



**PRIVATE DINING
& EVENTS**

**AT
LUCY LIU**



THE VENUE

Lucy Liu caters for private events in our exclusive upstairs dining room. The space is fitted with an upholstered banquette and louvre windows, allowing guests to absorb the atmosphere from the main dining room downstairs, or closing them to have a more intimate, private experience.

With a maximum capacity of 20 guests, the private dining room is perfect for that intimate birthday, engagement or corporate celebration. We welcome private events for both lunch and dinner, 7 days a week.





MENU 1

85 per person

PAV'S COLOMBO SPICED NUTS

HIRAMASA KINGFISH SASHIMI, GREEN NAM JIM,
TOASTED COCONUT, AND THAI BASIL

TUMERIC ROASTED CAULIFLOWER, SESAME
DRESSING, FURIKAKE

ROASTED PORK BELLY BAO, HOUSE MADE KIMCHI,
SRIRACHA MAYO

SLOW ROASTED CAPE GRIM SHORTRIB RENDANG,
TURMERIC PICKLES, SERUNDANG

SEASONAL GREENS GARLIC OYSTER SAUCE

STEAMED JASMINE RICE

CHOCOLATE PAVÈ, COCONUT SORBET, CHERRY

MENU 2

100 per person

PAV'S COLOMBO SPICED NUTS

HIRAMASA KINGFISH SASHIMI, GREEN NAM JIM,
TOASTED COCONUT, AND THAI BASIL

YELLOWFIN TUNA SASHIMI, KOMBU AND SESAME
DRESSING, SHISO

TEMPURA PRAWN BETEL LEAVES,
HOUSE MADE PONZU

FRIED CHICKEN BUN, GOCHUJANG,
PICKLED RADISH

SLOW ROASTED CAPE GRIM SHORTRIB RENDANG,
TURMERIC PICKLES, SERUNDANG

SEASONAL GREENS GARLIC OYSTER SAUCE

STEAMED JASMINE RICE

VIETNAMESE COFFEE ICE CREAM, CHINESE
DOUGHNUTS, COCONUT CREAM

MENU 3

120 per person

PAV'S COLOMBO SPICED NUTS

PACIFIC OYSTERS, HOUSE MADE PONZU
AND LEMON

COCONUT AND POACHED CRAB BETEL LEAF, WITH
CURRY LEAF AND TURMERIC

HIRAMASA KINGFISH SASHIMI, GREEN NAM JIM,
TOASTED COCONUT, AND THAI BASIL

KING PRAWN AND CHIVE CRYSTAL SKIN DUMP-
LING, RED VINEGAR DRESSING

TUMERIC ROASTED CAULIFLOWER, SESAME
DRESSING, FURIKAKE

ROASTED WAGYU BEEF, YAKINIKU, HOUSE
MADE MUSTARD

SEASONAL GREENS GARLIC OYSTER SAUCE

STEAMED JASMINE RICE

PALATE CLEANSER HOUSE SORBET

(Alternate drop for 2 below desserts)

DARK CHOCOLATE PAVE, COCONUT AND CHERRY

VIETNAMESE COFFEE ICE CREAM, CHINESE
DOUGHNUTS AND COCONUT



ADDITIONAL ITEMS

These additional items are the perfect way to enhance your banquet to make it that little bit more special for your guests.

CAVIAR BUMPS

30 per person

The ultimate luxury for the start of your banquet. Polanco oscietra caviar grand reserve: Premium grand sturgeon caviar, served with a mother of pearl spoon onto the top of your hand. Best enjoyed with a glass of champagne from our list.

WHOLE ROASTED LAMB SHOULDER

130 per shoulder

12-hour slow roasted lamb shoulder, served with seasonal accompaniments.

2 DOZ

APPELLATION OYSTERS

120

Two dozen Appellation oysters – The greatest oysters from east coast of Australia are chosen daily and selected under the appellation brand ensuring the most premium oysters for you. Shucked to order and served on a bed of crushed ice, simply with lemon, lime and pepper.

STEAMED OR FRIED WHOLE MARKET FISH

\$\$ Market Price

Whole fish chosen fresh from market on the morning. Served with seasonal accompaniments.

WAGYU BEEF

25 per person

Premium Australian wagyu beef, porterhouse or scotch fillet the best of the day. Charred and then roasted whole and served sliced with seasonal accompaniments.

SUBJECT TO AVAILABILITY WHOLE ROASTED PORK RACK

\$\$ Market Price

Served with seasonal accompaniments.



*All items are offered as stated and unfortunately adjustments to dishes are not possible.
**Items are to be ordered as additional to your banquet and not to replace items.

WINE SELECTIONS



WHITE WINE

CLOS CLARE WATERVALE RIESLING, 2022 Clare Valley, SA	84
SADDLEBACK PINOT GRIS 2022 Central Otago New Zealand	80
CORTE GIACOBBE PINOT GRIGIO, 2021 Delle Venezie, Italy	85
NAUTILUS SAUVIGNON BLANC, 2022 Marlborough, New Zealand	75
TAMELLINI SOAVE CLASSICO LE BIN DE CASTIOLA, 2020 Veneto, Italy	85
BREAM CREEK CHARDONNAY, 2021 Pipers River Tas	90
DALRYMPLE CAVE BLOCK CHARDONNAY, 2020 Pipers River Tas	120

RED WINE

GIANT STEPS PINOT NOIR, 2021 Yarra Valley Vic	97
TE KAIRANGA RUN HOLDER PINOT NOIR, 2019 Martinborough NZ	100
POGGIOTONDO CHIANTI SUPERIORE SANGIOVESE, 2019 Tuscany, Italy	79
LAKE COOPER ESTATE SHIRAZ, 2020 Heathcote, VIC	75
SUNSHINE CREEK SHIRAZ, 2018 Yarra Valley, VIC	87
HEAD THE CONTRARIAN SHIRAZ, 2021 Barossa Valley, SA	93
NELDNER ROAD SHIRAZ, 2021 Barossa & Eden Valley, SA	130

For more option of wines, please contact our beverage team.
Soft drinks will also be offered to your guests.

SPARKLING WINE

JANSZ PREMIUM CUVÉE NV Tasmania, Australia	65
SALATIN VALDOBBIADENE MILLESIMATO PROSECCO BRUT, 2021 Veneto, Italy	80
POMMERY, BRUT NV Champagne, France	145
DE SAINT-GALL 1ER CRU BLANC DE BALNC NV Champagne, France	185
BILLECART-SALMON BRUT RESERVE NV Champagne, France	226

ROSÉ WINE

SAINT MAX ROSÉ, 2019 Provence, France	75
DOMAINE SAINTE MARIE PROVENCE CUVÉE TRADITION ROSÉ 2019 Provence, France	90

DESSERT WINE

CHATEAU FILHOT SAUTERNES 2015 (375ML) Bordeaux, France	95
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All beverages are subject to change due to availability.

PRIVATE DINING ROOM COCKTAIL AND BEER LIST

COCKTAIL

TROPIC THUNDER Havana 3, pineapple, coriander, orgeat, orange & lime juice	21.5
SUIKA NINJA Watermelon Soju, Tequila Reposado, Heering Cherry, lime juice	22.5
COCONUT MOJITO Stolen Gold Rum, Coconut Water, Coconut Gomme, Fresh Lime & Mint	22
THE GINGER GEISHA Ginger Liqueur, Shochu, Fresh Lime, ginger Beer (half strength)	15
APEROL SPRITZ Aperol, Sparkling Wine, top up with soda water	22
LUCY LIU DRY GIN NEGRONI Lucy Liu Dry Gin, Compari, Dolin Rouge	25

For more option of wines, please contact our beverage team.
Soft drinks will also be offered to your guests.

BEER & CIDER

KIRIN ICHIBAN - 330ML Japan	13.5
4 PINES PALE ALE - 330ML VIC	12.5
HILLS APPLE CIDER - 330ML New Zealand	12.5

All beverages are subject to change due to availability.

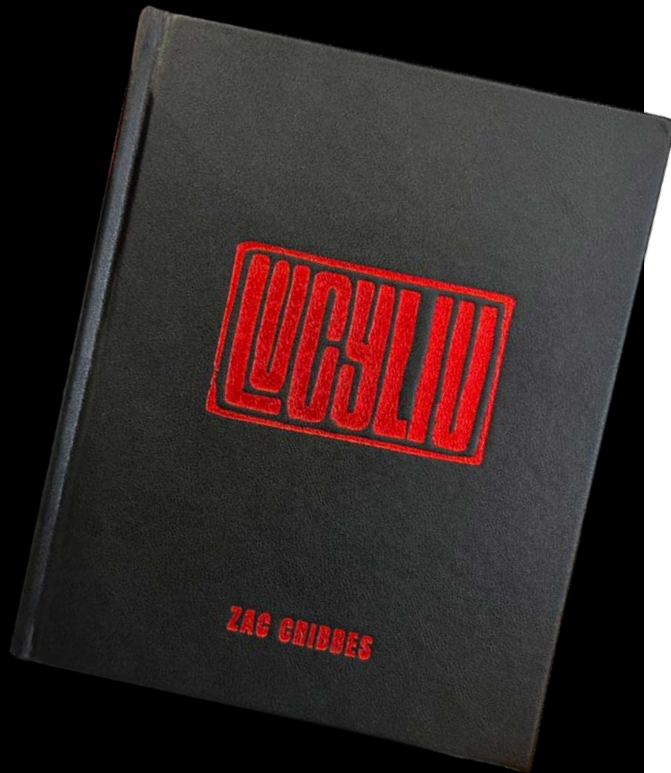




LOOKING FOR A GIFT TO MAKE YOUR EVENT A LITTLE EXTRA SPECIAL?

Consider adding a copy of the Lucy Liu cookbook for each of your guests.

PLEASE ENQUIRE WITH OUR TEAM



Kingfish Sashimi

with Whipped Coconut Cream & Green Nam Jim

Serves 4-6 as a shared entrée

GREEN NAM JIM

3 cloves garlic
1 cm ginger
1 slice lemongrass
1 tsp Murray River salt
3 coriander roots
8 long green chillies, roughly chopped
2 small green Thai chillies (optional)
2 tbsp palm sugar
2 tbsp fish sauce
1-2 limes

COCONUT CREAM

400ml can karo coconut cream

TO SERVE

400g sustainably sourced Kingfish, sliced fillet (ask your fishmonger)
3 tbsp coconut threads, dry toasted
1 bunch Thai basil, leaves torn

GREEN NAM JIM

Peel the garlic and ginger to start, then peel the outer leaves of the lemongrass. The best way to peel the lemongrass is to chop off the bottom 2/3 and then use a vegetable peeler to remove the tough outer leaves until it's about the thickness of a lime and the green ginger centre is left. Slice the lemongrass into fine rounds and chop the garlic and ginger roughly.

Place into a mortar & pestle and pound together with a small pinch of salt until completely mashed. Add coriander roots and keep mashing until a fine paste is achieved. Depending on how spicy you prefer your paste, remove or leave the seeds in the chillies. If you like it really hot, add in a couple of extra small green Thai chillies.

Add chillies to the mortar & pestle and pound until a fine paste is achieved. Add two-thirds of each of the palm sugar, fish sauce and lime juice to begin with, and adjust to your personal taste. It should taste (in this order) hot, sour, salty and sweet.

COCONUT CREAM

If you have the Kara brand coconut cream, place it in a bowl of a kitchen scale and electric whisk and whisk it until it thickens. (If you can't get that brand, use any other full cream coconut cream but don't try to whisk, just drizzle it over.)

TO SERVE

Arrange the kingfish on a plate, trying to stand them up or curl them a little, as they sit up nicely. Spoon the Green Nam Jim generously over the fish and the paste. Sprinkle the toasted coconut over the whole plate. Cut the coconut, cream and fish into small pieces, then tear pieces of Thai basil and arrange on top of the coconut and fish.

One of Lucy Liu's greatest sellers and has been on the menu since the day we opened. This all comes down to the quality of the ingredients and the quality of the sauce. Use a very good quality fish source, like Moya Osei or 3 Crabs, and make sure all your aromatics are super fresh.



Smalls



1. Minimum Spend - The minimum spend is the minimum food and beverage spend requirement to hire the room. Should the minimum spend not be reached on consumption any shortfall will be charged as a room hire fee. All other costs, or additions, incurred by you during the use of the room and the venue are your responsibility and will be charged accordingly.

Minimum spends:

- Monday, Tuesday and Wednesday Lunch and Dinner - \$2,000 across food and beverage
- Thursday, Friday, Saturday and Sunday Lunch and Dinner - \$3,000 across food and beverage

*All events on sundays and public holidays will incur 10% surcharge.

*A 10% service fee will be applied to all private events.

2. Deposit – A deposit amount of \$500 is required in order to secure your booking. The deposit is refundable in its entirety if the event is cancelled 7 days or more prior to the event. The full deposit will be retained by the venue in the instance that the event is cancelled with less than 7 days notice. Should the event be cancelled with less than 3 days notice, the entire food component of the event will be payable in full.

3. Confirmation of Booking - Your booking is confirmed upon payment of the deposit and with your signed acceptance of these terms and conditions. It is required that the signed acceptance of these terms and conditions is returned for our records at the time of payment of the deposit.

4. Final Numbers - Final numbers are required 4 working days prior to the event. This is the number of guests that the venue will prepare for, staff for and charge for on the day. Should numbers decrease within the 4 days period, the final charge for food and beverage will be based on the number of guests confirmed, not the amount of guests attending on the day.

5. Payment - The balance of payment is required at completion of the event. Payment may be made by cash, or major credit card. Lucy Liu does not accept payment post event.

6. Client Responsibility - It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. We will comply with all applicable license requirements, including the responsible service of alcohol, trading hours and the impact of our operations on the surrounding area (including noise restrictions). We may refuse service of alcohol to any person. We may require you to reduce the noise. We are a licensed venue and identification will be checked for guests who appear under 25 years of age when consuming alcoholic beverages. Any damages to the premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance that damages occur, all associated costs will be charged to the nominated credit card. It is our policy to provide

you with the best possible service by friendly and professional staff in order to ensure the success of your event.

7. BYO Policy - No beverage of any kind will be permitted to be brought into Lucy Liu for the consumption of guests.

8. Menu & Beverage Quotation - Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

9. External Suppliers and Decorations - Lucy Liu does not allow any external food products to be brought into the venue with the exception of a birthday cake. This must be pre-organised as part of the event booking and brought in on the day of the event. If you are wanting to use decorations such as flowers or installations, you must consult with the Event Manager prior to making any bookings. Decorations that are deemed inappropriate by Lucy Liu Management will be refused. Please note, sticking objects to walls which may lead to damages are not permitted. All external suppliers will be approved at the discretion of Management. Should external suppliers be approved, it is the responsibility of the client to ensure that all external property is removed at the end of the event.

10. Disabled Access - Please note our private dining room is not wheelchair accessible.

11. AV – We have a projector and screen available for use throughout your event. Please speak to our team directly for information regarding pricing.

Acceptance of terms

(Name) _____

agree that I/we have read, understood and accepted the above terms & conditions.

Signature _____

Print name _____

Date _____



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