

STAFF ONLY

LONA ST KILDA SERVICE OFFERING + STYLES



1. A-LA-CARTE MENU: Available 12pm-close daily.

How do they book? This menu is available to all bookings and walk-ins and food is served to table as ordered on the day. Please always check booking notes for special requests.

In some circumstances, like pre-show dinner service, we may limit our menu to an express menu to ensure we can service all orders without delay. This is done via the QR code, and verbally communicated to bar staff taking orders. We also have an express cocktail menu for rush periods, these drinks are indicated on the printed menu with a *Lona* marked beside them. We also switch to a limited late night menu every night.

2. DRUNCH MENU: Available 12pm-7pm Sun-Fri + 12pm-4pm Sat

How do they book? This menu is available to all bookings and walk-ins and food is served to table as ordered on the day. In some cases their booking will indicate a Drunch booking. Please always check the booking notes for special requests.

The Drunch menu is packaged offering for 2 hours bottomless drinks and a meal. There are detailed product sheets available on Drunch service & rules so please review in detail. Drunch is either pre-booked or selected by the customer on the day. All meals are ordered on the day and served to the table as ordered.

We offer the following Drunch Packages:

Lona Drunch Classic - \$59pp: Includes 2hr bottomless drinks + a meal

Lona Drunch Zero - \$59pp: Includes 2hr bottomless Zero Alc mocktails + a meal

Lona Cocktail Drunch - \$79pp: Includes 2hr bottomless cocktails from a list of 5 favs plus all the drinks from the classic drunch. Meal sold separately with this package.

3. CHEFS TASTING MENU: Available 12pm-close daily.

How do they book? This menu is available to all bookings and walk-ins. Food is served in set courses. In some case their booking will indicate a Chefs Tasting booking & may be accompanied by an Events Run Sheet if part of a larger event.

The Chefs Tasting Menu is a set 5 dish menu served share style to the centre of the table over a number of courses. All table member must participate, except if they have a dietary requirement, which means they can order off the a-la-carte menu. We can not accomodate any changes or dietaries with the Tasting Menus. The entire table must choose one style of menu, Classic, Premium or Vegan. However if a table is on the Classic or Premium menu individual guests may order the Vegan menu for dietary purposes. Please refer to the Chef's Tasting Service Instruction sheet for more detail.

We offer the following Chef's Tasting Menus:

Chef's Tasting Classic - \$39pp **Chef's Tasting Premium** - \$49pp **Chef's Tasting Vegan** - \$45pp

4. EAT ME EVENTS CANAPE PACKAGE: Available during Private Functions.

How do they book? This menu is booked via our Events Team and is served roaming canape style unless otherwise specifed on the Events Run Sheet.

These packages can only be booked in advance with the events team and must be pre-paid. The offering is withing the Events Booklet available online. Any additional info regarding food service for the event will be contained within the Event Run Sheet found in Quandoo attached to the booking. Staff will be assigned to work private events.

5. MEMBERS PRICING: Available to all Members during service

How do they book? To be eligible for Members pricing a patron must sign up as a member. Currently via our website but soon by downloading our custom Lona Mobile App.

There are various Members offers available every day, some all day and some for specific times. Please refer to the current Members Offers Info sheet for details. To redeem an offer a customer must scan their members barcode at the bar. Members pricing only applies to the individual member, not their guests.