

:GARUM:

Garum Reservation Conditions

Cancellation Policy

Credit or Debit card details are required to secure a reservation in our system. Payment will not be taken until your arrival. Guests are welcome to use a different card to pay on the day, rather than the one stored on the reservation at time of booking.

Reservations 10 guests or less in the Main Restaurant;

Cancellations or reduction in numbers must be made at least **24 hrs** prior to the reservation - otherwise resulting in a \$50pp charge.

Reservations 11 guests or more in the Main Restaurant;

Cancellations or reduction in numbers must be made at least **7 days** prior to the reservation - otherwise resulting in a \$50pp charge.

Private Dining Reservations (Alcove and Polpo)

Cancellations or reduction in numbers must be made at least **7 days** prior to the reservation - otherwise resulting in a \$50pp charge.

Group Reservation Deposit (11 guests or more):

Bookings 11 or more, will require a deposit of \$50 per person to secure and confirm the reservation.

To authorize prepayment for the booking, we will send through a secure link where you will be able to input your credit or debit card details.

Billing

No split billing accepted.

Minimum Spend

Minimum Spend for Alcove is \$1,000.

Minimum spend for Polpo is \$1,500

Decorations

Whilst decorations are welcome in our Polpo and Alcove spaces, we do not accept anything taped to walls, or streamers and confetti. Cleaning fee will apply if required.

Dietaries

Dietaries must be confirmed at least 48 hrs prior to the reservation time.

:GARUM:

Three course set menu

Select one dish from each course

Salumi Cured meat & salami, grissini

Stagionato Cured kingfish, citrus, cucumber

Carote sheep yoghurt, honey, pomegranate

Paccheri Pork ragu

Pesce Local fish, blackbeans, mussels, kale

Fior di Zucca Zucchini flowers, asparagus, egg, pecorino

Tiramisù Coffee, mascarpone, savoiardi

Budino chocolate, caramel, amaretti

Formaggio Selected cheese & condiments

:GARUM:

Four course set menu

Select one dish from each course

Salumi Cured meat & salami, grissini

Stagionato Cured kingfish, citrus, cucumber

Carote sheep yoghurt, honey, pomegranate

Fior di Zucca Zucchini flowers, baccala

Paccheri Pork ragu

Tortellini d'Anatra Duck, porcini, pear, sugo

Porchetta, roast pork belly, Italian slaw

Pesce Local fish, black beans, mussels, kale

Agnello Arkardy lamb shoulder, parmigiana, breadcrumbs

Tiramisù Coffee, mascarpone, savoiardi

Budino chocolate, caramel, amaretti

Formaggio Selected cheese & condiments