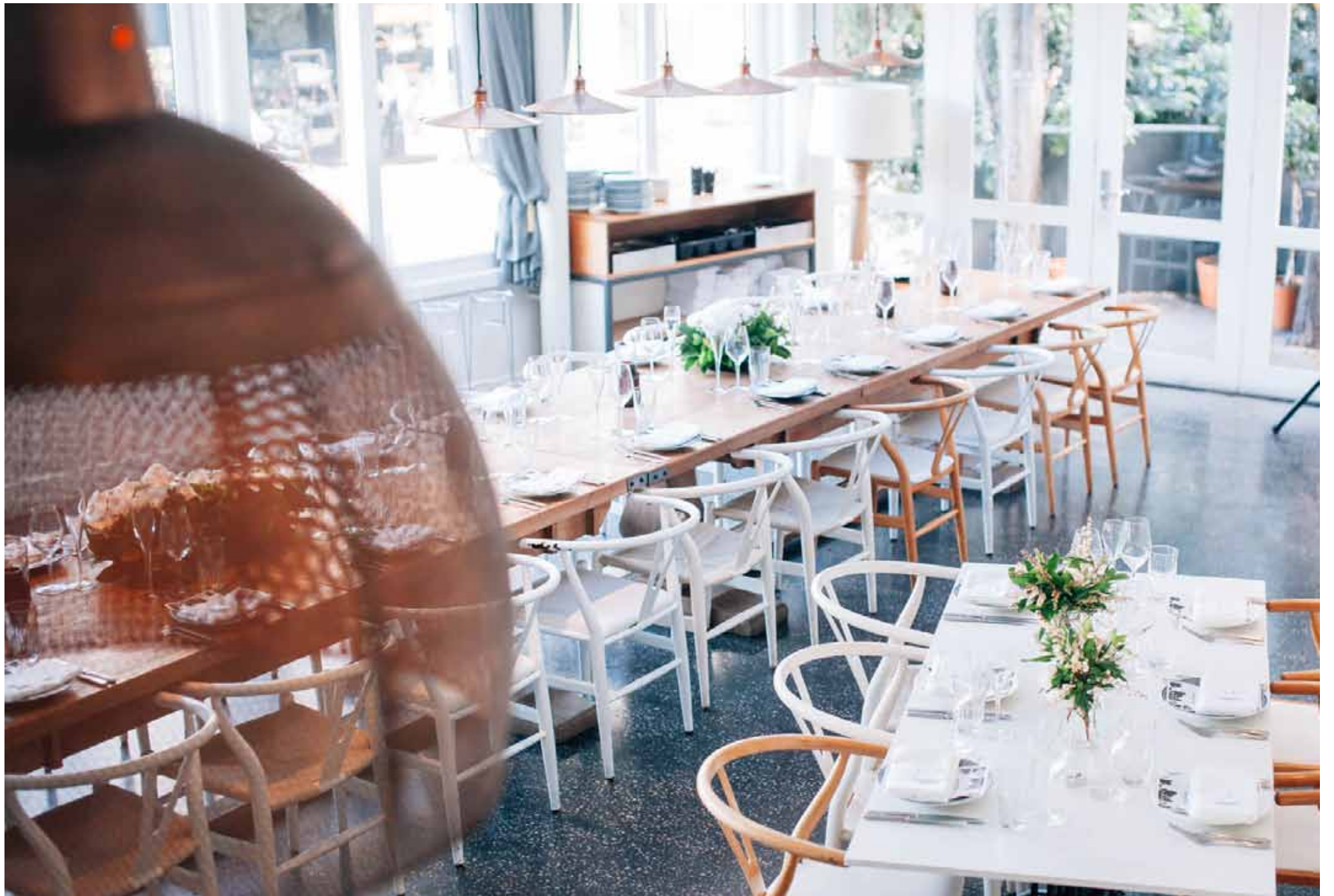


VINE

DOUBLE BAY





VINE

Tucked away in an unassuming back street, Vine injects casual French elegance into Double Bay.

Vine's open plan design creates a dining space that is refined yet relaxed, perfect for an intimate dinner or a long lunch with friends. The blonde wood, sleek fixtures and floor to ceiling windows and central skylight fill the space with warm natural light.

The cuisine is contemporary with a French heart characterised by attention to detail, playful presentation and beguiling flavour pairings. We design our food to share giving you a broader experience of what we have to offer in a social fashion.

Our humble wine list has a focus on boutique producers on Earth's most famous regions that also leans towards French vintners and styles. Beers, spirits & cocktails are also a strong focus ensuring that we have something for everyone, everyday.

With a team of passionate professionals powering our vision, we look forward to making your visit a memorable one, every time.

DREW

Executive Chef Drew Bolton comes to us most recently from Baroque Bistro after a culinary career that has seen him work in acclaimed restaurants in Sydney, NSW and Worldwide.

Drew grew up in a family that had a deep respect and love for food. Taught to cook from a young age by his father, Drew's love for food quickly grew into a passion. Drew's passion for food saw him progress to some of Sydney's top kitchens including time at the prestigious Aria Restaurant under Matt Moran. Drew lists his years at Aria as being some of the most influential and formative of his career.

Drew's yearning to expand on his knowledge and diversify his skills led him to the USA. Here Drew undertook stages at Eric Ripert's three Michelin starred Le Bernardin in New York, and Thomas Keller's three Michelin starred The French Laundry, as well as Terrance Brennan's two starred Picholine. Work in these internationally acclaimed kitchens instilled in Drew an appreciation for the meticulous detail and precision that is required to execute at this level.

Drew's experience both at home and abroad further consolidated his love for producing top quality French cuisine. Drew's role as Sous Chef at Darley's at Lillianfels under Carl Middleton helped form his culinary philosophy of the importance of seasons and treating every ingredient with the respect it deserves. Drew also cites Carl as one of the most important influences on his career.

Following on from Darley's, Drew returned to Sydney to work in the kitchens of the acclaimed Peter Gilmore at Quay before moving to work once again alongside his former Darley's mentor Carl Middleton at the Sydney Hilton. Drew's passion for produce, techniques and perfection is a pleasure to work with.







GROUP MENU

\$75pp

SNACKS TO SHARE

Olives | dips | crackers

Baked oysters | yuzu | sake | espellete

Eclair | smoked ham hock | Manchego

SMALL PLATES TO SHARE

Baked Skull island banana prawns | butter beans | sauce basquaise

Confit pork | salted summer plums | cippolini onions | sorrel

LARGE PLATES TO SHARE

Lamb shoulder | Chianti | tarragon | polenta

Risotto | truffle

SIDES

Pommes Dauphin | spiced ketchup | fennel aioli

Rocket Salad | pear | macadamia

DESSERT

Assiette Mignardises

CANAPES

COLD CANAPES \$6ea

Beef carpaccio, smoked anchovy cream, parmesan
Seared swordfish, smoked bone marrow, salsa verde
Tuna tartare taco, miso, sesame
Freshly shucked oyster, rhubarb, apple & pomelo granita
Sashimi of Kingfish, ponzu, avocado, buttermilk, lemon
Smoked eggplant, roast capsicum & pomegranate cigar
Ocean trout rillettes, horseradish, capers, quinoa crisp
Game terrine, pear chutney, pane carasau

WARM CANAPES \$6ea

Prawn toast, lemon, foie gras
Truffled Gruyere cheese gougere
Smoked pork belly & squid croquette with romesco
Baked Skull Island prawns, chipotle aioli
Mussels mouclade
Saffron arancini, parsley aioli
Lamb shoulder spring roll, pea puree, jus

SUBSTANTIAL \$10ea

Pulled lamb neck, mint, smoked yoghurt in pita bread
Ranger's Valley Steak sandwich, miso, mushroom and sundried
tomato ketchup
Corned wagyu brisket, smoked gouda and picallili toastie
King prawn, saffron tomato orrchette
Vadouvan spiced chickpea curry, silken tofu
Fregola, confit tomato, asparagus, Parmesan
Ceviche of scallop, yuzu, coriander, oyster
Beef slider, truffle, gruyere, bacon

DESSERT \$5ea

Macarons
Dulce de leche lollipops
Mango Cheesecake
Chocolate, cherry, coffee mousse
Popcorn Ice Cream Pops
Crème Brulee







BEVERAGES

Bookings of 15+ guests are required to either pre-select a maximum of four wines or choose the beverage package below. The beverage packages run for 2.5 hours after which beverage can be purchased on consumption.

\$50 PER PERSON

NV Foos Marai Prosecco DOC Valdobbiadene Italy
Scorpius Sauvignon Blanc Marlborough NZ
Keith Tulloch Pinot Gris Hunter Valley NSW
Firebird Rose (Sangiovese) Adelaide Hills, SA
Longboard Pinot Noir Geelong Vic
Asahi
Cascade Premium Light
**All soft drinks and juices





VENUE HIRE

Exclusive hire of the whole venue is negotiable depending on the day of the week and season.

We also offer half venue exclusive hire for Media Events, Engagement parties, Birthdays and Corporate Functions.

A bespoke breakfast menu is available upon request.

1/2 venue minimum spend requirements:

Monday - Tuesday	\$5,000+
Wednesday - Thursday	\$5,000+
Friday Lunch	\$3,000+
Friday Dinner	\$7,500+
Saturday Lunch	\$7,500+
Saturday Dinner	\$10,000+
Sunday Lunch	\$3,000+



TERMS & CONDITIONS

1. Customer Checklist

- We have chosen the food package/set menu for groups of 8 guests and above.
- We understand that there is no BYO.
- We understand that if a cake is pre arranged a fee of \$5 per head applies.
- We have chosen the wines
(for groups of 15 or more, 7 days in advanced).
- We have confirmed the number of guests.
- We understand that we will be charged for the confirmed number of guests confirmed 3 days prior to the booking eg. A booking is made for 20 people and 15 turn up on the day, you will be charged for the 5 that aren't there at the set menu price.
- We have authorised a credit card to hold this booking.
- We understand that there maybe a minimum spend for exclusive use of the venue or a particular area.
- We understand that this agreement must be completed and submitted from this website before it takes effect.
- We understand that the credit card details are for securing the booking only and no deposit is taken. The credit card on file will only be charged if our terms and conditions are breached.
- We understand that payment will be made on the day.
- We understand that there is a 10% gratuity on the total bill for groups of 8 guests or more.
- I understand that it is the responsibility of the card holders and or organiser/s of this booking to make it clear to their guests that we do not split bill by more than 2 cards. The only exception to this is using the Clipp Bar Tab application (for drinks only) available on Apple and Android. These tabs are all subject to 10% gratuity.

- I understand that it is the responsibility of the card holders and or organiser/s of this booking to make it clear to their guests that all dietary requirements must be communicated to Vine's booking manager 72 hours prior otherwise we cannot guarantee that all requirements will be accommodated for appropriately.
- Management reserves all rights including behaviour, paraphernalia and intoxication for all hens, bucks parties & group bookings.

2. Client Responsibilities

This agreement takes effect when a Vine Double Bay booking form has been accepted from Vine Double Bay management. Prior to this, your booking will be deemed tentative. The client will be charged for any damage or extra cleaning to the venue, Vine Double Bay's property, Vine Double Bay's guests or its' staffs property incurred by guests or friends of guests attending your booking. The client will assist any intoxicated guests from your booking from the premises if and when requested by management. We understand that the full amount for the booking/function will be paid in full on the day electronically or by cash. Remittance may be required. We do not accept cheques.

3. Cancellation

Any cancellations must be emailed to info@vinedoublebay.com and receive confirmation before the cancellation takes effect. Cancellations received three (3) days or more prior to the function date will not be charged cancellations fees. Cancellations made less than three (3) days prior to the function date will be charged at the chosen set menu price

per head. Two weeks notice of cancellation applies in peak season (November – December). Non-arrival is considered a late cancellation.

4. Half Venue Exclusive Hire

All half venue hires involve a minimum spend agreed upon by both the guest and Vine representative. Payment must either be made via direct deposit prior to the event or via credit card the day of. Exclusive hire of the whole venue is also negotiable depending on the day and season.

5. Closing Times

Wednesday > Thursday – 10:30pm
Friday > Saturday – 12am
Sunday – 5pm

6. Venues Rights

We reserve the right to remove or have removed any patron from the premises behaving in an irresponsible manner. We take all care but assume no responsibility for the loss or damage to any property belonging to the client or their guests. Due to seasonal availability and demand, certain set menu, a la carte menu and wine list items and prices may be subject to change with out notice.

Bills paid via credit card or eftpos will attract a 1.5% surcharge.