



Group Booking Menu 2022 – Minimum numbers of 8 guests

GRAZE Shared Menu 1

Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus (V, DF)

Shared Grazing Mains Platters of

Chilli Salt Fried Baby Calamari, Chipotle Aioli, Pickled Winter Melon & Teardrop Capsicums Pearls - (GF, DF)

Seared Balsamic & Thyme Cherry Tomatoes, Caramalised Onion, Meredith Fetta, Green Olives & Herb Dressing - (V, GF)

Pan Roasted Miso Salmon and Charred Bok Choy, w' Ginger & Sesame Dressing -
Finished w' Apple & Lime Gel, Puffed Rice - (DF, GF)

Persian Spiced Roasted Cauliflower Florets, w' Pomegranate Seeds, Pickled Crimson Raisins, Mint, Coriander -
Toasted Chickpeas & Tamarind Mint & Chilli Yogurt - (V, GF)

Thick Cut Chips, Roasted Garlic Aioli - (DF, V)

\$109 per person Includes 3 Hour House Beverage Package

\$125 per person Includes 3 Hour Deluxe Beverage Package

Or

\$120 per person Includes Shared Mini Dessert Platters & 3 Hour House Beverage Package

\$136 per person Includes Shared Mini Dessert Platters & 3 Hour Deluxe Beverage Package

Shared Mini Dessert Platters of

Flourless Chocolate Torte (GF)

Cheese Plate, Quince Paste, Muscatels & House Made Fennel Seed Crisp Bread & G/F Wafers

Please note beverage packages can only be purchased for the entire booking/table

Please note a service charge of 8% will be added to final bill

• Due to the high costs of operating on Sunday and Public Holiday, It is the Graze MCA policy to add a surcharge of 10% on Sunday and 15% on Public Holidays to the final bill• Menus are subject to change •



Group Booking Menu 2022 – Minimum numbers of 8 guests

GRAZE Shared Menu 2

Shared Grazing Platters of

Grilled Flat Bread w' Zatar and Hummus (V, DF)
Wild Mushroom Arancini & Lemon and Garlic Aioli

Shared Grazing Mains Platters of

Pan Roasted Miso Salmon and Charred Bok Choy, w' Ginger & Sesame Dressing -
Finished w' Apple & Lime Gel, Puffed Rice - (DF, GF)

Roast Duck Leg, Green Mango, Asian Herbs & Rice Noodles w' Coconut, Chilli, Lime laksa Sauce, Toasted Peanuts - (DF, GF)

Cape Grim Hanger Steak –

Carved & Served w' Fresh Oregano, Parsley, Capers, Garlic & Chilli Butter, Pommies Gaufrettes - (GF)

Persian Spiced Roasted Cauliflower Florets, w' Pomegranate Seeds, Pickled Crimson Raisins, Mint, Coriander -
Toasted Chickpeas & Tamarind Mint & Chilli Yogurt - (V, GF)

Wild Rocket Leaf & Shaved Parmesan Salad - (GF, V)

Thick Cut Chips, Roasted Garlic Aioli - (DF, V)

\$131 per person Includes 3 Hour House Beverage Package

\$145 per person includes 3 Hour Deluxe Beverage Package

Or

\$144 per person Includes Shared Mini Dessert Platters & 3 Hour House Beverage Package

\$160 per person Includes Shared Mini Dessert Platters & 3 Hour Deluxe Beverage

Shared Mini Dessert Platters of

Flourless Chocolate Torte - (GF)

Mini Classic Crème Brûlée - (GF)

Cheese Plate, Quince Paste Muscatels & House Made Fennel Seed Crisp Bread & G/F Wafers

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GRAZE



Beverage Package Information

House Range

NV, Tatachilla Sparkling Brut
Tatachilla Sauvignon Blanc
Tatachilla Shiraz Cabernet

Region

Various
Various
Various

Deluxe Range

NV Katnook Founders Block, Sparkling
2019 Petaluma, Sauvignon Blanc
2016 Mothers Ruin, Cab Sauvignon
2018 Spring Seed "FOUR O CLOCK" Chardonnay
2018 Battle of Bosworth

Region

Coonawarra, SA
Adelaide Hills, SA
Mclaren Vale, SA
Margret River WA
Mclaren, Vale SA

All Beverage packages include

Peroni, Sydney Beer Co, Cascade Light, Soft Drinks & Mineral Water



Thank you for your enquiry regarding a group booking at GRAZE MCA, located on the ground floor terraces of the Museum of Contemporary Art. **GRAZE MCA Terrace** is predominantly undercover, however open sided and in the event of rain and/ or wind, we cannot guarantee that the terrace will be completely dry. We do have the inclement weather option of relocating tables inside to the Foundation Hall adjacent, should bad weather prevail, and when the Foundation Hall is not in use by the Museum of Contemporary Art or its hirers.

Access to the Foundation Hall and GRAZE MCA terrace is managed by the Museum of Contemporary Art, and MCA management do give precedent to Foundation Hall bookings over restaurant bookings. Foundation Hall function bookings are generally booked months in advance, however on occasion a booking may be taken by the Museum OF Contemporary Art at short notice requiring GRAZE MCA to close, despite having confirmed bookings. GRAZE MCA regret that should such occurrence happen it is out of our control and a customer accepts this as a part of our booking terms and conditions.

For bookings of 8 or more the below form should be completed and sent back, and until such is received a booking is not considered confirmed. To secure your reservation please send the completed booking form to grazemca@grazemca.com.au and we will confirm receipt via return email. Please note the credit card details are taken as a guarantee only and will not be processed at the time of booking.

GRAZE MCA is available for Private Hire Lunch Bookings – Please contact us directly for details

Final numbers are required 48 hours prior to your booking, and any increase after this date is subject to availability. From this stage any decrease in numbers, an entire cancellation of your booking or any no-shows on the day will be charged to the provided credit card at \$50 per person. By returning this form is agreeance to the above terms and conditions.

Menu items and availability are subject to change as we regularly change the menu. Confirmation of your menu closer to the booking date is recommended

We look forward to having you dine with us at GRAZE MCA!

- COLLECTIVE MENU 1 + 3 HOUR HOUSE BEV \$109
- COLLECTIVE MENU 1 + 3 HOUR DELUXE BEV \$125
- COLLECTIVE MENU 2 + 3 HOUR HOUSE BEV \$131
- COLLECTIVE MENU 2 + 3 HOUR DELUXE BEV \$145
- COLLEC MENU 1 + 3 HOUR HOUSE BEV, SHARED DESSERTS \$120
- COLLEC MENU 1 + 3 HOUR DELUXE BEV, SHARED DESSERTS \$136
- COLLEC MENU 2 + 3 HOUR HOUSE BEV, SHARED DESSERTS \$144
- COLLEC MENU 2 + 3 HOUR DELUXE BEV, SHARED DESSERTS \$160

Please note a service charge of 8% will be added to the final bill

Date & Time of Booking _____

Name of Booking _____ Number of Guests _____

Contact Phone _____ Email _____

BOOKING Guarantee by Credit Card - please Circle One: Amex / Visa/ MasterCard

Name on Card _____

Card Number _____

Expiry Date _____ CCV _____

Signature _____

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