THE NORFOLK ROOM

The Norfolk Room at The Gidley is a private dining space that can seat up to twenty people. Tucked away at the back of the restaurant, it's perfect for a more intimate dining experience. Plus, it comes with its own personalised bar and set menu for your lunch or dinner, that truly has the making s of a special occasion.

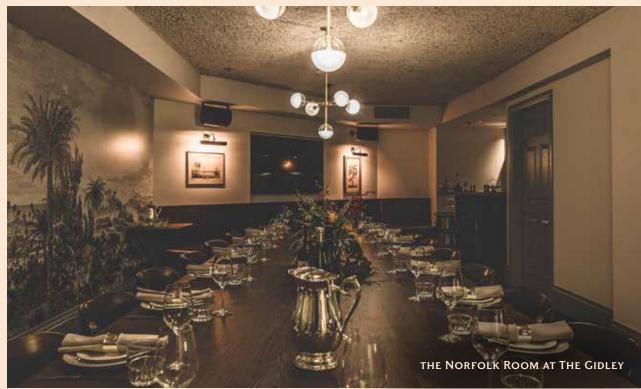
You'll get to indulge in amazing dishes like the char-grilled rib eye on the bone, and our famous 'Spinalis' - a mouthwatering cut of beef that's a must-try. And for drinks, we'll customize your bar with wine, spirits, or cocktails of your choice.

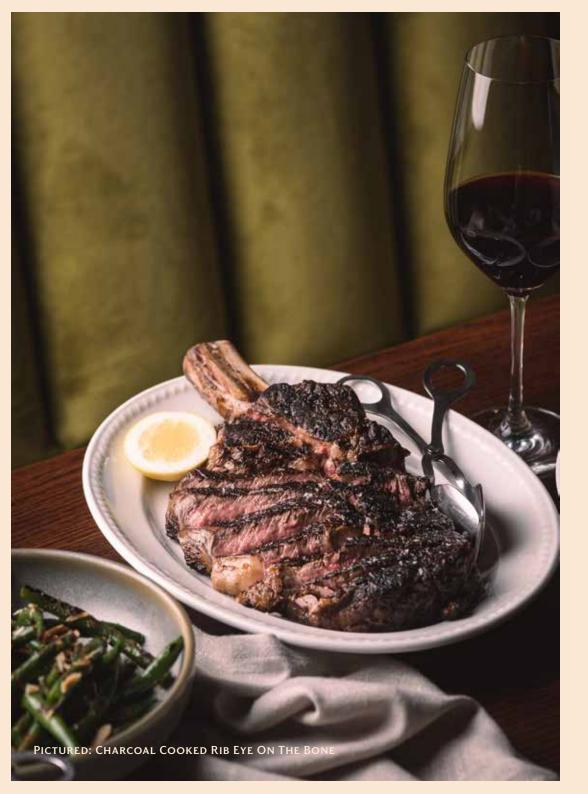
In addition, the Norfolk Room features a 65-inch TV, which can be used for presentations or watching live sports events.

There is a minimum spend of \$2500 on food and beverage, including a prepayment that is required to secure your booking.

- The cost to hire The Norfolk Room is \$2500 minimum spend on food & beverage + 10% gratuity.
- + A prepayment is required to secure the booking.
- + All guests must be aged 18+







FOOD

You have the option between two set menus –'gluttonous', 'indulgent' or for mid week lunches, 'bravado'. None of them you'll regret.

The 'indulgent' menu lends itself to adding on more items from our dining room menu alongside our charcoal cooked rib eye on the bone.

The 'gluttonous' includes both the chicken ballotine and steaks.

SAMPLE

"INDULGENT"
SET MENU
\$110 PP

PRAWN COCKTAIL

PASTRAMI SPICED EGGPLANT

PORK JOWL

CHARCOAL COOKED RIB EYE ON THE BONE
BONELESS RIBY EYE CHOP
ROAST POTATOES
ICEBERG + RADICCHIO SALAD

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BOURBON BABA

The menu may be change depending on seasons and availability of ingredients.

WHEN INDULGENCE IS SIMPLY NOT ENOUGH...

The 'gluttonous' menu is the 'indulgent' set menu with the addition of an extra course — chicken ballotine and cos lettuce salad.

SAMPLE

"GLUTTONOUS"
SET MENU
\$130 PP

PRAWN COCKTAIL

PASTRAMI SPICED EGGPLANT

PORK JOWL

CHARCOAL CHICKEN, CAFE DE PARIS BUTTER
COS LETTUCE SALAD

CHARCOAL COOKED RIB EYE ON THE BONE
BONELESS RIBY EYE CHOP
ROAST POTATOES
ICEBERG + RADICCHIO SALAD

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BOURBON BABA





EXPRESS LUNCH 04

We get it. Sometimes your guests can't sit through a long lunch during the week.

The 'bravado' set menu is a bold showing of The Gidley's line up of decadent dishes worthy of its own menu. The Gidley burger is a bold choice of starters but a tasty one.

If you and your guests are wanting to experience an all-time Norfolk Room long lunch we've come to be known for then choose the 'indulgent' or 'gluttonous' set menu because the 'bravado' is to ensure you're finishing in time for your afternoon meeting.

Not available at dinner or Saturday lunches.

SAMPLE

"BRAVADO" SET MENU \$90 PP

> THE GIDLEY BURGER (HALF PORTION)

CHARCOAL COOKED RIB EYE ON THE BONE **BONELESS RIBY EYE CHOP ROAST POTATOES** ICEBERG + RADICCHIO SALAD

CORN + APPLE DOUGHNUTS



ADD-ON FOOD

Our set menu is sure to satisfy even the hungriest of guests, but if you're looking for more options, you can choose to add items from our dining room menu. If you're unsure about how much to order, ask your reservations manager for their recommendations on portion sizes.

POPULAR ADD ONS

Oysters

Caviar

Black Pearl Beluga Caviar, 30 grams

The Gidley Burger

Thick Cut Bacon

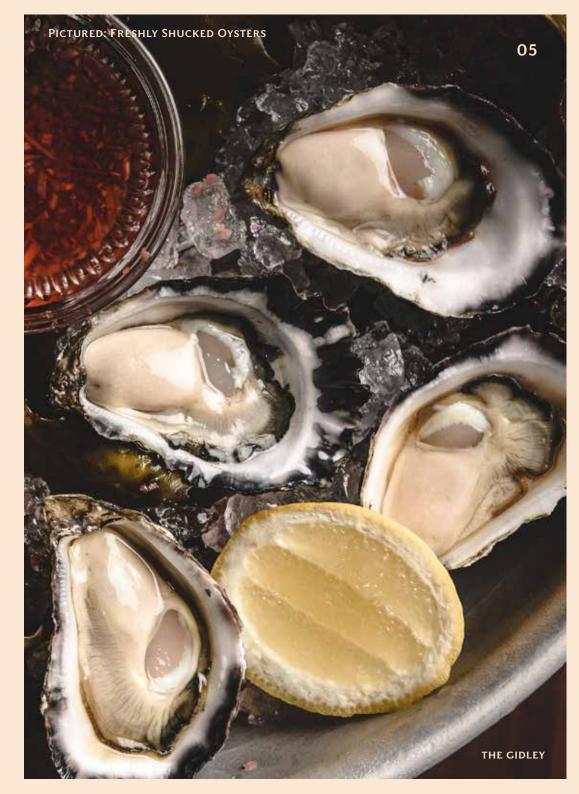
Mashed Potato

Lion's Mushroom with green peppercorn sauce

Spinalis, 220 grams

Most items on the menu can be added to your set menu. Please ask your reservations manager for guidance.

View the full menu online www.thegidley.com.au.





PRIVATE BAR

We will tailor your experience to you, which is why your private bar will be stocked with only the beverages you want your bartender serving.

All beverages are charged on consumption.

WINE

You're invted to select up to 1 x sparkling wine, 2 x white wines and 2 x red wines from the wine list available from the Norfolk Room home page.

We ask you select wines from this list 7 days before your booking to ensure it is available.

COCKTAILS

Wanting to 'up' your beverage offering? Here are cocktail suggestions our bar team can serve on your arrival, during or after your meal.

Negroni for Two

Four Pillars Gin, Cocchi, Campari

Martini

Vodka and/or gin

The Gidley Greyhound

Tanqueray gin, grapefruit, Seppeltsfield dry apera, fizz.

Caffe Express

Ketel One, Mr Black Coffee Liqueur, Mr Black amaro,

agave, coffee

For the most up to date menus and pricing, <u>click here</u>.

DECORATIONS & FLORAL ARRANGEMENTS

The Norfolk Room is a special space but it can also be the canvas for your themed event or branded experience.

Should you choose to fit out the room with added floral arrangements, we recommend Twig & Vine who service the common areas of The Gidley each week.

TERMS & CONDITIONS

Click here for the terms and conditions for the Norfolk Room.



