

nel.  
restaurant

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exclusive use...

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Guests are offered bespoke menus from head chef Nelly Robinson and his culinary team, based on their event style and theme.

Our menus pay homage to local and seasonal produce being of the highest quality, therefore they are subject to change. Vegetarian and dietary options are available on request.

The restaurant can seat up to 50 guests or can accommodate 80 guests for canapé parties.

If you are interested in booking a client consultation with our events manager and head chef, please contact the venue directly or email;

**[shelly@nelrestaurant.com.au](mailto:shelly@nelrestaurant.com.au)**

**02 9212 2206**

All pricing is inclusive of GST.





# sample degustation menu

With each event tailored exclusively to guest preference & budget, all menus are priced upon consultation with our event manager.

## 5 course

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green peas, ham

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mushroom, truffle, parmesan

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duck, quince, salsify, walnut

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chocolate, chestnut, vanilla

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welsh cake

## 6 course

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'truffle hunt'

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tuna, treacle, soy, yuzu

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chicken, garlic, potato, chive

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beef, coffee, macadamia, cabbage

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mandarin, sesame praline, matcha, coconut

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chocolate, strawberry

# sample degustation menu

## 8 course

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'egg hunt'

beetroot, crème fraîche

melon, jamón ibérico

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tuna, treacle, soy, yuzu

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cheese, beetroot, cauliflower

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snapper, sepia, grape, seaweed

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mutton, buckwheat, nettle, asparagus

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sheep's yoghurt, raspberry, violet, plum

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passionfruit, hazelnut, banana, caramel

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malt, lemon

# sample canapé menu

## canapés

green pea, ham  
'truffle hunt'  
vinegar, parmesan  
beetroot, crème fraîche  
'egg hunt'  
oyster, mandarin  
cos lettuce, potato  
'thai green curry'  
melon, jamón ibérico  
parmesan, smoked duck  
crab, crumpet  
pork crackle, beer  
kangaroo, elderflower  
smoked trout, rye

## substantial

trout, miso, vanilla, corn  
cheese, cauliflower, beetroot  
beef, coffee, macadamia  
venison, smoked eel, sorrel  
oxtail sandwich  
spanish mackerel, tomato  
sweetcorn, fennel, popcorn  
trout, treacle, wasabi

## dessert

coconut, passionfruit  
welsh cake  
eccles cake, lemon  
chocolate, raspberry



# beverage packages

## premium beverage package

3 hours 80 pp

4 hours 95 pp

extra hour 20 pp

### **add on arrival:**

cocktail + 20 pp

glass of french bubbles + 25 pp

mocktail + 10 pp

## **sparkling**

NV Holly's Garden Uberbrut, Whitlands, VIC

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## **white**

2013 Crawford River SSB, Henty, VIC

2015 Medhurst Chardonnay, Yarra Valley, VIC

## **rosé**

2014 Tripe.Iscariot 'Aspic' Grenache Rosé, Margaret River, WA

## **red**

2015 Bel-Ami Pinot Noir, Tumbarumba, NSW

2014 Boy With Fruit Shiraz/Cabernet Sauvignon, Mudgee, NSW

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**This package to also include a selection of beers,  
soft drinks, juices and water**



## platinum beverage package

3 hours 105 pp

4 hours 125 pp

extra hour 30 pp

### **add on arrival:**

cocktail + 20 pp

glass of french bubbles + 25 pp

mocktail + 10 pp

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## **sparkling**

NV Veuve Ambal Rosé, Crémant de Bourgogne, FRA

## **white**

2015 Folium 'Reserve' Sauvignon Blanc, Marlborough, NZ

2015 Medhurst Chardonnay, Yarra Valley, VIC

## **rosé**

2015 Coeur Clémentine, Côtes de Provence, FRA

## **red**

2016 Barringwood Pinot Noir, Don Valley, TAS

2013 Rymill Cabernet Sauvignon, Coonawarra, SA

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**This package to also include a selection of beers,  
soft drinks, juices and water**

**Please note:** due to supply and demand, wines may be subject to change

Please note: All information provided below is for use of nel. restaurant only and will not be passed on to any third parties

### booking details

date of event: \_\_\_\_\_ event start time & finish \_\_\_\_\_

event name: \_\_\_\_\_ number guests: \_\_\_\_\_

contact person: \_\_\_\_\_ company name: \_\_\_\_\_

email: \_\_\_\_\_ mobile: \_\_\_\_\_

postal address: \_\_\_\_\_

\_\_\_\_\_ post code: \_\_\_\_\_

### deposit details

card type: Visa  M/C  Amex

card number: \_\_\_\_\_ expiry date: \_\_\_\_\_

card holders name: \_\_\_\_\_ card verification code: \_\_\_\_\_

signature: \_\_\_\_\_ date: \_\_\_\_\_

card holders

### Terms & conditions

**Bookings and Deposits:** The venue will be held for a maximum of 3 business days and will be released should the signed paperwork and deposit not be received within this time. A signed booking form and deposit are required to confirm the booking and the event is not considered confirmed until both are received. Final details of menus, beverages, dietary requirements, AV and floor plans must be confirmed no less than 14 days prior to the event.

Minimum guest attendance is also required at this time with final numbers issued no less than 5 working days prior to the event. If numbers decrease within 5 days of the event, charges will be incurred based on the final numbers confirmed 5 days prior to the event.