

tableseventyeight



CASUAL DINING + DELICIOUS FOOD

Table 78 Fabulous Functions Fact Sheet

Table 78 is a modern Australian restaurant situated in the heart of West Perth.

Housed in 3 heritage listed terrace houses and maintaining original features like fireplaces, high pressed tin ceilings and dark floorboards, the restaurant features a spectacular private room and separate lounge area the space offers both large scale events and intimate dining options. With fresh décor and modern touches the restaurant is appealing both day and night. A generous alfresco area is perfect for summertime dining and sundowners.

Well positioned to accommodate large groups and private functions, including interesting functions menus tailored to suit client's needs and access to parking

What you need to know:

Function types	Corporate – staff briefings, presentations, Christmas or client events, special events, weddings
Location	78 Outram Street, corner Murray Street West Perth Parking is available on the street or in nearby parking station
Facilities	Fully Licensed A la carte menu Set menus Functions including private dining room
Capacity	Main restaurant seats 50 seated or 80 cocktail Alfresco area seats 50 (Shaded) or 100 cocktail Private room accommodates 24 seated or 40 cocktail style Separate lounge 12 seated or 16 cocktail
Food	Set menus for lunch and dinner (2, 3 or 4 courses) Cocktail menu Tailor a menu from regular selection or create something unique
Beverages	Consumption Bar Tab Price per head Select your own wine list from our extensive cellar
Numbers	Tentative bookings can be held for 7 days without deposit Complete venue available, minimum spend \$3500
Contact details	Hayley Rooke 9481 6566

Table 78 Key people

Damien Brown – Chef

Damien's career has taken him to some interesting places but he calls Perth home. Trained in New Zealand and working at MG Garage & Luke Mangan's Salt in Sydney, Damien has also worked in London and in international waters as the private chef to the Grundys, based on their yacht! Also working alongside Ben O'Donohue of Surfing the Menu fame, Damien's love of fresh produce (and a special lady) brought him to WA. Heaven for creative inspiration and innovation, Damien supports local producers for his quality ingredients to develop menus focused on clean flavours.

Hayley Rooke – Manager

Hayley's background in hospitality was a perfect springboard into running the Mount Street Café before stepping up to restaurateur at Table 78. With a focus on personal efficient services at both venues, Hayley and Damien make a formidable team!

For more information about functions and dining at Table 78, contact Hayley Rooke on 9481 6566

Table 78

78 Outram Street West Perth 6005

Examples of set menus for Summer

Should you wish for a personalised menu, please do not hesitate to contact us
Menus and prices are subject to change at any time

LUNCH TIME SET MENU OPTIONS:

Set Menu One Lunch time two course express menu \$36

Main

- Smoked chicken Caesar salad with cos lettuce, parmesan croutons, crispy bacon
- Steak sandwich with turkish bread, tomato, caramelized onion, rocket and aioli, fries
- Veal and pork meatballs with roast tomato sauce, spinach, shaved parmesan
- Roasted summer vegetable salad, beetroot, baby carrots, avocado, fennel, toasted seeds, goats cud, smoked walnuts and mint

Dessert

- Shot of espresso with frangelico, vanilla bean ice cream, biscotti
- Warm vanilla bean and blueberry madeleines with passionfruit curd
- Chocolate hazelnut semi freddo, flourless chocolate cake, chocolate mousse

Set Menu Two (Lunch only). For group bookings of 10 or more

2 course menu \$38 (ie, ent/main or main/dessert)

3 course menu \$50

Fresh baked focaccia bread with extra virgin olive oil and dukkah on arrival

1. entree

- ½ dozen natural or tempura oysters with shallot and verjuice
- veal and pork meatballs with roast tomato sauce, spinach, shaved parmesan
- Honey roasted pear and grilled haloumi cheese salad with frisee, red onion, rocket, apple balsamic dressing

2. main

- steak sandwich, turkish bread, tomato, caramelized onion, aioli, rocket, French fries
- Char grilled squid and grilled chorizo salad with mustard fruits, chilli, lemon, rocket
- Seared beef salad, Lebanese seven spice, soy tahini dressing, fetta, cucumber, spring onion and shoots
- Roasted summer vegetable salad, beetroot, baby carrots, avocado, fennel, toasted seeds, goats cud, smoked walnuts and mint
- Smoked chicken Caesar salad with cos lettuce, parmesan croutons, crispy bacon

3. dessert

- Gorgonzola Blue Cheese (Italy), semi dried fruit, fig and fennel toast
- Warm vanilla bean and blueberry madeleines with passionfruit curd
- Chocolate hazelnut semi freddo, flourless chocolate cake, chocolate mousse
- Orange and cardamom pannacotta with caramelised dried figs, orange sauce, almond filo cigar

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LUNCH & DINNER TIME SET MENU OPTIONS:

Set Menu Three

Choose from 2/3/4 course set menu available at lunch or dinner. For group bookings of 10 or more

2 course menu \$55

3 course menu \$70

4 course menu \$75

Fresh focaccia bread with extra virgin olive oil and dukkah on arrival

1. **shared course which will include:**

- house made focaccia bread and dips
- marinated mixed Australian olives, grilled chorizo, parmesan biscuits
- house made focaccia bread with olive oil and dukkah

2. **entree (choose three items)**

- ½ dozen natural oysters with shallot and verjuice
- Chickpea and mustard seed battered prawns with lemon, rocket and harissa
- veal and pork meatballs with roast tomato sauce, spinach, shaved parmesan
- Roasted summer vegetable salad, beetroot, baby carrots, avocado, fennel, toasted seeds, goats cud, smoked walnuts and mint
- Honey roasted pear and grilled haloumi cheese salad with frissee, red onion, rocket, apple balsamic dressing

3. **main (choose three items)**

- fish of the day (selected by the chef determined by the markets)
- Free range chicken breast, spiced roasted baby carrots, smoked eggplant, radish, parsley, coriander salad
- Linguini puttanesca, spicy tomato sauce, black olives, capers, anchovies
- Char grilled sirloin, creamed spinach, roast garlic, toasted bread crumbs, peperonata

4. **dessert (choose three items)**

- Gorgonzola Blue Cheese (italy), semi dried fruit, fig and fennel toast
- Warm vanilla bean and blueberry madeleines with passionfruit curd
- Chocolate hazelnut semi freddo, flourless chocolate cake, chocolate mousse
- Orange and cardamom pannacotta with caramelised dried figs, orange sauce, almond filo cigar
- Pineapple frozen parfait, pineapple and mango salad, coconut tuiles

We have a selection of sides available all priced individually:

Mash potato OR spring onion and goats cheese mash potato	9
Cos salad with persian fetta, cherry tomatoes	7
Caesar salad, cos, crispy bacon, parmesan wafers	9
Truffle green beans with herb bread crumbs and garlic	9

If you would like to add some side dishes just let us know how many you would like when booking in you menu.

Green = Gluten free items

Canapé Menu

Cold Items

Selection of dips on house made focaccia toast

Goats cheese tartlets with basil and braised olive

Selection of fresh sushi

Ricotta, pesto and rocket wrapped with prosciutto

Oysters natural with dipping sauces or Tempura with chilli jam

Roast pear with prosciutto, balsamic, mint

Mini puff pastry tartlets with olive tapenade, slow roast tomato, rocket

Fig and fennel toast with saint agur blue cheese

Assorted finger sandwiches

- smoked ham, mustard guyer, cheddar, white bread
- smoked salmon, rocket, horse radish butter
- chicken and chive mayonnaise

Parmesan, cheddar and chilli cheese straws

Hot Items

Crispy home made pizza with a variety of toppings i.e. roast tomato, chorizo, rocket

Baked sweet potato falafel with yoghurt and coriander

A shot glass of brocolli soup with toasted walnuts and cheddar

Roasted field mushrooms with blue cheese

Spicy cauliflower samosa with tomato kasundi

Mini toad in the hole with caramelised apple and onion

Beef satay skewers with peanut sauce

White fish cakes with tartare sauce, coriander

Smoked chicken tartlets with crème fraiche and chives

Chicken skewers with dipping sauces

Veal and pork meatballs with roast tomato sauce

Salt and pepper squid, romesco sauce

Japanese crumbed prawns with wasabi herb mayo

Seared prawns with tartare dipping sauce

Red = Gluten Free

6 canapés per person – recommended for 45 minutes Selection of 4 varieties from the list above	\$18
8 canapés per person – recommended for 1 hour Selection of 6 varieties from the list above	\$24
10 canapés per person – recommended for up to 2 hours Selection of 8 varieties from the list above	\$30
15 canapes per person – recommended for up to 3 hours Selection of 10 varieties from the list above	\$45

Added extras

Small bowls of food that can be served during the night as something a little more substantial to eat.

These dishes are costed at \$7.00 each minimum order 20 bowls of same item

- Tempura battered snapper and french fries
- Chermoula chicken pieces, with herb couscous pomegranate and yoghurt
- Risotto 1. Wild mushroom risotto with parmesan and thyme
2. Pea, saffron and goats curd
- Bang Bang chicken salad, shredded chicken, soba noodles, peanut and chilli dressing
- Grilled chorizo and spicy tomato sugo on herb mash
- Beef teriyaki sticks with a warm Asian style noodle salad (chilli, soy, garlic)
- Rice paper rolls, prawn and vermicelli noodles, Thai dipping sauce (three per bowl)
- Mini grain mustard and roast beef rolls, with coleslaw and horseradish
- Jerk marinated chicken wings with Creole spices, lime and paprika, blue cheese dressing
- Sough dough melt with ratatouille and french brie

Dessert canapés

\$5 each

- Strawberry fool with meringues
- Sparkling strawberry shooters
- Berry and champagne jelly's with elderflower cordial
- Chocolate and espresso brownie
- Mini lemon tarts

Beverage options

If you would like a customized drink package please do not hesitate to ask

Option One

Pay at the end of the function according to consumption, unlimited choice from our wine and beverage list.

Option two

Have a pre determined bar tab which will be monitored by bar staff, unlimited choice from our wine and beverage list, paid at the end of the function.

Option three

Pay a price per head see below

Package A

Johnny Q Sparkling Wine, New South Wales, Giesen Sauvignon Blanc (Marlborough New Zealand), Salitage Unwooded Chardonnay (Pemberton), Rosily Cabernet Merlot (Marg River), D'Arenberg D'arry's Shiraz Grenache(Mclaren Vale, South Aust.), Crown Lager, Cascade Premium Light & soft drinks

	1 hour	2 hour	3 hour	4 hour	5 hour
Complete package	\$30	\$37	\$43	\$48	\$53

Package B

Johnny Q Sparkling Wine, New South Wales, Galli Estate Pinot Grigio (Sunbury, Victoria), Stella Bella Semillon Sauvignon Blanc (Marg River W.A.), Tim Adams Shiraz (Clare Valley), Paul Conti Cabernet Sauvignon (Woodvale WA), Little Creatures Pale Ale, Rogers Mild, Cascade Premium Light & soft drinks

	1 hour	2 hour	3 hour	4 hour	5 hour
Complete package	\$38	\$45	\$51	\$57	\$62

Package C Premium

Ad Hoc Sparkling Wine Pinot Chardonnay, (Pemberton W.A.), Cape Mentelle Georgiana Sauvignon Blanc (Margaret River, WA), Ashbrook Semillon (Margaret River, WA), Elderton Shiraz (Barossa Valley, South Aust.), Leeuwin Estate Prelude Cabernet Merlot (Margaret River, WA), James Boags, Corona, Red Back Mild, Cascade Premium Light, bottom shelf spirits

	1 hour	2 hour	3 hour	4 hour	5 hour
Complete package	\$43	\$51	\$59	\$68	\$75

Soft Drink Package

	1 hour	2 hour	3 hour	4 hour	5 hour
Soft Drinks Only	\$9	\$13	\$17	\$21	\$25

Terms and conditions (unless otherwise specified in the quote)

PAYMENT TERMS

- Large group bookings require a holding deposit of \$500 at time of booking
- A payment of 50% of estimated cost is required two weeks prior to all functions. This will be a 7 day account. The balance is due and payable to day of the function
- Payment can be made by direct debit
- Cheque, credit card.

ORDERS, CANCELLATIONS AND FINAL NUMBERS

- Three (3) clear working days prior to the function are required.
- Table Seventy Eight reserve the right to hold all or part of the deposit paid to cover administration, co-ordination and planning costs that have been incurred
- Where functions are cancelled with less than the required notice (3 clear working days), there will be either a partial or full charge of the quoted function price.

PUBLIC HOLIDAYS

- Sunday booking will incur a 15 % surcharge
- Christmas Day, Good Friday, Easter Sunday will incur a 30% surcharge