

A vertical garden wall is the background, filled with a variety of green plants including ferns, peace lilies, and other foliage. In the center, a dark rectangular sign with the word "EZARD" in illuminated, metallic-looking letters is mounted.

EZARD

Functions  
and Events

# Private Dining Room

An exclusive dining experience is available for the most exquisite of corporate or private gatherings. The private dining room is at the Flinders Lane end of the restaurant, separated from the lounge and main dining room by sheer curtains.

This room is available to groups sized from 8 to 16 who can enjoy either our 5 or 7 course tasting menus or our reduced 3 course a la carte menu.

Seats: Up to 16





# Main Dining Room

Larger groups can share the buzz and conviviality of the EZARD experience in our sleek main dining room catering for parties of 10 to 80 guests.

Seats: Up to 80

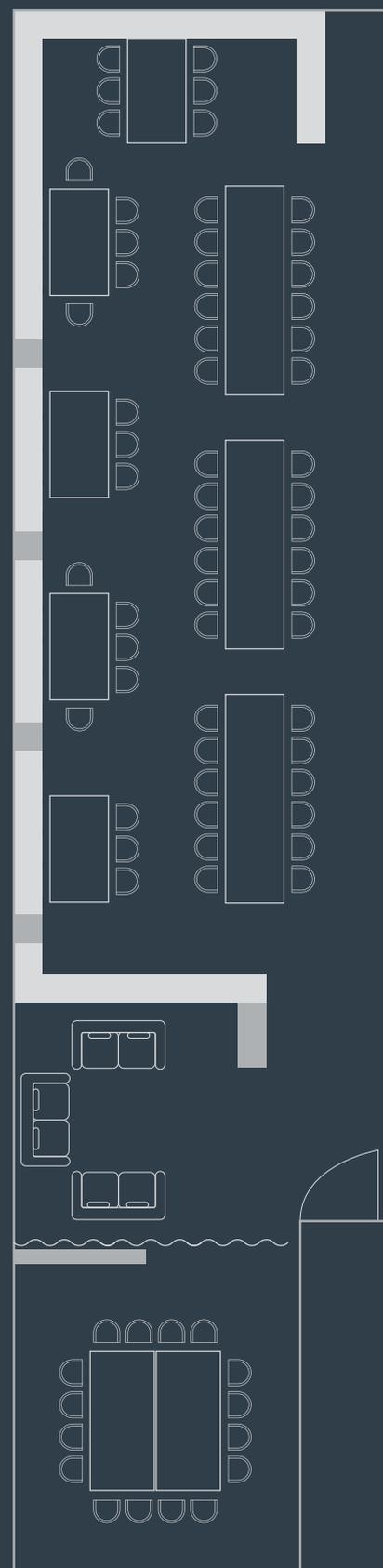
# Exclusive Use

For ultimate exclusivity, why not have EZARD entirely to yourself? Available for lunch and dinner, EZARD's main dining room can be booked for any special occasion: birthday's, anniversaries, weddings, corporate or launch events.

We can work with you to tailor a food and beverage offering that will take your guests on an exquisite culinary journey that is sure to leave them talking for days after.

Seats: Up to 80

Standing Up to 100



# Menu

Our signature dining style is our five and seven course tasting menus. these showcase the dishes we have become renowned for and can be tailored to your needs. With each menu choice we can offer additional options should you want to indulge in some premium produce, or include one of our more popular dishes.

If you would like to include any of these additional items to help personalise your menu, please indicate this in the section of the booking form on the last page. With any of our menus we can always accommodate dietary requirements.



## SEVEN COURSE TASTING MENU \$165<sup>PP</sup>

Swordfish crudo, fermented red chilli, cultured goat milk, quakes, puffed rice, yuzu

Steamed king prawn dumpling, aromatic coconut broth, rainbow trout caviar, chilli

Heritage tomatoes, black plum, smoked quark, toasted rye, hijiki, cabernet vinegar, shiso

Murray cod, rice noodle, lime kosho dashi, creamed garlic, chrysanthemum oil, puffed grains

Pork belly, caramelised apple, sherry caramel, five spice, whipped parsnip

Chinese style duck, mushroom xo fried rice, roasted chilli and tamarind paste, heirloom radish

- or -

Eight score Sher wagyu, crispy yukon gold potato, red wine garlic cream, smoked ox tongue, pepper jus (additional \$25 per person)

Dark chocolate bar, hazelnut praline caramel, raspberry ice cream, salted chocolate cookie

- or -

Dessert tasting plate to share (additional \$10 per person)

## FIVE COURSE TASTING MENU \$125<sup>PP</sup>

Swordfish crudo, fermented red chilli, cultured goat milk, quakes, puffed rice, yuzu

Murray cod, rice noodle, lime kosho dashi, creamed garlic, chrysanthemum oil, puffed grains

Risoni 'risotto', oyster mushroom, preserved truffle, peas, aged parmesan

Chinese style duck, mushroom xo fried rice, roasted chilli and tamarind paste, heirloom radish

- or -

Eight score Sher wagyu, crispy yukon gold potato, red wine garlic cream, smoked ox tongue, pepper jus (additional \$25 per person)

Dark chocolate bar, hazelnut praline caramel, raspberry ice cream, salted chocolate cookie

- or -

Dessert tasting plate to share (additional \$10 per person)

Additional menu options

\*Wagyu supplement: \$25 per person

\*\*Dessert tasting plate to share: \$10 per person

\*\*\*Cheese course served with muscatels, fruit loaf and lavoche: \$14 per person



## 3 COURSES \$125<sup>PP</sup>

Complimentary appetiser, a choice of up to four entrees, four main courses and four desserts. Side dishes are included.

### Starters

Swordfish crudo, fermented red chilli, cultured goat milk, quakes, puffed rice, yuzu  
Steamed king prawn dumplings, golden broth, Brook trout roe, preserved seaweed  
Warm local mushrooms, gruyere custard, salted walnut nougatine, hen egg, witlof  
Pork belly, caramelised apple, sherry caramel, five spice, whipped celeriac

### Mains

House made rice noodle, chickpea, shiitake mushroom XO, daikon  
Murray cod, rice noodle, lime kosho dashi, creamed garlic,  
chrysanthemum oil, puffed grains  
Chinese style duck, mushroom xo fried rice, roasted chilli,  
heirloom radish, spring onion  
Angus beef, koji cream, crisp taro, smoked ox tongue, brussel sprouts,  
pepper jus

### Sides

Maris Piper potatoes, wakame butter, nori furikake  
Assorted salad leaves, goma, tofu, soy

### Desserts

Dark chocolate bar, hazelnut praline caramel, raspberry ice cream,  
salted chocolate cookie  
Fromage frais cheesecake, Tahitian vanilla, rhubarb, plum wine jelly,  
strawberry sorbet, shiso  
Mandarin sorbet, raw honey, coconut Chantilly, black sesame,  
burnt meringue, coriander  
Baked apple skin sable, apple cider crème diplomat, custard apple sherbet,  
spiced caramel apple



# Beverages

We also offer several beverage options so that you can create your ideal event. Our sommelier can match particular wines to your specific menu.

Alternatively, we can create a personalised beverage flight for something really special, or help you choose some wines to be available on the day that we'll curate with you to match your needs.

All our beverage options are charged on a consumption basis with the exception of our matched wine options. [Wine list](#) available on the EZARD website.

## NON-MATCHED OPTIONS

- Parties of 15 and over should pre-select wines to ensure enough quantity and facilitate a seamless beverage service. EZARD requires beverage selection 7 days prior to the reservation.
- Our sommelier is always available to assist with your beverage selection. If you would like to discuss your options in more detail then please indicate this in the beverage section of the booking form.

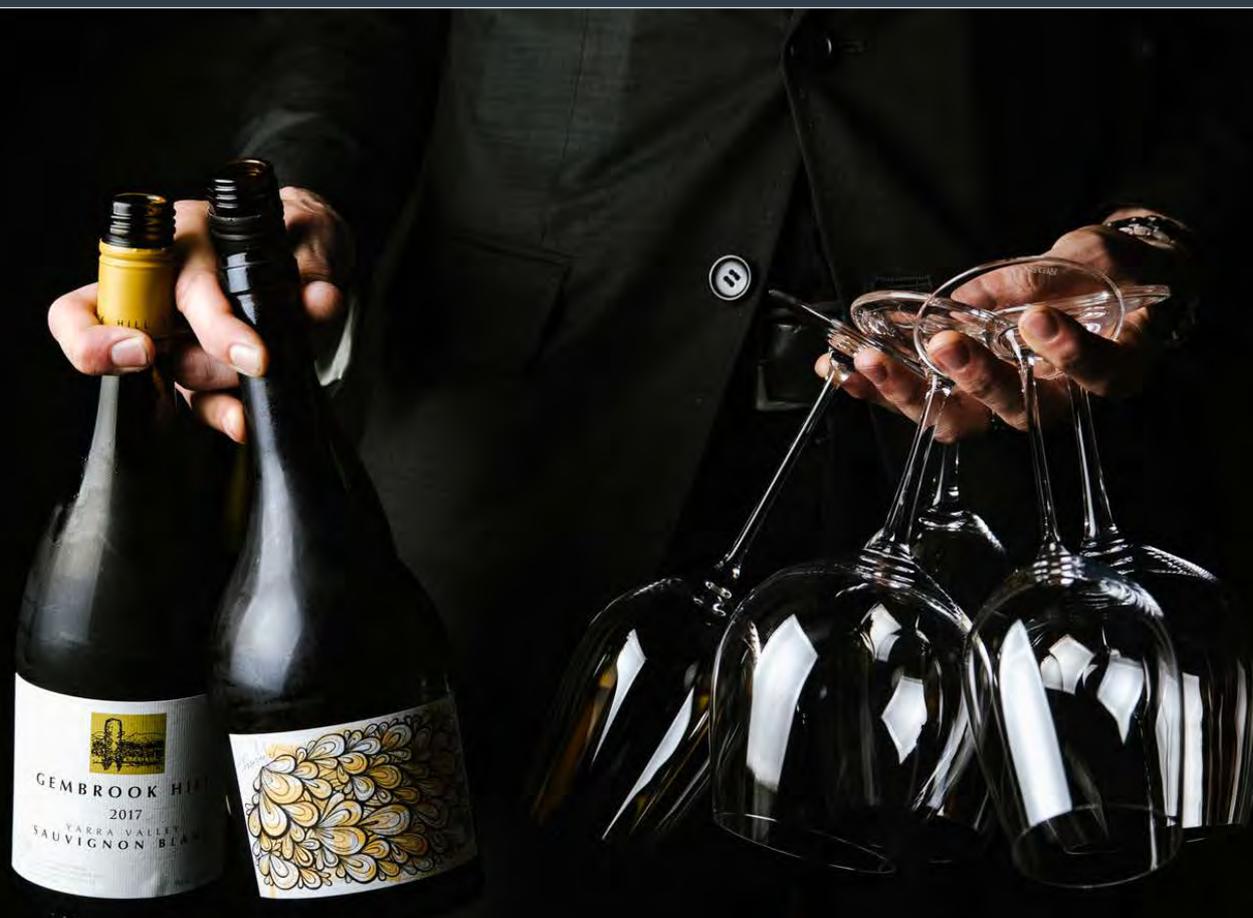
## MATCHED OPTIONS

### 7 Course Tasting Menu

- Classic beverage pairing \$110 per person
- Premium beverage pairing \$180 per person
- Non-alcoholic beverage pairing \$60 per person

### 5 Course tasting menu

- Classic beverage pairing \$85 per person
- Premium beverage pairing \$130 per person
- Non-alcoholic beverage pairing \$45 per person



# Terms and Conditions

- While the menus and wine list provided are as accurate as possible, they are samples only, and are subject to change without notice. Should changes be necessary, items of a similar quality and style will be substituted.
- All prices listed in this document are inclusive of GST.
- Confirmation of menu selection and details of guests with dietary requirements are required at least 7 days prior to the reservation.
- Final confirmation of guest numbers is made 2 days prior to the reservation. Charges will be levied for the confirmed number or final attendance, whichever is greater.
- If the minimum spend is not met, the difference will be levied as a room hire fee and included in the final itemised account.
- We reserve the right to book other events or general diners on the same table(s) on the condition that they vacate prior to your scheduled reservation time.
- Lunch events held during the month of December are required to vacate the restaurant by 4.30pm.
- We reserve the right to cancel a tentative reservation if the deposit and signed terms and conditions have not been received within 7 days of the initial enquiry.

## DEPOSITS AND CANCELLATIONS

A deposit of \$50 per person is required to secure all reservations.

The deposit is deducted from the final itemised account. The balance of the account is required to be paid in full at the conclusion of the event.

All deposits are non-refundable. If the booking is cancelled:

- Prior to 14 days in advance of the reservation, the entire deposit can be returned as a gift voucher or kept on account for use towards another event within 12 months.
- Within 14 days of the reservation, half the deposit can be returned as a gift voucher or kept on account for use towards another event within 12 months.
- Within 7 days of the reservation the deposit is fully forfeited.

## DELIVERIES

All deliveries to be sent down the lane to the left of the restaurant, through the door marked “Mon Bijou” at the end of the lane.

All deliveries must be between 10am -12pm or 4pm – 5:30pm, or by prior arrangement.



## Primary contact details

Name .....

Email .....

Phone ..... Fax .....

Address .....

## Reservation details

Reservation name ..... Organisation .....

Date ..... Mobile phone .....

No. of guests ..... Time .....

Deposit ..... Minimum spend .....

Space ..... Event type .....

## Deposit and event agreement

Visa                       Mastercard                       AMEX                       Diners

Card number .....

Print card holders' name .....

Expiry date ..... CCV number .....

I hereby authorise EZARD to deduct the deposit minimum amount shown above to this credit card

Card holders signature .....

Direct bank deposit

Taragon Enterprises Pty Ltd

Westpac

BSB: 033 115

Account: 212928

Reference: (DD/MM/YYYY Reservation surname)

I understand and agree to all terms and conditions set out in this document

Signature ..... Date .....

This form must be completed and returned to EZARD within seven (7) days of its issue.

\* All AMEX transactions incur a 1.7% surcharge



# E Z A R D

## Menu selection

7C tasting menu (\$165pp)       Wagyu Main course option (+\$25pp)       Separate cheese course (+\$14pp)

Dessert tasting plate (+\$10pp)       Matched wines (+\$130pp)       Premium Matched wines (+\$180pp)

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5C tasting menu (\$125pp)       Wagyu Main course option (+\$25pp)       Separate cheese course (+\$14pp)

Dessert tasting plate (+\$10pp)       Matched wines (+\$85pp)       Premium Matched wines (+\$130pp)

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Limited choice 3C (\$125pp)       Separate cheese course (+\$14pp)       Dessert tasting plate (+\$10pp)

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Limited choice 2C (\$75pp)       Dessert tasting plate (+\$10pp)       Separate cheese course (+\$15pp)  
(Lunch only)

Entree / Main       Main / Dessert

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Special dietary requirements? Please advise .....

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## Beverage

Still and sparkling purified bottled water       Tap water

Wine pre-selection (required for groups of 15 and over)       Sommelier to contact

Sparkling .....      White .....

Red .....      Dessert .....

