

MCA Restaurant

Mother's Day at MCA Restaurant - Booking Information, Terms and Conditions

Thank you for your enquiry regarding a lunch booking at the MCA restaurant, located on the ground floor terraces of the Museum of Contemporary Art.

The MCA restaurant terrace is predominantly undercover, however is open sided and in the event of rain and or wind, we cannot guarantee that the restaurant is completely dry. We do have the inclement weather option of relocating tables inside to the Foundation Hall adjacent, should bad weather prevail.

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A deposit guarantee of \$25 per person is required at time of booking and until such deposit guarantee is received a booking is not considered confirmed. Confirmed minimum numbers are required 48 hours prior to your booking and any increases in numbers after this date are subject to availability.

Any decrease in numbers from the final confirmed numbers will be charged at \$25 for each no-show.

Menu items and availability are subject to change.

Please complete the below information and email us at mcarestaurant@culinaryedge.com.au and we will confirm receipt via return email.

Your credit card is being taken as a booking guarantee and will not be charged unless there is a cancellation or amendment to your booking within 48 hour of the day (see above)

Booking Name _____ Number of Guests _____ Time _____

Contact Phone _____ Email _____

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

Name on Card _____

Card Number _____

Expiry Date _____ CCV _____

Deposit Amount (\$25 x Number Guaranteed) _____

Signature _____

Email Completed Form to mcarestaurant@culinaryedge.com.au

Due to the high costs of operating on Sundays it is the MCA Restaurant policy to add a surcharge of 10% on the final bill

MCA Restaurant

Mother's Day Lunch

Sunday 11th May 2014

(Menu items subject to change)

Entrées

Seared Scallop, Sweet Corn Watercress Risotto, Crispy Pork Belly (GF)

Sydney Rock Oysters with Mignonette Dressing (9) (GF, DF)

Ravioli of Mushrooms, Pine Nuts, Rocket, Testun Di Barolo Cheese (V)

Duck Leg Confit with Shaved Apple, Hazelnut and Celeriac Salad Blackberry Vinaigrette (GF, DF)

Main Course

Pot Roasted Spring Chicken, Brioche Stuffing, Broad beans, Crisp Chard and Roasting Jus

Goats Cheese Saffron Gnocchi with Peas, Asparagus, Marcona Almond and Sage Brown Butter (V)

Crisp Skin Ocean Trout with Green Basque shellfish Sauce, Quinoa and Fennel (GF)

4 Hr Slow Roasted Beef Short Rib, Potato Puree Forest Mushroom (GF)

Additional Sides

(Suitable for 2)

French Fries or Green Salad

\$10

Desserts

Lemon Parfait with Lemon Curd Raspberries and Pistachio Meringue (GF)

Chocolate & Peanut Delice with Banana Ice Cream and Caramel

Pear and St Agur Blue Cheese Tart with Truffle Honey

Selection of Sorbets (GF, DF)

Selection of Handpicked Premium Australian Cheese, Quince Paste Crackers & Muscatels

Price

2 Courses \$65 per person or 3 Courses \$79 per person

Kids Menu \$35

Fish & Chips

Spaghetti Bolognese

Plus Selection of Ice Creams

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