TAXI CLUB

FUNCTIONS
D-Vine Restaurant on Flinders
Bar Mystique Lounge

Whether you are looking for a sit down full table service function of up to 60 persons or a Nighclub/Chill Out bar atmosphere of up to 100 persons, we can cater to your needs at a very competitive price.

D-Vine Restaurant on Flinders
Table 'd' hote (set menus) are available in a variety of two course (entrée, mains) or (mains, dessert) or three course (entrée, main and dessert) upon request. D-Vine has the capacity of accommodating up to 60 persons comfortably with full table service. This is an ideal place for your family and friends to celebrate birthdays, weddings, anniversaries or whatever the occasion may be. Children and welcome in the restaurant and you are welcome to play your own music on the night.

For other types of functions such as presentation or award nights we are equipped with a P.A. system and audiovisual facilities.

Some sample menus are attached and if you have any particular requests for your menu, we will do our best to accommodate you. As a Registered Club, we are strictly non-BYO, but we do offer an extensive range of beverages including wines, alcoholic and non-alcoholic drinks at a very reasonable price.

All bookings require a 10% or $100 (whichever is greater) deposit with the balance paid in full 24 hours prior to function. The number of guests must be confirmed at least 72 hours prior to function otherwise a full charge at cost per original number of booking will apply.

Bar Mystique
This is a versatile space, which can be easily transformed into a Nightclub/Party Venue or a relaxed chill out Lounge. D.J. lights and sound equipment, dance floor and audiovisual facilities along with a fully stocked bar are at your disposal.

For fifty guests or more, there is no room hire charge, for under 50 guests we require a $100 charge to cover the costs of the bar person. We do require at time of booking a refundable $100 bond. Additional bar and wait staff can be arranged at a cost $100 per 4-hour function.

Decoration and themes can be provided upon request at a cost suitable to all budgets (we also allow you to decorate the room yourself upon approval).

A canapé or finger food menu is available with prior arrangement.

Bookings are essential with a 10% or $100 (whichever is greater) deposit and the balance payable 24 hours prior to function. A 25% cancellation fee is applicable if less than one weeks notice is given.

For booking details or further information, please contact Gene or Louise at the Club on 9331 4256 or in person, we look forward to your enquiry.

MENUS

(we can cater to your needs, please contact Gene for prices P: 9331 4256)

PARTY & FINGER FOOD MENU

Cheese & chive chicken balls

Spring rolls

Wasabi & soy tempura prawns

Parmesan meat balls

Vine leaf rolls

Curry samosas

Nut crusted fish balls

Bruschetta

Honey & soy chicken tenderloins

D'vine koftas

D'vine smoked salmon rolls

Party pies

Party sausage rolls

Mini dim sims

Salt & pepper calamari

Mini pizzas

Fetta & mint lavash rolls

Also available
Sandwich and wrap plates

OCCASION & FUNCTION MENU

Canapé choices

D'vine fetta & mint lavash rolls
Bruschetta
D'vine vine leaf rolls
Cheese & chive chicken balls
D'vine smoked salmon rolls
Nut crusted fish bites

Entrée choices

French onion soup
Tuscan meat balls
Wasabi & soy tempura prawns
Chicken Caesar salad
Spring rolls & curry samosa plate
Sydney rock oysters topped with salmon roe

Main course choices

Fillet mignon
Beef tenderloin rounds topped with bacon & mushroom on D'vine potatoes

Atlantic salmon fillet, macadamia crusted & served on a bed of broad bean and saffron rice

Fetta, onion & bacon stuffed chicken Maryland with crispy chats

Sticky lamb shanks with ratatouille vegies on mash

Cajun barramundi fillet with a dill & garlic sauce

Chicken supreme with mango curry & currant & almond pilaf

Roast pork with a pear and garlic glaze

All mains served with seasonal steamed vegies

Dessert choices

Ice cream caramel
Sticky date pudding
Fruit salad and ice cream with D'vine toffee sauce
Cheese cake
Strawberry, cream & wafer sticks with warm chocolate sauce
D'vine petit fortes

DEGUSTATION MENU

Canapés
Vine leaf rolls
Smoked salmon rolls
Fetta & mint lavash rolls
Bruschetta
Ocean trout tartars
Thai fish cakes
Cheese & chive chicken balls

Soups
French onion
Pea & ham
Minestrone
Butternut pumpkin

Entrees
Wasabi & soy tempura prawns
Tuscan meat balls
Chicken Caesar salad
Spring roll & curry samosa plates
Sydney Rock oysters Kilpatrick
Cured Tasmanian salmon with rocket & parmesan

Main course
Moroccan beef & chickpea curry with rice

Sticky lamb shank with mash & vegetable ratatouille

Cajun barramundi with dill & garlic rice

Lemon & cracked pepper chicken tenderloins with crispy chats
Shashlik kebab sticks with D'vine salad

Macadamia crusted salmon fillet with broad bean & saffron rice

Dessert

Strawberries, ice cream and wafer sticks
D'vine petit fortes
Cheesecake
Kingston and ice cream delights
Chocolate ripple cake
Fruit, cheese and biscuits
Lemon sorbet