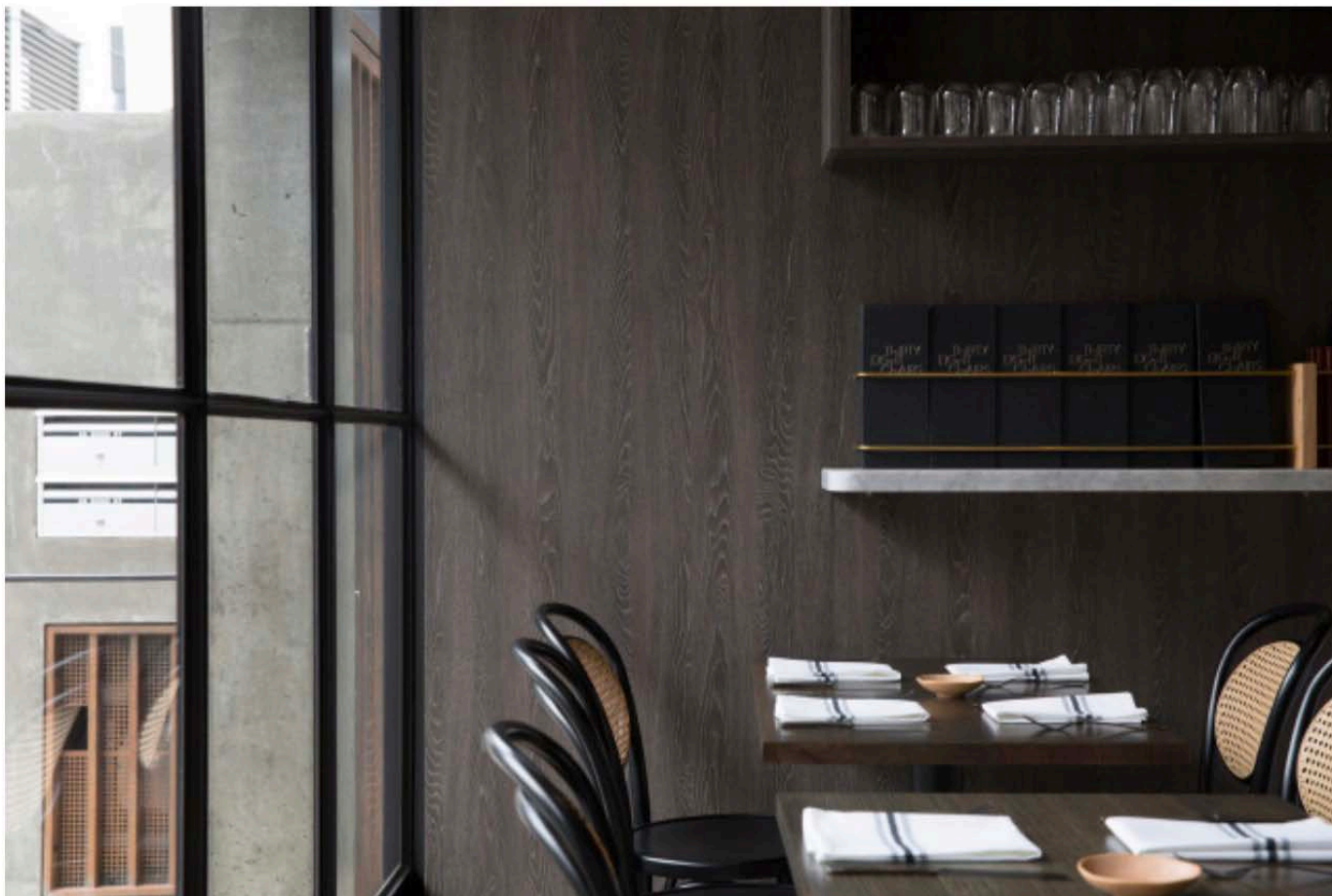


GROUP BOOKINGS



BOND ST, SOUTH YARRA – 38 CHAIRS GROUP – 1300 938 638



FROM THE SUBLIME BEAUTY OF THE AMALFI COAST
AND THE BUSTLING BEACHSIDE LIDOS OF
SALERNO, WITH ECHOES OF 'LA DOLCE VITA'.

A VISIT TO "38 CHAIRS" TRANSPORTS YOU TO THE
BEST OF WHAT ITALY HAS TO OFFER, RIGHT HERE
IN SOUTH YARRA, MELBOURNE.

ITALIAN MARBLE, WINE RED LEATHER AND CONCRETE
FLOORS ARE ALL LIT UP BY A FLOOD OF NATURAL
LIGHT.

THE VIBE IS RELAXED AND FUN AND THE FOOD IS
AUTHENTIC. THE STAFF ARE ITALIAN AND KNOW
WHAT MATTERS MOST, IS TO EXPERIENCE THE
'SWEET LIFE' THAT IS ITALY.

AVAILABLE FOR GROUPS TO ENJOY
ONE OF OUR TAILORED MENUS.

MODERN ITALIAN AT ITS BEST.



MR BOND IS A PLACE FOR SHARING FOOD WITH
FRIENDS, DONE IN A SECLUDED & PROTECTED
ALFRESCO DINING SPACE, REMINISCENT OF THE
SOUTHERN ITALIAN LIFESTYLE.

MR BOND HAS GROWN TO BE A PLACE WHERE PEOPLE
MEET, DRINK & ENJOY SHARED PLATES WITH THEIR
FRIENDS AND FAMILY; CARRYING ON
THE 38 WAY OF LIFE.

THE FOCUS IS ON FRESH PRODUCE, SHARING MEALS
ITALIAN STYLE AND ENJOYING THE AL FRESCO
ATMOSPHERE JUST LIKE IN SOUTHERN ITALY.

THE THIRTY EIGHT GROUPS SIMPLER SIBLING, MR
BOND IS A FLEXIBLE AND VERSATILE VENUE FOR YOUR
NEXT FUNCTION. IT IS AN OASIS IN THE HUSTLE
AND BUSTLE OF SOUTH YARRA AND IS AVAILABLE FOR
LARGE GROUPS.

THE PERFECT SPOT FOR YOUR NEXT FUNCTION.

MAKING A RESERVATION

ALL RESERVATIONS OF 20+ GUESTS WILL BE SEATED IN OUR SAN GENNARO TRATTORIA.

ALL RESERVATIONS OF 11+ GUESTS MUST SELECT ONE OF THE SET MENUS.

A 3% SERVICE CHARGE APPLIES TO ALL RESERVATIONS OF 15+ GUESTS

TENTATIVE BOOKINGS ARE HELD FOR A PERIOD OF 48 HOURS.

CREDIT CARD DETAILS AND COMPLETION OF THE TERMS & CONDITIONS FORM ARE REQUIRED TO FINALISE ALL GROUP BOOKINGS, FAILURE TO DO SO WILL RESULT IN THE TENTATIVE RESERVATION BEING RELEASED.

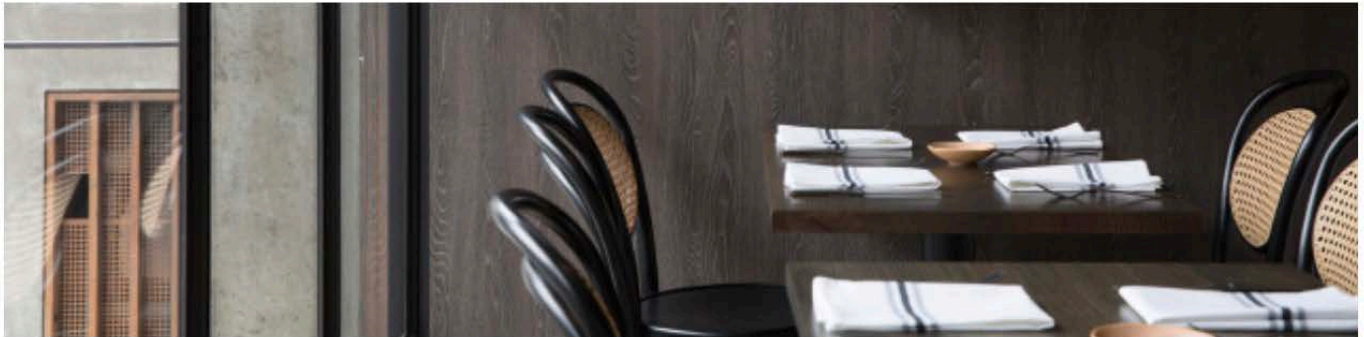
FINAL MENU CHOICES AND DIETARY REQUIREMENTS MUST BE CONFIRMED 2 WEEKS PRIOR TO YOUR EVENT.

FINAL NUMBERS ARE TO BE CONFIRMED 48 HOURS PRIOR TO YOUR EVENT.

FULL PAYMENT IS DUE AT THE TIME OF YOUR EVENT. PRICES ARE INCLUSIVE OF GST.

IN THE EVENT THAT A BOOKING IS CANCELLED WITHIN 48 HOURS OF THE RESERVATION, A 'CANCELLATION FEE' OF \$50 PER PERSON WILL BE CHARGED TO THE CREDIT CARD USED TO FINALISE THE BOOKING.

* MENU CHANGES MAY BE POSSIBLE BUT MUST BE COMMUNICATED WELL IN ADVANCE.



MENUS

LUNCH MENU ALL TO SHARE

2 COURSES
55 PER PERSON
OR
65 with DESSERTS TO SHARE

ENTREES ALL TO SHARE

GREEN OLIVES, BREAD & OIL

CAPRESE, BUFFALO MOZZARELLA,
HEIRLOOM TOMATOES, BASIL

FRIED LOCAL BABY CALAMARI WITH
CELERY & FENNEL SALAD IN MOSCATEL
DRESSING

DAILY SELECTION OF CURED MEAT

MAINS ALL TO SHARE

HOMEMADE POTATO GNOCCHI
WITH NAPOLI SUGO, MOZZARELLA
AND BASIL

LINGUINE PASTA WITH MARYLAND
BLUE CRABMEAT, ASPARAGUS CREAM
& LEMON ZEST

CURLY PAPPARDELLE WITH SLOW COOKED
DUCK & TURKEY RAGU IN NAPOLI SUGO
WITH WILD FOREST MUSHROOMS &
SHAVED PECORINO CHEESE

NONNA'S MENU ALL TO SHARE

3 COURSES
75 PER PERSON

ENTREES ALL TO SHARE

GREEN OLIVES, BREAD & OIL

CAPRESE, BUFFALO MOZZARELLA,
HEIRLOOM TOMATOES, BASIL

FRIED LOCAL BABY CALAMARI WITH
CELERY & FENNEL SALAD IN MOSCATEL
DRESSING

GOLDEN CRUSTED SMOKED MOZZARELLA
SOLDIERS SERVED W TOMATO SAUCE

DAILY SELECTION OF CURED MEAT

MAINS ALL TO SHARE

HOMEMADE POTATO GNOCCHI
WITH NAPOLI SUGO, MOZZARELLA
AND BASIL

LINGUINE PASTA WITH MARYLAND
BLUE CRABMEAT, ASPARAGUS CREAM
& LEMON ZEST

CURLY PAPPARDELLE WITH SLOW COOKED
DUCK & TURKEY RAGU IN NAPOLI SUGO
WITH WILD FOREST MUSHROOMS &
SHAVED PECORINO CHEESE

ICEBERG LETTUCE, HOMEMADE SEMI
DRIED TOMATOES, MINT & PARMESAN
W OIL LEMON DRESSING

DESSERTS CHEFS SELECTION TO SHARE

AMICO MENU ALL TO SHARE

3 COURSES
85 PER PERSON

ENTREES ALL TO SHARE

GREEN OLIVES, BREAD & OIL

CAPRESE, BUFFALO MOZZARELLA,
HEIRLOOM TOMATOES, BASIL

FRIED LOCAL BABY CALAMARI WITH
CELERY & FENNEL SALAD IN MOSCATEL
DRESSING

GOLDEN CRUSTED SMOKED MOZZARELLA
SOLDIERS SERVED W TOMATO SAUCE

DAILY SELECTION OF CURED MEAT

MAINS ALL TO SHARE

HOMEMADE POTATO GNOCCHI
WITH NAPOLI SUGO, MOZZARELLA
AND BASIL

CURLY PAPPARDELLE WITH SLOW COOKED
DUCK & TURKEY RAGU IN NAPOLI SUGO
WITH WILD FOREST MUSHROOMS &
SHAVED PECORINO CHEESE

PAN ROASTED MARKET FISH.

BEEF PORTERHOUSE / CHARGRILLED
200G GRASS FED PORTERHOUSE STEAK.

ICEBERG LETTUCE, HOMEMADE SEMI
DRIED TOMATOES, MINT & PARMESAN
W OIL LEMON DRESSING

FRIES WITH SMOKED SALT & PAPRIKA

DESSERTS CHEFS SELECTION TO SHARE



MAKING A RESERVATION

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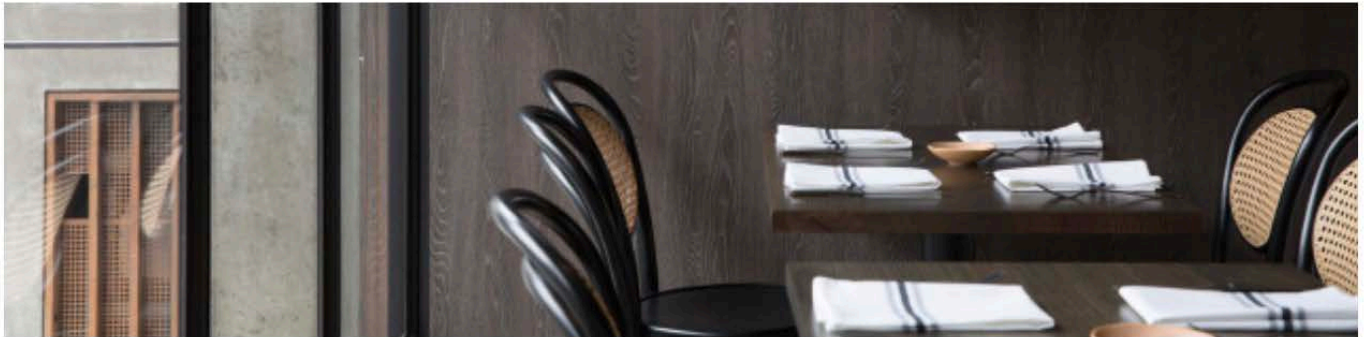
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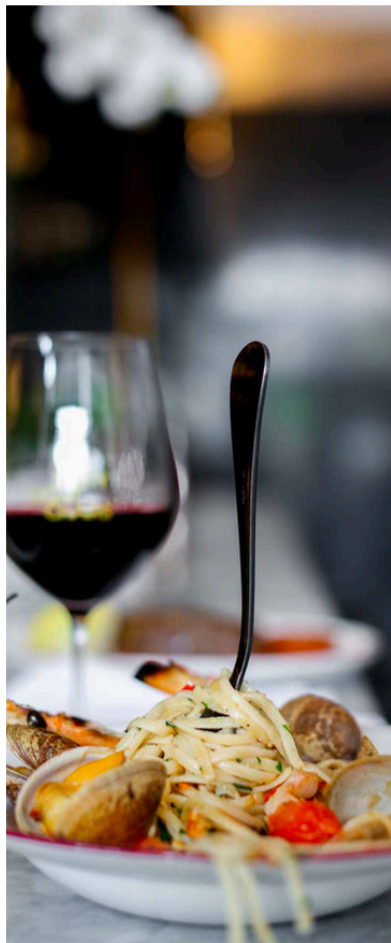
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WWW.THIRTYEIGHTCHAIRS.COM.AU

@38CHAIRS
@38MR.BOND

