

A photograph of a restaurant interior. The background is a rustic brick wall. In the foreground, there are several wooden tables and chairs. Each table is set with a white plate, a folded grey napkin, and a glass of water. The lighting is warm and ambient. The text 'SUNDA' is overlaid in the center, with 'EVENTS' below it.

SUNDA

EVENTS

the restaurant

Our new iteration of Sunda sees us return to our roots. The bold, brilliant flavours of Southeast Asia.

We've drawn on elements of traditional cooking. The mortar and pestle, hand-pounded sambals and curry pastes - imbued with a refreshing, uplifted, modern take.

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Sunda is set across two levels - the lower with a view into the action of the open kitchen, and the mezzanine with soaring ceilings and floor to ceiling glass.





set menu one

95pp

SNACKS

sydney rock oyster, tomato sambar, moringa bean
pie tee, corn custard, salted black bean
chinese cabbage, tumeric achara, crispy soy

ENTRÉE

yellowfin tuna, ginger flower, dabu dabu

MAIN

lamb rump, sambal hijau, spinach curry
tumeric and coconut jasmine rice, confit anchovy
seasonal leaves, star fruit, rojak

DESSERT

appam balik, peanut parfait, palm sugar

menus are subject to change based on availability and seasonality of produce



set menu two

155pp

SNACKS

sydney rock oyster, tomato sambar, moringa bean
pie tee, corn custard, salted black bean
chinese cabbage, tumeric achara, crispy soy
crispy tempeh, sambal kecap, pickled qukes

ENTRÉE

yellowfin tuna, ginger flower, dabu dabu
grilled squid, sticky rice, pickled daikon
+ 16hr braised green lip abalone

MAIN

mushroom bak kut teh clay pot, long pepper, okra
lamb rump, sambal hijau, spinach curry
tumeric and coconut jasmine rice, confit anchovy
seasonal leaves, star fruit, rojak

DESSERT

appam balik, peanut parfait, palm sugar

menus are subject to change based on availability and seasonality of produce



additions for two

prawn with idili	\$40
abalone (with squid dish)	\$20
skate	\$48



minimum spends

sunda_ downstairs	28 guests	
	Feb - Sept	Oct - Jan
Lunch (Thurs-Fri)	-	\$4,500
Lunch (December)	\$5,400	\$7,000
Dinner (Midweek)	\$7,200	\$9,000

sunda_ upstairs	36 guests	
	Feb - Sept	Oct - Jan
Lunch (Thurs-Fri)	\$5,400	\$6,500
Lunch (December)	-	\$5,800
Dinner (Midweek)	\$7,000	\$9,000
Dinner (Weekend)	\$9,000	\$12,000

Our minimum spends increase by 15% for events that fall on public holidays



sunda_ downstairs

the details

EVENT HIRE

A minimum spend on food and beverage applies for all events, which differs according to the day. Where the minimum spend isn't met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event) prior to the event.

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

Events cancelled seven days within the event period forfeit the full deposit paid.

FINAL PAYMENT

Final guest numbers are required seven days prior to the event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. Sunda require all final payments to be made in full at the time the event concludes.



SUNDA

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