

A chef, seen from the chest down, is holding a white plate with a green double-line border. The chef is wearing a white long-sleeved shirt and a dark-colored apron with gold-colored buttons. The plate contains a dish of braised meat, possibly beef or lamb, with carrots and green herbs. The background is blurred, showing a kitchen environment.

Food Packages

Set Menu 1

2 Course set menu

\$75pp

ADD ONS

CANAPES ON ARRIVAL \$5PP PER ITEM

Escalibada, red peppers, focaccia

Oysters, native citrus mignonette

Duck liver parfait, pickled mushroom, crostini

Smoked salmon, creme fraiche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel, quince paste, lavosh

CAKEAGE \$4PP

ENTREES SERVED TO SHARE

Charcuterie board, selection of cured meats, pickles sourdough

Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill

Beef tartare, Middle Eastern spices, egg yolk, red onion, radish, potato crisps

MAINS SERVED TO SHARE

Spiced roast chicken, charred carrots, sesame seed sauce, aleppo pepper

Trout, brussel sprouts, XO sauce

Lamb shoulder, spinach a la Catalana

SIDES SERVED TO SHARE

Pomme frites

Witlof salad, fennel, orange, persimmon

ADDITIONAL SIDES \$5PP PER ITEM

Hasselback potato, black vinegar, brown butter, garlic

** PLEASE NOTE MENU ITEMS ARE SUBJECT TO CHANGE DUE TO SEASONALITY, AVAILABILITY. OR AT THE VENUES DISCRETION. ALL FUNCTION SPACE HIRES ARE REQUIRED TO SELECT A SET MENU AND CATER FOR ALL GUESTS.

Set Menu 2

3 Course set menu

\$85pp

ADD ONS

CANAPES ON ARRIVAL \$5PP PER ITEM

Escalibada, red peppers, focaccia

Oysters, native citrus mignonette

Duck liver parfait, pickled mushroom, crostini

Smoked salmon, creme fraiche, lavosh

CHEESE BOARD TO SHARE \$10PP

Chef's selection cheeses, muscatel, quince paste, lavosh

CAKEAGE \$4PP

ENTREE SERVED TO SHARE

Charcuterie board, selection of cured meats, pickles, sourdough

Kingfish ceviche, celery, grapefruit, aleppo pepper, buttermilk, dill

Beef tartare, Middle Eastern spices, egg yolk, red onion, radish, potato crisps

MAINS SERVED TO SHARE

Spiced roast chicken, charred carrots, sesame seed sauce, aleppo pepper

Trout, brussel sprouts, XO sauce

Roast sirloin of beef, broccoli

SIDES SERVED TO SHARE

Pomme frites

Witlof salad, fennel, orange, persimmon

ADDITIONAL SIDES \$5PP PER ITEM

Hasselback potato, black vinegar, brown butter, garlic

DESSERTS - ALTERNATE DROP

Honey parfait, spiced quince, chestnuts

Chocolate clafoutis, pistachio, Davidson plum, creme fraiche

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A photograph of two tall glasses of beer with thick white foam, sitting on a dark wooden table. A menu is open on the table, and a white coaster is under the glass in the foreground. The scene is lit with warm, golden light.

Beverage Packages

Standard Package

2 HOURS

\$55pp

3 HOURS

\$65pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

NV Frankie Sparkling, South Eastern Australia

WHITE WINE

2024 Frankie Sauvignon Blanc, South Eastern Australia

ROSÉ

2024 Frankie Rose, South Eastern Australia

RED

2024 Frankie Shiraz, South Eastern Australia

BEER & CIDER

CBCo Pale Ale

Carlton Draught

CBCo Middy 3.5%

Bertie Apple Cider (cans)

ADD ON + CHAMPAGNE ON ARRIVAL

Non Vintage Moet & Chandon \$50pp per hour

SOFT DRINKS

Full venue selection available

*vintages subject to change

Premium Package

2 HOURS

\$65pp

3 HOURS

\$75pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

NV Chandon Brut, Yarra Valley, Vic

WHITE WINE PLEASE SELECT 2

2024 Shaw & Smith Sauvignon Blanc, Adelaide Hills, SA

2023 Montevento Pinot Grigio, Veneto, ITA

2024 Deep Woods Estate Chardonnay, Margaret River, WA

ROSÉ

2024 Vasse Felix Classic Dry Rose, Margaret River, WA

RED PLEASE SELECT 2

2023 Save our Souls Pinot Noir, Yarra Valley, VIC

2022 Torbreck 'Woodcutters' Shiraz, Barossa Valley, SA

2019 Fairbank Cabernet Sauvignon, Central Victoria, Aus

BEER & CIDER

CBCo Pale Ale

Carlton Draught

CBCo Middy 3.5%

Bertie Apple Cider (cans)

ADD ON + CHAMPAGNE ON ARRIVAL

Non Vintage Moet & Chandon \$50pp per hour

SOFT DRINKS

Full venue selection available

*vintages subject to change

Luxury Package

2 HOURS

\$75pp

3 HOURS

\$85pp

ADDITIONAL HOURS

+ \$10pp

SPARKLING

NV Chandon Brut, Yarra Valley, Vic

WHITE WINE PLEASE SELECT 2

2024 Pewsey Vale Vineyard Riesling, Clair Valley, SA

2024 Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

2023 Montevento Pinot Grigio, Veneto, ITA

2021 Mac Forbes 'Yarra Valley' Chardonnay, Yarra Valley, VIC

ROSÉ

2023 Chateau Minuty 'M de Minuity' Rose, Provenance, FRA

RED PLEASE SELECT 2

2023 Dominique Piron Beaujolais Village, Yarra Valley, VIC

2023 Strelley Farm Pinot Noir, Tasmania, TAS

2022 Wild Duck Creek 'Yellow Hammer Hill' Shiraz blend, Heathcote, VIC

2019 Fairbank Cabernet Sauvignon, Central Victoria, VIC

BEER & CIDER

CBCo Pale Ale

Carlton Draught

CBCo Middy 3.5%

Bertie Apple Cider (cans)

ADD ON + CHAMPAGNE ON ARRIVAL

Non Vintage Moet & Chandon \$50pp per hour

SOFT DRINKS

Full venue selection available

*vintages subject to change