

Private dining at CIBI

CIBI happiness to share! For your family, friends or work gatherings, enjoy CIBI deliciousness in our beautiful home.

Offering Design, Food, Space, our *Garage* space affords privacy with a CIBI heart.

Bookings can be made for breakfast or lunch on weekdays. The garage hosts up to 24 guests seated or 40 standing.

We look forward to working with you to bring your event to life. Below is a guide to our menu and beverage offerings.

Complete your celebration with one of our delicious cakes or gifts for your guests from our design store.

For booking and enquiries, please email info@cibi.com.au.





BREAKFAST

From Meg's childhood in Okayama to urban Melbourne, our Traditional Japanese Breakfast lies at the heart of CIBI food philosophy.

Grilled King Ora salmon, free range *Tamagoyaki*, seasonal vegetables *ae-mono*, potato salad, CIBI rice blend and heartfelt miso soup are served with organic Japanese teas.

Ultimate Japanese Breakfast includes sides of natto, umeboshi, nori and seasonal pickled vegetables.

Coffee and other drinks charged on consumption.



Traditional Japanese Breakfast
Organic Japanese Sencha tea
Pound cake tasting plate
\$40 pp

Ultimate Breakfast
Organic Japanese Sencha tea
Pound cake tasting plate
\$45 pp

Speak to us about tailoring
your menu to create your own
unique occasion.

LUNCH

Offer our nourishing seasonal CIBI Lunch Plate to your guests, or let us create a seasonal banquet menu just for you.

Sample banquet menu

*Heirloom tomato, silken tofu, red shiso
Cucumber, daikon, yuzu miso*

*Pork belly cha-shu, shiro-negi, ito-togarashi
Assorted pickles*

*Pan-fried Salmon, grated daikon, ponzu,
Shichimi togarashi*

Slow cooked chicken, Sicilian green olives, herbs

*Broccoli, asparagus, beans, sesame
Mizuna, lotus root chips, yuzu mayo
Mixed grain*

*Gateaux au chocolate with raspeberry
Yuzu cake*

From \$70pp



CIBI Lunch Plate
Heartful miso soup
Pound cake tasting plate

\$40pp

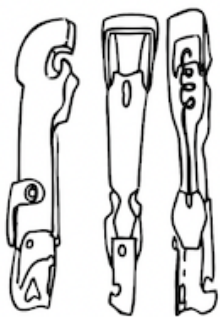
CIBI Lunch Plate
Heartful miso soup
Baked cheesecake

\$43pp



Drinks are charged on consumption, and subject to availability.

Ask about our full drink selection.



SAKE & BEER

Shiragiku Tokubetsu Junmai Sake Okayama, Japan	250ml \$45
Yebisu Premium Tokyo, Japan	\$10
Heaps Normal Quiet XPA <i>(less than 0.5% ABV)</i>	\$7.5

WINE

NV <i>A Levasseur</i> Brut Nature Champagne, France	\$145
CIBI x Mac Forbes White Yarra Valley, Vic	\$55
2021 Gembrook Hill Sauvignon Blanc Yarra Valley, Vic	\$63
CIBI x Mac Forbes Pinot Noir Yarra Valley, Vic	\$58
2021 <i>Viñero</i> Lancefield Pinot Noir Macedon, Vic	\$72



CONDITIONS OF BOOKING

Menus

All guests are required to have the chosen menu. Please let us know of any dietary and other special requirements in advance so that our team can prepare to accommodate.

Dining durations

We give all large group bookings a 90-minute dining time. We will kindly ask for the table to be returned so that we can accommodate other guests afterwards. If you require longer this can be accommodated with a room hire charge of \$150 plus GST per hour.

Deposit, Cancellations & Changes

A deposit of \$200 is required to secure the booking, which will be redeemed on the booking date. The number of guests must be confirmed at least 24 hours prior to the booking. Cancellations made less than 24 hours prior to the booking will not be refunded.

Surcharges

All EFTPOS and credit card transactions incur a 1% surcharge.

CIBI

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