

little Miss



Celebrating with Little Miss
“a bottle of wine contains more philosophy than all the books in the world”

Little Miss evolved from an overwhelming passion for hospitality and worldly experiences. Our bar is a true sign of investment and growth within our community. It's intended as a place to pause for a moment or for the entire evening.

Our wine selection contains the bottles we love to drink, sourced both locally and from around the globe. The list features small producers and exciting blends covering the breadth and depth of the winemaking world.

The menu is seasonal, with dishes designed for flexible dining – with smaller tapas style or larger boards to share.

Little Miss complements its neighboring restaurant Miss Amelie. As a pre or post dinner drink or snack, or a destination in its own right.

Events

Little Miss is a wine bar that is tailored to those seeking a sophisticated venue. The stylish interior, wide range of wines, cocktails, and delicious food will wow your guests and have them talking for months.

Little miss can be hired exclusively for private use Wednesday- Saturday.

Costs

Exclusive hire of little miss will require a deposit of 25% of total cost, paid upon booking confirmation.

Canapés (A) - \$20 per head per hour. This guarantees that all guests leave satisfied. Please see attached menu below. We allocate four items per hour; selections can be made accordingly.

Canapés (B) – Request X amount of an array of menu items. We will work with you to ensure timeframe and amount of food is optimal. Pricing quoted to fit selections.

Alcohol - Because you have full use of our wine bar, there are multiple options for beverage packages.

Bar tab - Open or limited. A \$ limit or certain selection of alcohol can be arranged prior to the event to ensure smooth sailing during the event.

Package- Our base Drinks Package runs at \$40 per head, covering drinks* over a 3 hour period.
(*Wine, Beer & Soft drinks)

Pay as you go – guests pay for their own drinks on the night.

Miss Amelie canapé menu

PREMIUM OYSTERS, CHAMPAGNE MIGNONETTE
CURED SALMON, BUCKWHEAT BLINI, CAVIAR
CONFIT TOMATO TART, GRUYERE CUSTARD, BASIL
BUTTERMILK FRIED CHICKEN WINGS, BARRERO
PUMPKIN & GOATS CHEESE ARANCINI
PORK & APPLE SAUSAGE ROLL, RELISH
PRAWN + GINGER DUMPLINGS, PONZU
STEAK + ONION PIES, RELISH
STEAK TARTARE, RYE LAVOSH, SIEVED EGG
HERVEY BAY SCALLOPS, PARSNIP, TRUFFLE
CHICKEN RICE PAPER ROLLS
BRAISED DUCK LEG 'CIGARS'
VEGETABLE CURRY PUFFS, PEANUT SOUR SAUCE
POACHED PEAR, GORGONZOLA, JAMONSERRANO
SALMON SASHIMI, NORI, AVOVADO, SEAWEED
KING PRAWN TOAST, LIME MAYO
FRIED SZECHUAN CALAMARI, JAPANESE MAYO
CRUMBED JOHN DORY, TARTARE SAUCE
WAGYU CHEESEBURGER, BRIOCHE
QUICHE LORRAINE
PULLED LAMB, CAULIFLOWER TABOULI
ASSORTED GOURMET FINGER SANDWICHES
PUMPKIN, SPINACH & PINE NUT 'PIN WHEEL'

'SWEET'

LEMON MERINGUE PIE
CHOCOLATE TORTE
ECLAIRS
PAVLOVA
CUSTARD TART
PINK LAMINGTONS
CARROT CAKE
POPPYSEED CHEESECAKE

*Please note this is a sample menu and is subject to change.

*Any special requests for food items will be considered. Discuss with your event organiser dietary accommodations.

TERMS AND CONDITIONS

Deposit

A deposit is required for the booking to secure your desired date.
Payments to be made through email link supplied via NBI & Stripe.

Cancellation Policy

All cancellations must be made in writing to info@missamelie.com.au. Full refund of deposit is applicable if cancellation is made more than two weeks prior to the event date. If cancellation is made inside this window, your deposit is non-refundable. Deposits may be transferable to a further date.

Transfer of date

We ask that this be submitted in writing, and we will do our best to transfer dates where possible.

Final Guest Numbers

Final guest numbers are to be submitted 7 days prior to the event.
This will be the minimum number of guests that will be invoiced for food. Additional guests may be added after this time and will be charged accordingly.

Final Payment

All bills, tabs, and food costs must be settled at the end of the function. If an invoice is required, please inform us prior to the function. Bank details can be provided for transfers if preferred.
Card payments will acquire a 1.1% surcharge, inline with our merchant facilities fee. VISA, MasterCard & AMEX accepted.

Damages

The client will be held liable for any damage to property on the premises during the event and will be responsible for the cost to repair or replace damaged items. Security for the event can be arranged, and associated costs will be invoiced accordingly.
We practice Responsible Serving of Alcohol. We reserve the right to refuse alcohol to any person and/or ask that they leave the premises.