GRAZE

MCA

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

Fennel, salt, chilli & pepper Calamari fritti, pickled eggplant shaved baby fennel
Rocket leaf, chipotle aioli - GF, DF

Sonoma bakery, rosemary & EVO focaccia, seared cherry tomatoes, caramelised onion
Meredith fetta dressed w' verjuice herb pesto – V

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

Cinnamon spiced roasted pumpkin, charred Broccolini, honey & chilli roasted beets
w' Miso, Japanese plum & tofu aioli – GF, V, DF, VE

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 •

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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

Manis, honey, mirin, soy & ginger, twice roasted duck leg, pickled melon, cucs -
Snakes beans & Fragrant Asian herb leaf - DF

Roast Suffolk (VIC) Lamb saddle loin, white bean Skordlia, baby artichokes, Green olives -
Tomatoes concasses Baby capers w' fines herb & Lamb jus –GF, DF

Cinnamon spiced roasted pumpkin, charred Broccolini, honey & chilli roasted beets
W' Miso, Japanese plum & tofu aioli – GF, V, DF, VE

Thick Cut Chips, Roasted Garlic Aioli - DF, V

Wild Rocket Leaf & Shaved Parmesan Salad - GF, 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

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

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Beverage Package Information

House Range	Region
NV, Tatachilla Sparkling Brut	Various
Tatachilla Sauvignon Blanc	Various
Tatachilla Shiraz Cabernet	Various

Deluxe Range	Region
NV Katnook Founders Block, Sparkling	Coonawarra, SA
2019 Petaluma, Sauvignon Blanc	Adelaide Hills, SA
2016 Mothers Ruin, Cab Sauvignon	Mclaren Vale, SA
2018 Spring Seed "FOUR O CLOCK "Chardonnay	Margret River WA
2018 Battle of Bosworth	Mclaren, Vale SA

All Beverage packages include

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

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MCA

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!

☐ COLLEC MENU 1 + 3 HOUR HOUSE BEV @ **$109**
☐ COLLEC MENU 1 + 3 HOUR HOUSE BEV + DESSERTS @ **$120**
☐ COLLEC MENU 1 + 3 HOUR DELUXE BEV @ **$125**
☐ COLLEC MENU 1 + 3 HOUR DELUXE BEV + DESSERTS @ **$136**
☐ COLLEC MENU 2 + 3 HOUR HOUSE BEV @ **$131**
☐ COLLEC MENU 2 + 3 HOUR HOUSE BEV + DESSERTS @ **$144**
☐ COLLEC MENU 2 + 3 HOUR DELUXE BEV **$145**
☐ COLLEC MENU 2 + 3 HOUR DELUXE BEV + 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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