

## How we're keeping you safe

We are taking every precaution to ensure the health and safety of our staff and customers.

As well as offering a limited number of bookings, we have implemented a number of measures to keep people safe.

All Sydney Restaurant Group (SRG) venues have undergone professional sanitisation using non-toxic chemicals that kill 99.9% of harmful germs and provide up to 30 days protection. This professional sanitisation will take place every 30 days.

All SRG venues require staff to undergo temperature checks and sanitise their hands on arrival. Hand sanitiser is also available throughout our venues at our dedicated hand sanitiser stations and all menus are either laminated or single use and are sanitised between each use.

Our Covid Safety Officers are present to ensure staff and guests adhere to our Covid Safe Plan. Our back of house teams are required to wear face masks at all times and all venue managers have completed Restaurant & Catering's Covid Safety course.

Your safety is our priority and we look forward to welcoming you to dine with us.



**SYDNEY  
RESTAURANT  
GROUP**

