


SAIGON

SALLY 

FUNCTIONS PACKAGE.

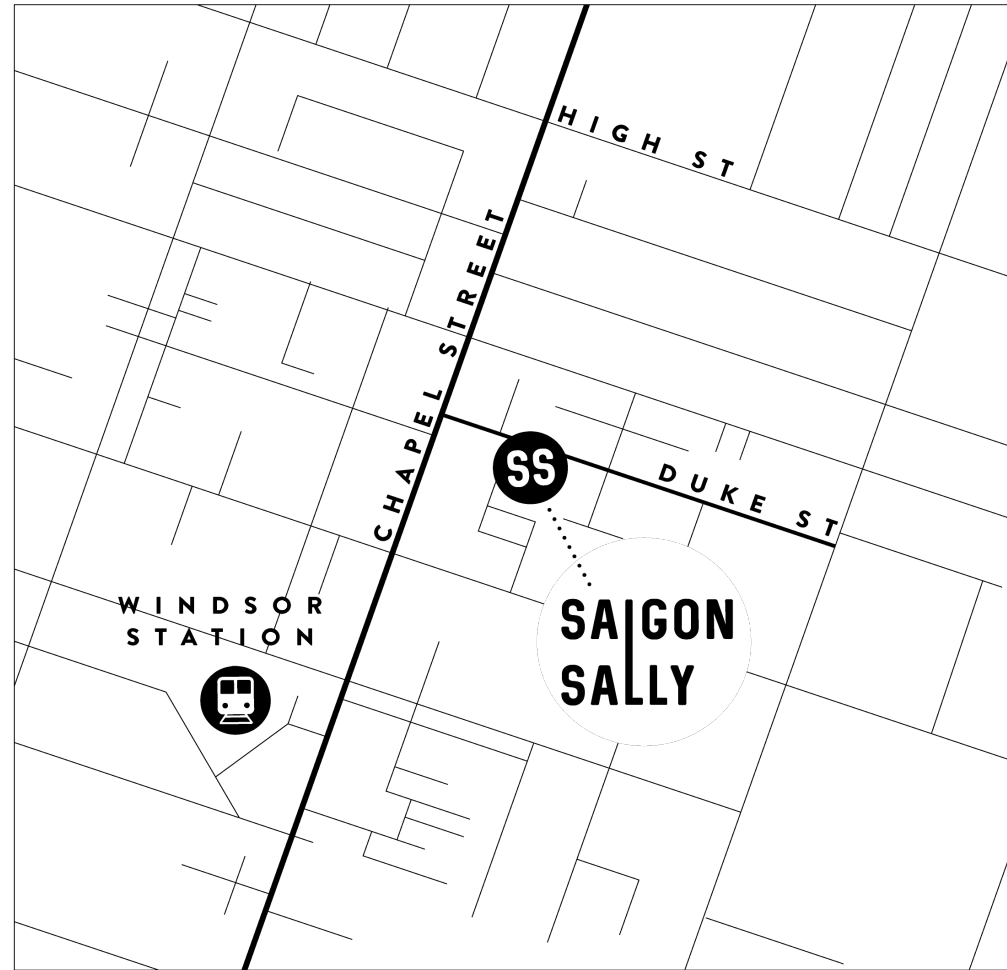
SAIGON SALLY

WINDSOR'S MOST ELUSIVE MISTRESS.

Introduce yourself to Windsor's most elusive mistress, Saigon Sally. Located on one of Melbourne's most photographed laneways, the vibrance of her surrounds is echoed on the plate. An industrial installation above the bar, mirrors her ethos of beautiful, thoughtful, dining with purpose, as the fully functional liquor "chandelier" ramps up the theatrics of the space.

Chef Adrian Li's contemporary flair breathes new life into his Vietnamese inspired dishes. Influenced by classical french technique, Li's direct relationship with Vietnamese market produce unfolds as a fresh and fun expression of Melbourne dining.

Let our knowledgeable staff guide your group through the experience of a night with Sally, exploring the flirtatious side of Vietnamese cuisine.



**2 DUKE STREET
WINDSOR 3181**

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SPACES

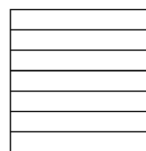
Sally has a diverse range of dining options for groups of up to 20, with whole venue hire available for groups of up to 70 seated. Speak to our restaurant manager to enquire on how we can best accommodate your group.

CAPACITIES

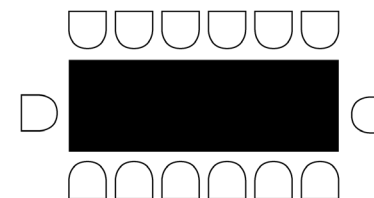
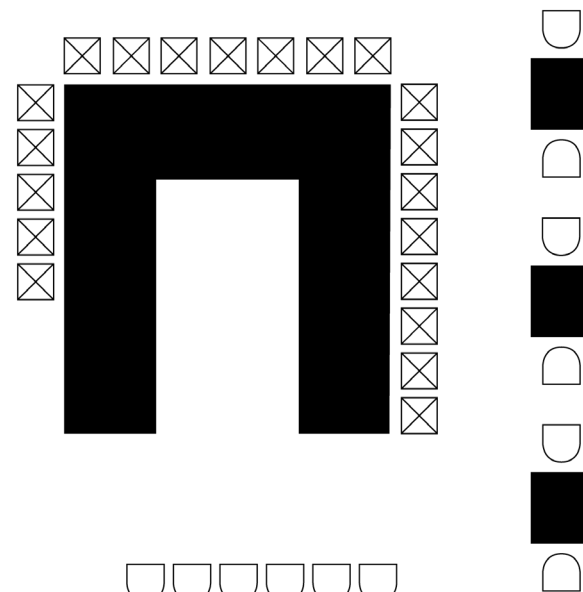
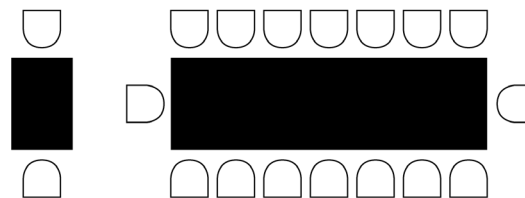
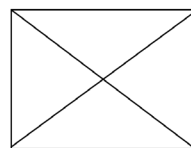
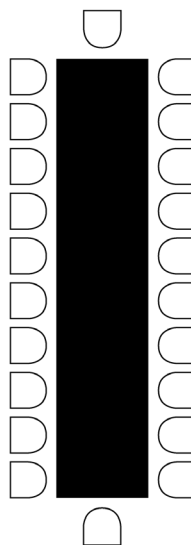
STAIRS	=	20 PEOPLE
BANQUET	=	16 PEOPLE
BACK BANQUET	=	14 PEOPLE
BAR STOOLS	=	20 PEOPLE
TOTAL SIT DOWN	=	70 PEOPLE

Including 20 at the bar.

ENTRY



STAIRS



CANAPES

Designed for flexibility and ease, our canapé menu is perfect for networking functions or larger groups. Speak to our restaurant manager for guidance with dietary requirements to find the best fit for your occasion.

*Please note the canapé menu is only available with whole venue hire.

SMALLER

Fresh Oysters Green sriracha, gin & compressed apple (gf)	\$4	Banh Khot Sweet potato, beans & smoked coconut milk (gf)	\$3
Kingfish Ceviche Pomelo, shallots & chilli on betel leaf (gf)	\$4	Vietnamese Scotch Eggs Honey, five spice & garlic	\$4
Bo La Lot Chargrilled lemongrass beef cigars	\$4	Grilled Wagyu Tataki Crispy garlic & pomegranate ponzu (gf)	\$6.5
Spicy Chicken Ribs Served with sriracha mayo (gf)	\$3	Tempura Eggplant W/ mushroom XO (gf, v)	\$4.5
Seared Scallops Green apple curry, marinated salmon roe (gf)	\$5	Soft Shell Crab Green mango rice paper roll	\$5
Fried Tofu Pumpkin, lemongrass & coconut (gf, v)	\$3	Tossed Grilled Corn Raddish, Vietnamese mint & coriander (gf)	\$4
Avocado & Prawn Blini Avocado, prawn ceviche, basil & chili	\$4		

LARGER

Coconut Chicken Pickles, peanuts & herbs (gf)	\$6.5	Roasted Cauliflower Pinenuts, whipped sichuan tofu & chilli oil (gf, v)	\$6
Banh Xeo Taco Pork, Prawn & bean shoots (gf)	\$6	Rice Crepe Glass noodles & exotic mushrooms (v)	\$5
Smoked Duck Green Papaya, mint & shredded iceberg (gf)	\$6.5	Banh Mi Pulled pork, carrot daikon & chillies	\$5
San Choi Bao Spanner crab, black fungus & shiitake (gf)	\$7	Sticky Lamb Ribs Fennel, oyster sauce, mandarin glaze (gf)	\$6
Prawn Slider Prawn, cabbage, kewpie	\$6	Spicy Mi Goreng Thin egg noodles, chilli jam, shallots & 63° egg (v)	\$6

DESSERT

Tira-Mi-Sally Macaron, Viet coffee parfait, & peanut brittle (gf)	\$5	Yuzu Meringue Pie Yuzu curd, white chocolste mousse, & shiso marshmallow (gf)	\$4.5
Chocolate Brownie Salted galangal caramel (gf)	\$4.5	Banh Bo Nuts Vietnamese doughnut, salted galangal caramel & toasted coconut sorbet (gf)	\$3

SIT DOWN

Make yourself comfortable as our team guides you through our interactive sharing menu. Use the following menu as an example of our ever evolving offering, depending on what's good at the market.

Please note groups of 9 or more are required to dine on our All In menu. If the client has opted for whole venue hire, our canapé menu is also available.

ALL IN. \$64pp

Fried Chicken Ribs

Gochujang, sesame, kewpie, basil & sriracha (gf)

Kingfish Ceviche

Pomelo, green papaya, shallots & chilli on betel leaf (gf)

Banh Xeo Taco

Pork, prawn, coconut, turmeric, beanshoots & spring onion (gf)

Vietnamese Chicken Coleslaw

Coconut poached chicken, crisp vermicelli & peanuts (gf)

Eggplant XO

Mushroom XO, tempura eggplant, chilli & mint (gf, v)

Canh Chua

Barramundi, okra, tamarind, pineapple & taro stem (gf)

Snow Peas

Galangal, tamarind & breakfast radishes (gf)

Banh Bo Nuts

Vietnamese doughnut, salted galangal caramel & toasted coconut sorbet (gf)

Tira-Mi-Sally

Macaron, Vietnamese coffee parfait, condensed milk & peanut brittle (gf)

BEVE RAGES

A vibrant melange of tropical produce makes for an expertly balanced cocktail list. Served alongside crisp beers and a handpicked wine selection which perfectly complements our light and fresh cuisine. Hosts have the choice of a fixed price per guest or may be charged on consumption basis.

For a consumption selection please speak with our restaurant manager.

*Please note beverage packages are only available with whole venue hire.

BASIC

BEER

Bia Hanoi (can)
4.2% Vietnam
Coopers pale ale (750ml)
4.5% Australia

SPARKLING WINE

Cloudy Bay Pelorus NV
Marlborough, New Zealand

WHITE WINE

2016 Henpecked Sauvignon Blanc
Margaret River, WA

RED WINE

2016 Henpecked Shiraz
Margaret River, WA

\$15pp, per hour. Minimum 3hrs

ADD ON Cocktails at \$10 per cocktail five options (pick two) - to be pre-ordered

LYCHEE 'N' PASSIONFRUIT
Vodka, lychee and passionfruit

ESPRESSO MARTINI
Vodka, cold drip coffee

SOUTHSIDE
Gin, lime and mint

PREMIUM

BEER

Bia Hanoi (can)
4.2% Vietnam
Coopers pale ale (750ml)
4.5% Australia

SPARKLING WINE

Cloudy Bay Pelorus NV
Marlborough, New Zealand

WHITE WINE

2016 Henpecked Sauvignon Blanc
Margaret River, WA

2015 Lightfoot and Sons Chardonnay,
Gippsland, VIC

RED WINE

2016 Henpecked Shiraz
Margaret River, WA

2016 Domaine Chandon Pinot Noir,
Yarra Valley VIC

\$20pp, per hour. Minimum 3hrs

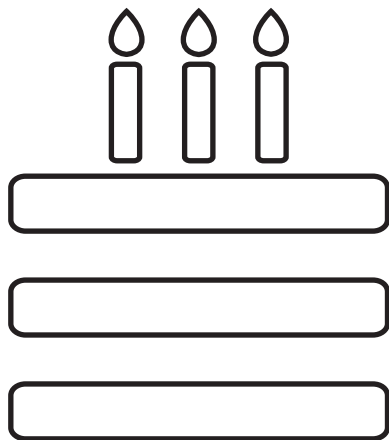
BELLINI
Peach and sparkling wine

KNICKBOCKER
Strawberry, raspberry, rum and cointreau

CAKE

Pastry chef Felix Goodwin is the driving force behind Sally's exquisite desserts. Whether it's a four tier layer cake, or the famed Tira-mi-sally, we've got the sweet stuff to top off your occasion. With six varieties of tailored birthday cakes, enquire about our playful flavours on offer.

Please give seven days notice if a cake is your preferred option to dessert, allowing Felix the time required to create something spectacular.



OWN IT

WANT SAIGON SALLY ALL TO YOURSELF?

Hire out Saigon Sally for your next function. Exclusive venue hire is available from January to November as follows. For minimum spends in December please contact our restaurant manager.

	LUNCH	DINNER
MONDAY TO WEDNESDAY	\$4000	\$8000
THURSDAY	\$4000	\$10 000
FRIDAY & SATURDAY	\$5000	\$12 000
SUNDAY	\$6000	\$10 000

ANY QUESTIONS?

Just get in touch to discuss how we can impress your guests at your next event.

PHONE: 03 9533 2352

EMAIL: info@saigonsally.com.au

VISIT US: 2 Duke St Windsor VIC 3181

TECH SPECS

MUSIC & AV

Use of the venue's sound system is available at no extra cost. Music must not exceed a background level and may be decreased at the discretion of restaurant management.

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of five days at which time the booking will be released if the deposit has not been received.

BYO POLICY

No food or beverage of any kind will be permitted to be brought into Saigon Sally for the consumption of guests.

MENU & WINE QUOTATION

Please note that prices listed and seasonal availability whilst current at the time of quotation are subject to change without notice.

DEPOSIT

Deposits are issued at 50% of the minimum spends and are necessary to secure your group booking. Deposits paid are non-refundable. Any function booked at Saigon Sally is not considered confirmed until the confirmation deposit is paid.

CONFIRMATION

Reservations will only be confirmed on receipt of deposit. A confirmation of the number of guests attending is required no later than 7 days prior to the event. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify us of any changes in advance.

PAYMENTS

The balance of the payment is to be finalised no less than five days prior to the event.

CANCELLATIONS

In the regretful situation the client needs to cancel a booking, cancellations must be done with Saigon Sally management or the functions coordinator only and during the hours of 10 - 6pm.

CLIENT RESPONSIBILITY

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by guests at the event is the responsibility of the client, in the instance of where damage has occurred all associated costs will be charged to the nominated credit card. It is our policy to provide you with the best possible service by friendly and professional staff in order to ensure the success of your event. The discretion of Restaurant Management will ensure a safe, harmonious and enjoyable event.

MINIMUM SPEND

Functions must adhere to the minimum spend stipulated upon booking. Organisers are liable for the difference in the event the minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event. The bill must be finalised at the conclusion of the event on premises.