

Large Restaurant Bookings (13-30 guests)

reservations@customhouse.net.au // (02) 4925 2585

Bookings larger than 12 will be required to order off a minimised menu to ensure service runs smoothly and you and your guests have the best experience possible.

As the host, you will be required to choose three meals from our restaurant menu that your guests can choose from on the day.

Please notify us of any/how many children will be in attendance and whether you will require a highchair.

We require credit card details on file for all bookings.

If you are bringing a cake there is a \$2pp cakeage charge.

All Covid-19 restrictions apply.

Unfortunately we are unable to split bills.

On the next page is an example of a the minimised menu that your guests will see on the day.



ENTREES

TOASTED GARLIC FOCACCIA (DF) - 11
confit garlic & rocket

SZECHUAN PEPPER SPICED SQUID (DFo) - 19
with lemon aioli

BURRATA, VINCOTTO MARINATED HEIRLOOM TOMATO,
BASIL & EXTRA VIRGIN OLIVE OIL (V, GF) - 19
add Parma ham - 8

MAINS

MARKET FISH (GF, DFo) - M.P.
chips, herb salad & tartare

PORK BELLY (DF) - 32
salad of wombok, parsley, mint, coriander,
sesame & yuzu dressing

STEAK FRITES (GF, DFo) - 33
250g sirloin, french fries, rocket & Customs House butter