



Toppi

OPENING HOURS  
MONDAY TO FRIDAY  
12PM TILL LATE





A WORD FORM  
PAOLA TOPPI

A PASSION SINCE DAY 1  
ONE WORD TO UNDERSTAND ALL THE PASSION  
AND DEDICATION THAT LEADS HIM TO RUN HIS  
RESTAURANTS WITH SUCH PLEASURE

**PAOLA TOPPI**



## ABOUT TOPPI

POSITIONED AT 60 MARTIN PLACE, ON THE CORNER OF ELIZABETH STREET AND OPPOSITE THE RESERVE BANK, TOPPI MARTIN PLACE BRINGS ELEGANT BUT UNCOMPLICATED CLASSICAL SOUTHERN ITALIAN CUISINE TO SYDNEY'S CBD.

NAMED AFTER ITS EPONYMOUS OWNER, THIRD-GENERATION NEAPOLITAN-BORN CHEF, PAOLA TOPPI, TOPPI MARTIN PLACE IS RENOWNED FOR ITS SIGNATURE HOUSE-MADE PASTA.

SILKY, MOUTH-WATERING RAVIOLI, FETTUCINE AND ORECCHIETTE IS MADE FRESH DAILY AND PREPARED FOR CUSTOMERS IN A JAPANESE SASHIMI BAR-INSPIRED OPEN PASTA KITCHEN. ETHICALLY-SOURCED LOCAL PRODUCE INCLUDES WAGYU, LAMB, WILD BARRAMUNDI AND CARPACCIO MADE FROM MARINATED SNAPPER.

TOPPI'S BEVERAGES COMPLEMENT OUR STRONG ITALIAN FOCUS. THE COCKTAIL BAR, CREATE ORIGINAL, SEASONALLY-UPDATED RIFFS ON THE CLASSIC DRINKS, WHILE THE RESTAURANT'S CAREFULLY-CURATED WINE LIST PRESENTS THE FULL EXPRESSION OF ITALIAN HERITAGE AND TERROIR

# CUVÉE LOUISE PRIVATE DINNING ROOM

FACING ELIZABETH STREET, TOPPI MARTIN PLACE'S STYLISH PRIVATE DINING ROOM OFFERS GROUPS THE OPPORTUNITY TO MEET AND DINE DISCREETLY, AWAY FROM THE HUSTLE AND BUSTLE OF SYDNEY CORPORATE

TOPPI PRIVATE DINING ROOM IS AN INDOOR SPACE THAT OPENS UP ON TO MACQUARIE STREET. THE ROOM ACCOMMODATES UP TO 16 GUESTS SEATED AND IS PERFECT FOR BUSINESS MEETINGS, PARTIES, INTIMATE EVENTS AND FUNCTIONS

THERE IS A MINIMUM SPEND OF \$2000 FOR EXCLUSIVE USE OF THIS SPACE AND A 10% SERVICE CHARGE APPLIES IN ADDITION TO THE SPEND.

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CAPACITY :

FEATURES AVAILABLE :

8 – 16 PEOPLE

55" TV SCREEN

AUDIO SYSTEM

AIR CONDITIONING

PRIVATE ENTRANCE



# SET MENU PACKAGES

## SILVER SET MENU 3 COURSES \$90 PP

### ANTIPASTI (FOR THE TABLE TO SHARE)

AFFETTATI BOARD  
PROSCIUTTO SAN DANIELE, BRESAOLA,  
MORTADELLA, SALAMI

HEIRLOOM TOMATO CAPRESE  
(GF, V)  
WITH BUFFALO MOZZARELLA, CHERRY  
TOMATO, OREGANO & BASIL OLIVE OIL.

CALAMARI FRITTI  
SERVED WITH FRESH LEMON & AIOLI.

### SECONDI (FOR THE TABLE TO SHARE)

GNOCCHI SORRENTINA (V)  
WITH NAPOLI, BASIL & BUFFALO MOZZARELLA.

FETTUCCINE ALLA BOLOGNESE  
HANDMADE PASTA WITH VEAL & PORK RAGÙ  
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

CRISPY SKIN 'INFINITY BLUE'  
BARRAMUNDI (GF)  
WITH MASHED POTATOES, LEMON, BUTTER &  
CAPERS SAUCE.

ROASTED SPATCHCOCK ALLA  
DIAVOLA (GF)  
ROSEMARY, GARLIC & CHILLI SAUCE, SERVED  
WITH SEASONAL VEGETABLES.

### DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'  
HOMEMADE PAN DI SPAGNA, COFFEE &  
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE  
ICE CREAM & RASPBERRY COULIS.

## GOLD SET MENU 3 COURSES \$120 PP

### ANTIPASTI (FOR THE TABLE TO SHARE)

AFFETTATI BOARD  
PROSCIUTTO SAN DANIELE, BRESAOLA,  
MORTADELLA, SALAMI

HEIRLOOM TOMATO CAPRESE  
(GF, V)  
WITH BUFFALO MOZZARELLA, CHERRY TOMATO,  
OREGANO & BASIL OLIVE OIL.

CALAMARI FRITTI  
SERVED WITH FRESH LEMON & AIOLI.

RIBBONS OF BEETROOT (GF, V)  
WITH BABY SPINACH, TOASTED PINE NUTS, DANISH  
FETA & WHITE BALSAMIC DRESSING.

### SECONDI (INDIVIDUAL CHOICE)

GNOCCHI SORRENTINA (V)  
WITH NAPOLI, BASIL & BUFFALO MOZZARELLA.

FETTUCCINE ALLA BOLOGNESE  
HANDMADE PASTA WITH VEAL & PORK RAGÙ  
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

CRISPY SKIN 'INFINITY BLUE'  
BARRAMUNDI (GF)  
WITH MASHED POTATOES, LEMON, BUTTER &  
CAPERS SAUCE.

ROASTED SPATCHCOCK ALLA  
DIAVOLA (GF)  
ROSEMARY, GARLIC & CHILLI SAUCE, SERVED  
WITH SEASONAL VEGETABLES.

PAPPARDELLE WITH BLUE SWIMMER CRAB  
HANDMADE PASTA, BEURRE BLANC, CHILLI, CHIVES & LEMON ZEST.

### DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'  
HOMEMADE PAN DI SPAGNA, COFFEE &  
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE  
ICE CREAM & RASPBERRY COULIS.

## PLATINUM SET MENU 3 COURSES \$150 PP

### ANTIPASTI (INDIVIDUAL CHOICE)

HERVEY BAY QLD SCALLOPS AU  
GRATIN  
3 SCALLOPS MADE WITH MEDITERRANEAN HERB  
CRUMB AND YARRA VALLEY SALMON ROE.

CALAMARI FRITTI & FRIED  
KING PRAWNS  
SERVED WITH FRESH LEMON & AIOLI.

SYDNEY ROCK OYSTERS (GF)  
6 OYSTERS SERVED WITH A WHITE BALSAMIC &  
SHALLOT VINAIGRETTE.

RIBBONS OF BEETROOT (GF, V)  
WITH BABY SPINACH, TOASTED PINE NUTS,  
DANISH FETA & WHITE BALSAMIC DRESSING.

PROSCIUTTO & MELONE (GF)  
SAN DANIELE PROSCIUTTO & MARINATED MELON.

CARAMELISED FIGS (GF)  
WITH CRISPY PROSCIUTTO & ROQUEFORT  
CHEESE SAUCE.

### SECONDI (INDIVIDUAL CHOICE)

PAPPARDELLE WITH BLUE  
SWIMMER CRAB  
HANDMADE PASTA, BEURRE BLANC, CHILLI,  
CHIVES & LEMON ZEST.

TAGLIATELLE SCIUE SCIUE  
WITH KING PRAWNS  
HANDMADE PASTA WITH FRESH CHERRY  
TOMATOES, BASIL, CHILLI & GARLIC.

FETTUCCINE ALLA BOLOGNESE  
HANDMADE PASTA WITH VEAL & PORK RAGÙ  
COOKED WITH GARLIC, CHILLI & FRESH BASIL.

LAMB RACK (GF)  
SERVED MEDIUM WITH A RED WINE REDUCTION  
& SEASONAL VEGETABLES.

RANGER'S VALLEY BLACK  
MARKET ANGUS SIRLOIN M5+ 250  
GR (GF)  
SERVED WITH ROASTED POTATOES.

CRISPY SKIN 'INFINITY BLUE'  
BARRAMUNDI (GF)  
WITH MASHED POTATOES, LEMON, BUTTER &  
CAPERS SAUCE.

### DOLCI (FOR THE TABLE TO SHARE)

TIRAMISU'  
HOMEMADE PAN DI SPAGNA, COFFEE &  
MASCARPONE CHEESE.

FLOURLESS CHOCOLATE CAKE  
ICE CREAM & RASPBERRY COULIS.

CHEESE PLATE

# CANAPÉ

## VEGETARIAN & VEGAN

BRUSCHETTA OF FRESH TOMATO & OLIVE CRUMB (V) (DF)	\$ 7
TOMATO, BUFFALO MOZZARELLA & BASIL CAPRESE (V) (GF)	\$ 8
ARANCINI CHEESE (V)	\$ 6
PICKLED BEETROOT, ROASTED PINE NUTS & SPINACH (VE) (GF) (DF)	\$ 7
MINI PIZZA MARGHERITA WITH BUFFALO MOZZARELLA (V)	\$ 7
SEASONAL CAPONATA SPRING ROLL (V)	\$ 8
EGGPLANT INVOLTINI ALLA PARMIGIANA (GF)	\$ 9
RISOTTO PRIMAVERA (VE) (GF)	\$ 11
PORCINI, MUSHROOM RAGÙ & PARMESAN RISOTTO (GF)	\$ 10
GNOCCHI SORRENTINA, NAPOLITANA SAUCE, BUFFALO MOZZARELLA (V)	\$ 12

## SNACKS

LAMB RAGU SPRINGROLL	\$ 9
FLASH FRIED SCHOOL PRAWNS	\$ 21
CALAMARI FRITTI & FRIED KING PRAWNS	\$ 38
MIXED OLIVES	\$ 9
CHIPS	\$ 12
MORTADELLA & SCAMPRZA FLAT BREAD	\$ 14

## WE RECOMMEND

6 CANAPES PP	1 HR
8 CANAPES PP	2 HR
10 CANAPES PP	3 HR
12 CANAPES PP	4 HR

## SEAFOOD

FRESHLY SHUCKED SYDNEY ROCK OYSTER SHALLOT VINAIGRETTE (DF) (GF)	\$ 7
HOKKAIDO SCALLOPS WITH BEURRE BLANC & TOASTED CRUMB	\$ 8
YELLOW FIN TUNA, TOMATOES, BABY CAPERS, SHALLOTS & EVOO (GF) (DF)	\$ 9
FRIED GOLDEN KING PRAWNS CUTLETS (DF)	\$ 9.5
SMOKED SALMON, HOMEMADE BLINI, CRÈME FRAICHE & DILL	\$ 8
CAPPELLACCI PRAWNS, SCALLOPS & GARLIC CHIVE	\$ 13
RISOTTO AI GAMBERI (DF) (GF)	\$ 13
GARLIE KING PRAWNS IN A HERBS & BUTTER SAUCE (GF)	\$ 11
CAVIAR SERVED WITH CREME FRAICHE & BLINI	\$ 25

## DESSERT

VEGAN CRÈME BRÛLÉE	\$ 7
CHOCOLATE GANACHE TART	\$ 4
LEMON MERINGUE TARTS	\$ 6
MINI PROFITEROLES WITH CRÈME PATISSERIERE	\$ 6
MINI TIRAMISÙ	\$ 6
MINI CANNOLI	\$ 6
MINI PAVLOVA	\$ 6
PANNACOTTA & BERRIES	\$ 6
MIXED CHOCOLATE COATED STRAWBERRIES OR A CHOICE OF DARK, MILK, WHITE & RUBY CHOCOLATE SERVED ON GOLDEN SKEWERS (GF) (DF) (VF)	7 \$

## MEAT

CHICKEN SLIDER, MAYO & LETTUCE (DF)	\$ 8
MELONE & SAN DANIELE PROSCIUTTO (GF) (DF)	\$ 8
ARANCINI WITH BOLOGNESE RAGU'	\$ 8
VEAL AND PORK POPETTE DELLA NONNA	\$ 9
BEEF SLIDER, BEETROOT RELISH, ROCKET, CHEDDAR & TOMATO SAUCE	\$ 9
GRILLED LAMB CHOPS WITH PEA & MINT PUREE (GF) (DF)	\$ 10
CROQUE-MONSIEUR ROLL WITH 3 CHEESE & SMOKED HAM	\$ 10
MINI PROSCIUTTO S&WICH (SAN DANIELE & BUFFALO MOZZARELLA)	\$ 9
MINI SALAMI S&WICH (SALAMI & CHEDDAR CHEESE)	\$ 8
MINI MORTADELLA SANDWICH (MORTADELLA & PROVOLONE CHEESE)	\$ 8



# BEVERAGE PACKAGES

## THE STANDARD PACKAGE

### SPARKLING WINE

NV | SANTA MARGHERITA | VENETO | PROSECCO

### WHITE WINE (CHOOSE ONE)

2020 | SERAFINO  
MCLAREN VALE  
CHARDONNAY SA

2021 | PASQUA 'DELLE VENEZIE'  
VENETO  
PINOT GRIGIO

2020 | TORRI CANTINE | ABRUZZO | PECORINO

### RED WINE (CHOOSE ONE)

2020 | MT.TRIO  
GREAT SOUTHERN  
PINOT NOIR

2021 | FANTINI  
ABRUZZO  
SANGIOVESE

2020 | CALA REY | SPAIN | TEMPRANILLO/SYRAH

### BOTTLED BEER

MENABREA LAGER

2HRS - 55\$ PP  
3HRS - 70\$ PP  
4HRS - 85\$ PP

## THE TOPPI PACKAGE

### SPARKLING WINE

NV | PICCINI | VENETO | PROSECCO

### WHITE WINE (CHOOSE TWO)

2021 | CAPEL VALE  
MARGARET RIVER  
CHARDONNAY

2020 | ANTICHI PODERI JERZU  
SARDEGNA  
VERMENTINO

2020 | SANTA MARGHERITA  
TRENTINO  
PINOT GRIGIO

2020 | ALAN MCCORKINDALE  
MARLBOROUGH NZ  
PINOT GRIGIO

### RED WINE (CHOOSE TWO)

2019 | JONES ROAD 'J.J.'  
YARRA VALLEY  
PINOT NOIR

2018 | 'ANTICA CINTA' CHIANTI  
RISERVA  
TOSCANA  
SANGIOVESE

2019 | HASELGROVE 'FIRST CUT'  
MCLAREN VALE  
SHIRAZ

2019 | 3 PASSO ROSSO  
PUGLIA  
NEGROAMARO/SANGIOVESE

### ROSE WINE

2019 | DOMAINES ROYALE DE JARRAS 'PINK FLAMINGO' | FRANCE  
|GRENACHE GRIS

### TAP & BOTTLED BEER

MENABREA LAGER  
BALTER IPA

PERONI 'NASTRO AZZURRO'  
4 PINE PALE ALE

2HRS - 85\$ PP  
3HRS - 125\$ PP  
4HRS - 160\$ PP

## THE SOMM PACKAGE

### SPARKLING WINE

NV | PICCINI | VENETO | PROSECCO

### WHITE WINE (CHOOSE TWO)

2021 | CAPEL VALE  
MARGARET RIVER  
CHARDONNAY

2020 | CECILIA BERETTA SOAVE  
CLASSICO  
VENETO  
GARGANEGA

2020 | SANTA MARGHERITA  
TRENTINO  
PINOT GRIGIO

2020 | ALAN MCCORKINDALE  
MARLBOROUGH, NZ  
SAUV BLANC

### RED WINE (CHOOSE TWO)

2019 | JONES ROAD 'J.J.'  
YARRA VALLEY  
PINOT NOIR

2018 | 'ANTICA CINTA' CHIANTI  
RISERVA  
TOSCANA  
SANGIOVESE

2020 | ANTICHI PODERI JERZU  
CANNONAU  
SARDEGNA

2019 | 3 PASSO ROSSO  
PUGLIA  
NEGROAMARO/SANGIOVESE

### ROSE WINE

2020 | ULTIMATE PROVENCE | COTE DE PROVENCE | GREN/CINS/SYRAH

### TAP & BOTTLED BEER

MENABREA LAGER  
BALTER IPA

PERONI 'NASTRO AZZURRO'  
4 PINE PALE ALE

2HRS - 110\$ PP  
3HRS - 160\$ PP  
4HRS - 200\$ PP

\*ALL PRODUCTS SUBJECT TO CHANGE DUE TO AVAILABILITY – ALL PACKAGES INCLUDE ASSORTYED SOFT DRINKS & JUICES – PACKAGES MUST BE ORDERED BY THE WHOLE GROUP.

# BEVERAGE PACKAGES

## OPTIONAL EXTRA

### SPIRITS & MIXERS

THE FOLLOWING SPIRITS AVAILABLE IN CONJUNCTION WITH YOUR BEVERAGE PACKAGE

#### TOPPI HOUSE SPIRITS

- 1 HOUR - \$20 PP
- 2 HOURS - \$30 PP
- 3 HOURS \$40 PP

#### PREMIUM

CHOPIN VODKA  
LONDON N.1 GIN  
PATRON SILVER TEQUILA  
WOODFORD RESERVE BOURBON  
CHIVAS 12 WHISKY  
HAVANA 7 RUM

- 1 HOUR - \$25PP
- 2 HOURS - \$40 PP
- 3 HOURS - \$50 PP

### CHAMPAGNE

GLASS OF BRUT CHAMPAGNE ON ARRIVAL  
\$ 21 PP

CURATED WINE LIST AVAILABLE ON CONSUMPTION



### COCKTAILS

SIGNATURE OR CLASSIC COCKTAIL ON ARRIVAL  
\$ 19 PP

APEROL SPRITZ  
APEROL - PROSECCO - SODA

NEGRONI  
GIN - CAMPARI - VERMOUTH ROSSO

LYCHEE BREEZE  
VODKA - LYCHEE - CRANBERRIES - LEMONADE

BELLINI  
PEACH - PROSECCO

PERFECT PALOMA  
TEQUILA - COINTREAU - PINK GRAPEFRUIT

\*ALL PRODUCTS SUBJECT TO CHANGE DUE TO AVAILABILITY – ALL PACKAGES INCLUDE ASSORTYED SOFT DRINKS & JUICES – PACKAGES MUST BE ORDERED BY THE WHOLE GROUP.



# PLAN FLOOR



**RESTAURANT**  
CAPACITY UP : 50  
MIN SPENT : ON REQUEST

**CUVÉE LOUISE PRIVATE  
DINNING ROOM**  
CAPACITY : 8 TO 16  
MIN SPENT : 2000\$+10%

**BAR**

**KITCHEN**

**BATHROOM**

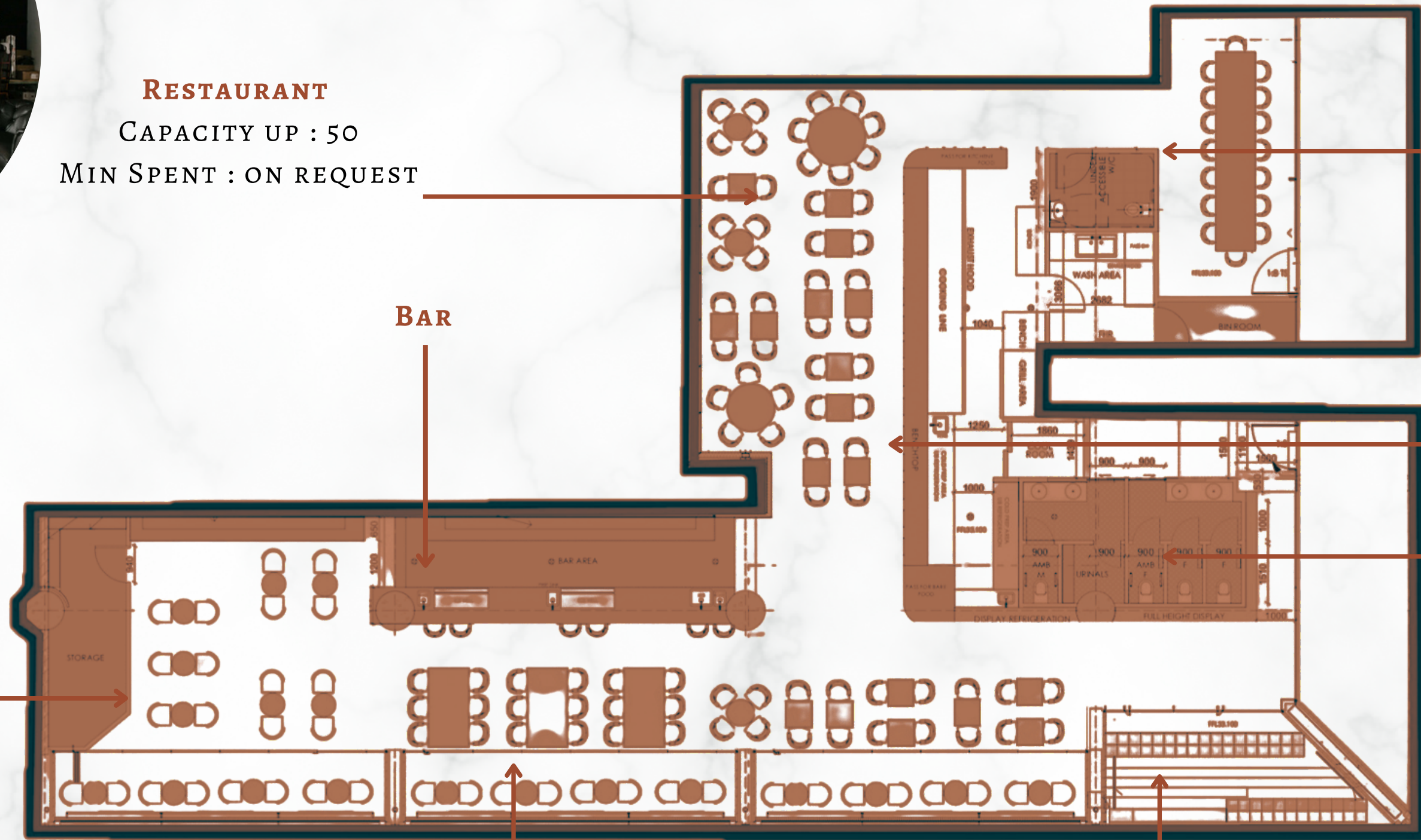
**LOUNGE**

CAPACITY UP : 60  
MIN SPENT : ON REQUEST

**TERRACES (3)**

CAPACITY UP : 15 TO 20  
MIN SPENT : ON REQUEST

**ENTRANCE**



# BOOKING FORM

PLEASE, COMPLETE AND RETURN THIS SIGNED BOOKING FORM TO [INFO@TOPPI.COM.AU](mailto:info@toppi.com.au)

**FULL NAME** :  **E-MAIL** :

**PHONE** :  **NAME ON CARD** :

**BEST TIME TO GET IN TOUCH** :  **MORNING**  **AFTERNOON**  **EVENING**

**NUMBER OF GUESTS** :

**BOOKING DATE** :   /   /

**BOOKING TIME** :   :   **AM**  **PM**

<b>SET MENU</b>	<b>BEVERAGE PACKAGES</b>	<b>OPTIONAL EXTRA</b>
<input type="checkbox"/> <b>SILVER</b>	<input type="checkbox"/> <b>STANDARD</b>	<input type="checkbox"/> <b>SPIRITS &amp; MIXERS</b> — <input type="checkbox"/> <b>TOPPI</b>
<input type="checkbox"/> <b>GOLD</b>	<input type="checkbox"/> <b>TOPPI</b>	<input type="checkbox"/> <b>PREMIUM</b>
<input type="checkbox"/> <b>PLATINUM</b>	<input type="checkbox"/> <b>SOMM</b>	<input type="checkbox"/> <b>ARRIVAL CHAMPAGNE</b>
		<input type="checkbox"/> <b>ARRIVAL COCKTAIL</b>

**DIETARIES** :

**ADD ESSENTIAL INFORMATION** :

## CUVÉE LOUISE PRIVATE DINNING ROOM

PLEASE NOTE TOPPI PDR HAS A CAPACITY OF 8-16 PEOPLE, AND WE REQUIRE A MINIMUM SPEND OF \$2000 ON FOOD AND DRINKS PLUS 10% SERVICE FEE FOR ECLUSIVE USE OF THIS SPACE.

**Yes**  **No**

## CREDIT CARD AUTHORISATION

**CREDIT CARD TYPE\*** :

**CARD NUMBER** :

**CARD NAME** :  **EXP DATE** :   /   **CVC** :

## AGREEMENT

I..... (PRINT FULL NAME) AGREE TO BE BOUND BY THE TERMS AND CONDITIONS AS OUTLINED ABOVE AND CONSENT TOPPI USING THIS CREDIT CARD INFORMATION TO CHARGE IN THE MANNER DESCRIBED ABOVE AND TO CHARGE ANY OUTSTANDING BALANCE AT THE CONCLUSION OF THE LUNCH/DINNER.

*Signature*

THANK YOU FOR YOUR INFORMATION

# TERM & CONDITIONS

ONCE YOU HAVE READ AND AGREED TO THE MENUS AND THE TERMS AND CONDITIONS PLEASE COMPLETE, SIGN AND RETURN THIS FORM TO US AT INFO @TOPPI.COM.AU. YOUR RESERVATION WILL BE CONFIRMED UPON RECEIVERSHIP OF THESE DOCUMENTS.

## CREDIT CARD DETAILS

CREDIT CARD DETAILS ARE REQUIRED TO SECURE AND CONFIRM YOUR BOOKING. PLEASE NOTE THAT A 2% SURCHARGE WILL BE APPLIED TO ALL CREDIT CARD PAYMENTS.

## CANCELLATIONS

CANCELLATIONS ARE TO BE MADE IN WRITING. WE DO REQUIRE A MINIMUM OF 48-HOUR NOTICE FOR ANY CANCELLATIONS, TRANSFERAL OF BOOKING DATE OR REDUCTION IN NUMBERS. FAILURE TO DO SO WILL INCUR A CANCELLATION FEE OF \$50 PER PERSON CHARGED ON THE CARD.

FOR EVENTS AND SPECIAL FUNCTIONS, A \$50 PER PERSON NON-REFUNDABLE DEPOSIT WILL BE REQUIRED TO SECURE YOUR BOOKING.

## CONFIRMATION AND FINAL DETAILS

FINAL ATTENDANCE NUMBERS AND DIETARIES ARE REQUIRED 48 HOURS PRIOR TO YOUR RESERVATION, AND YOU WILL BE CHARGED FOR THAT NUMBER. WE WILL ALWAYS TRY OUR BEST TO ACCOMMODATE ANY CHANGES TO YOUR RESERVATION BUT PLEASE BE AWARE THAT INCREASES AND DECREASES TO THE AMOUNT OF PEOPLE ON YOUR RESERVATION WILL BE SUBJECT TO AVAILABILITY.

## FOOD AND BEVERAGES

TOPPI DOES NOT PERMIT OUTSIDE FOOD OR BEVERAGE TO BE BROUGHT ONTO THE PREMISES. PLEASE NOTE THAT SET MENU PRICES DO NOT INCLUDE DRINKS. ALL FOOD AND BEVERAGES LISTED WITHIN THIS PACKAGE ARE SUBJECT TO CHANGE WITHOUT NOTICE BASED ON SEASONALITY AND AVAILABILITY.

## RESPONSIBLE SERVICE OF ALCOHOL

TOPPI IS COMMITTED TO RESPONSIBLE SERVICE OF ALCOHOL. INTOXICATED GUESTS WILL NOT BE SERVED. IT IS A LAW REQUIREMENT, THAT INTOXICATED PERSONS ARE REMOVED FROM LICENSED PREMISES.

## SERVICE FEE

FOR GROUPS OF 6 PEOPLE OR MORE A DISCRETIONALLY 10% SERVICE CHARGE IS ADDED TO THE FINAL BILL AS A GRATUITY AND IS PAID DIRECTLY TO THE WAITSTAFF.

## RIGHT TO EXCLUDE

IT IS OUR ABSOLUTE RIGHT AND WILL BE EXERCISED IN OUR SOLE DISCRETION THE RIGHT TO EXCLUDE OR EJECT ANY PERSON OR PERSONS FROM THE VENUE FOR ANY REASON WITHOUT LIABILITY FOR ANY LOSS OR DAMAGE ALLEGED TO HAVE ARISEN FROM ANY SUCH EXCLUSION.

Toppi

GRAZIE

**WE'D LOVE TO HEAR FROM YOU!**

60 MARTIN PL, SYDNEY NSW 2000

(02) 8080 7765

INFO@TOPPI.COM.AU

