



Brunch at the Restaurant
Booking Form Request
Monday 23 November to Friday 24 December 2020

Please complete and return this form via email to restaurant@gingercatering.com.au
Note – your booking is not considered confirmed until the Restaurant Team make contact

Reservation Date	
Booking / Company Name	
Contact Details Name Phone Email	
Guest Numbers	
Reservation Time - (please choose one option from below) 9.00am <input type="checkbox"/> 9.30am <input type="checkbox"/> 10.00am <input type="checkbox"/> 10.30am <input type="checkbox"/>	
Do any guests have special dietary requirements? Name of guest Dietary requirement	
Payment Details <ul style="list-style-type: none">• Credit card details are required to secure your booking date. Please note, no charges will be made unless authorised.• Bookings for 10 guests and above – final payment will be on the day of your booking.• Bookings for 9 guests and less – final payment will be on the day of your booking.• Confirmed reservations may be cancelled in writing up to seven (7) days prior to booking date, without financial penalty.	
Credit Card Type	Visa <input type="checkbox"/> MasterCard <input type="checkbox"/> Amex <input type="checkbox"/>
Card Number CSV Expiry	
Cardholder Name	
Signature	
Final payment will be made via	Credit Card <input type="checkbox"/> Direct Debit <input type="checkbox"/>

OFFICE USE ONLY

Payment made	Amount	Initial	Date	Pax	Date & Time of booking



Christmas Brunch

Saturday and Sunday from 9am - 11am

Using biodynamic free-range eggs from Mulloon Creek Farm + Allsun Farm, bacon + ham from Balzanelli, Allsun Farm + Ingelara farm vegetables + breads from Sanoma Bakery + Deeks gluten free bakery

Ginger's Benedict: poached eggs, double smoked ham, asparagus + lemon myrtle hollandaise served on toasted Turkish bread \$22

Buckwheat pancakes: roasted rhubarb + strawberry, whipped coconut cream, pistachio + rose dukkha V \$20

Jalapeño, sweetcorn + Manchego fritters; spiced tomato salsa, poached eggs, zucchini zoodle, coriander + mint salad \$24

Smashed avocado; lemon, pea + mint, whipped goats' cheese, piment d'espelette on toasted rye V \$20

Gochujang + Fontina cheese omelette, house made kimchi, wilted choy sum, spring onion + sourdough toast \$24

Eggplant 'Zaalouk'; charred eggplant braised with spiced tomato, seared haloumi, coriander, lemon yoghurt + house made pita bread \$22

The Hungry Forester; Allsun Farm eggs, Boxgum Grazing bacon, chipolatas, Spanish morcilla sausage, braised black eye beans, baked field mushroom, wilted spinach, confit blistered cherry tomatoes, potato roesti + toasted sourdough \$28

From chooks with love; two Mulloon Creek Farm eggs of your choice + toasted sourdough \$15

Add your favourite extras for \$5 each

confit blistered cherry tomato / fresh avocado /
grilled bacon (let us know if you want it crispy) / Spanish morcilla sausage/wilted
spinach/ two eggs your way/braised black eye beans / grilled haloumi / whole
baked field mushrooms