Margaret River WA
- Soft drinks: Vestal purified natural water 750ml  
Soft drinks, Orange juice, Little Marionette Coffee, Tippity leaf Tea
- Spirits: Not included

## Drinks on consumption full menu: sample

### Bottled Craft Beer and Cider

- Mornington **Lager** 4.5% alcv Mornington VIC
- Stockade Brew Co. **The Sesh** Mid Strength Session Ale 3.7% alcv Camden NSW 9.
- Stockade Brew Co. **8-Bit** India Pale Ale 6.5% alcv Camden NSW 9.5
- Stockade Brew Co. **Chop Shop** Pale Ale 4.7% alcv Camden NSW 9.5
- Stockade Brew Co. **Odin's Raven** Juniper Witbier 4.6% alcv Camden NSW 9.5
- Stockade Brew Co. **Hop Splicer** Grapefruit XPA 4.2% alcv Camden NSW 9.5
- Stockade Brew Co. **The Mountie** Maple Imperial Stout 12% alcv Camden NSW 16
- Stockade Brew Co. **Bella Rossa** woodfired **Red Lager** 5.7% alcv Camden NSW 9.5
- 4 Pines Brewery **Kolsch** 4.6% alcv Manly NSW 9.
- Doss Blockos **New York Pale Lager** 4.6% alcv Prahran VIC 9.
- Stone and Wood **Pacific Ale** 4.4% alcv Byron Bay NSW 9.
- Coopers **Premium Light** 2.9% alcv Regency Park SA 7.
- Hillbilly Crushed **Apple Cider** 4.5% alcv Blue Mountains NSW 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 **11/ 36.**

Deviation Road Altair NV Sparkling Rosé Adelaide Hills SA 55.

Bollinger Special Cuvee Ay France 120.

### Rosé

Domaine de Triennes Rosé 2017 Provence France **12/ 44.**

### White wine

Vine Mind Riesling 2017 Clare Valley SA **12/ 49.**

Arindo Verdejo 2013 Rueda Spain **12/ 41.**

Chapel Hill Pinot Grigio 2017 Adelaide Hills SA 39.

Quealy Pinot Grigio 2016 Mornington Peninsula Vic **13/ 51.**

Warramate Chardonnay 2017 Yarra Valley Vic **14/ 51.**

Chateau Maris Blanc 2015, Languedoc, FR **12/ 48.** Biodynamic Wine

Lark Hill Mr.V Marsanne Roussanne Viognier 2015 Canberra District 54 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 2016 Marlborough NZ 75.

Prunotto Barbera d'Alba 2016 Piedmont Italy **12/ 50.**

Nashwauk Tempranillo 2015 McLaren Vale, SA 46.

Watson Family Vineyards Shiraz 2015 Margaret River WA 39.

Jim Barry Shiraz 2016 Clare Valley SA 49.

Rusden Ripper Creek Shiraz Cabernet 2016 Barossa Valley **13/ 65.**

Fox Creek 'Jim's Script' Cabernet Blend 2013 McLaren Vale, SA **13/ 65.**

Kaesler 'Avignon' Grenache, Mourvèdre 2013 Barossa Valley SA 375ml / half bottle 39.

