

CONFERENCE AND EVENT CATERING MENUS

CREATING
CONNECTIONS
OVER SHARED
PLATES



HOSPITALITY PARTNER
ATLANTIC GROUP®

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ABOUT US

Looking to foster connections and ignite innovation at your next meeting or event? Atlantic Group® is here to help. Our expert culinary team has crafted a range of delicious menus and tailored packages designed to elevate your gathering and inspire collaboration.

Situated within the Melbourne Connect precinct, Atlantic Group® offers a seamless catering experience. From meticulously crafted dishes to innovative event solutions, our dedicated team will take care of every detail, ensuring your event is both memorable and impactful.

All profits support The University of Melbourne to fund future research and innovation.

To discuss your next event, please contact us at mc-catering@atlanticgroup.com.au

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RECENT RECOGNITIONS



SPECIAL REQUESTS & MENU KEY

If any of your guests have dietary requirements, please advise us at least 3 business days prior to your event.

MENU KEY SPECIAL REQUESTS

V | Vegetarian (may contain egg, dairy products and/or honey)

VEGAN | Vegan (contains no animal products)

KETO | Low Carb

MENU DISCLAIMER

We understand each guest has different requirements and every endeavour is made to accommodate special meal requests. However, we cannot completely guarantee allergy-free meals due to allergens being present within the working environment and supplied ingredients. Food and beverage will be provided on the understanding and acknowledgement that it has been prepared in kitchens and/or bars and on equipment that handles known allergens.

PLEASE NOTE

All orders are subject to a Catering Service Charge, which will be applied upon quotation. The catering service charge covers all associated costs, including event setup and pack-down, the provision of materials such as crockery and cutlery, and all staffing and labour expenses required to deliver the service seamlessly.

While we will make every effort to provide your preferred selection, substitutions may occasionally be necessary. Please note that minimum numbers may apply. All menu prices are inclusive of GST.

Please refer to our Terms and Conditions for details on dietary substitutions that may incur additional charges.

MEETINGS & EVENTS MENU



HOSPITALITY PARTNER
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MEETING & EVENTS MENU

Choose from one of our catering packages or select items from the Catering Platters menu.

BREAKFAST PACKAGES

START ME UP

14pp (5 pax min)

Freshly Baked & Glazed Assorted Petite Pastries -
Mini-Danishes, Scrolls & Croissants | V

Seasonal Fruit Platter | VEGAN

MORNING GLOW

18pp (5 pax min)

Mini Assorted Breakfast Quiches

Spinach & Cheese | V
Bacon & Egg

Mini Assorted Sliders

BLT Brioche Sliders
Mushroom, Halloumi Slider | V

Coconut Yoghurt, Blueberry Compote,
Almond Clusters | VEGAN

CARPE DIEM

37pp

Plated 10 pax minimum | Buffet 20 pax minimum

Seasonal Fruit Platter | VEGAN

Baby Waffles, Blueberry Pancakes, Maple Butter | V

Assorted Breakfast Pots

Coconut Yoghurt, Blueberry Compote, Almond
Clusters | VEGAN
Black Chia Pudding with Mango | VEGAN

Hot Breakfast

Tomato & Feta Omelette, Potato Rosti,
Blistered Tomato & Roasted Mushroom | V
Served with Sourdough Toast
Freshly Brewed Tea, Coffee and Juice

Extra: Add Bacon for 2pp

BEVERAGE ADD-ONS

Tea & Coffee Station **7pp**

Coffee Cart Day Rate **900 per day**

Still & Sparkling Water (250ml) **4.5 per bottle**

Simple Superfood Smoothies **7 per bottle**

Non-Alcoholic Beverage Package **12pp**
(Still & Sparkling Water, Juice & Soft Drink)

Tea & Coffee, Still & Sparkling Water Package **12pp**

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MEETING & EVENTS MENU

CONFERENCE PACKAGES (20 PAX MIN)

PACKAGE ONE

80pp

All Day Tea, Coffee, Still and Sparkling Water

MORNING TEA

Seasonal Fruit Platter | VEGAN

Choose 2 options from the Catering Platters selection

LUNCH

Includes Juice and Organic Soft Drink

Assorted Finger Sandwiches

- Special Uni Chicken & Tarragon Sandwiches
- Flaked Salmon, Caper, Celery, Mayonnaise, Lemon, Dill, Cucumber
- Corned Beef, Cheddar, Sweet Mustard Pickles
- Pumpkin, Spring Onion, Tahini & Cress | VEGAN

Hot Items

- Miso Chicken Skewers, Eggplant & Sesame Relish
- Pumpkin Arancini, Black Garlic Vegan Mayonnaise | VEGAN
- Chicken & Leek Pie

AFTERNOON TEA

Choose 2 options from the Catering Platters selection

PACKAGE TWO

89pp

All Day Tea, Coffee, Still and Sparkling Water

MORNING TEA

Seasonal Fruit Platter | VEGAN

Choose 2 options from the Catering Platters selection

LUNCH

Includes Juice and Organic Soft Drink

Selection of Handheld Sourdough, Baguettes, Ciabatta & Olive Rolls

- Sticky Karaage Chicken, Slaw, Kewpie Mayonnaise
- Lago Smoked Ham, Cheddar, Mayonnaise, Mustard
- Chilli Tofu, Cucumber, Asian Pickles | VEGAN

Korean Bulgogi Beef Rice Paper Rolls

Vegetable Rice Paper Rolls | V, VEGAN

Potato Gnocchi Caponata, Caper & Parsley Gremolata | V

Served with Seasonal Garden Salad

AFTERNOON TEA

Choose 2 options from the Catering Platters selection

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MEETING & EVENTS MENU

CONFERENCE PACKAGES (20 PAX MIN)

PACKAGE THREE

99pp

All Day Tea, Coffee, Still and Sparkling Water

MORNING TEA

Choose 3 options from the Catering Platters selection

LUNCH

Includes Juice and Organic Soft Drink

Choose 3 items from the Hot Food Section

Choose 2 Salads

Portuguese Tarts | V

AFTERNOON TEA

Choose 3 options from the Catering Platters selection

ADD A 30-MINUTE POST-CONFERENCE CANAPÉ SERVICE FOR 13PP

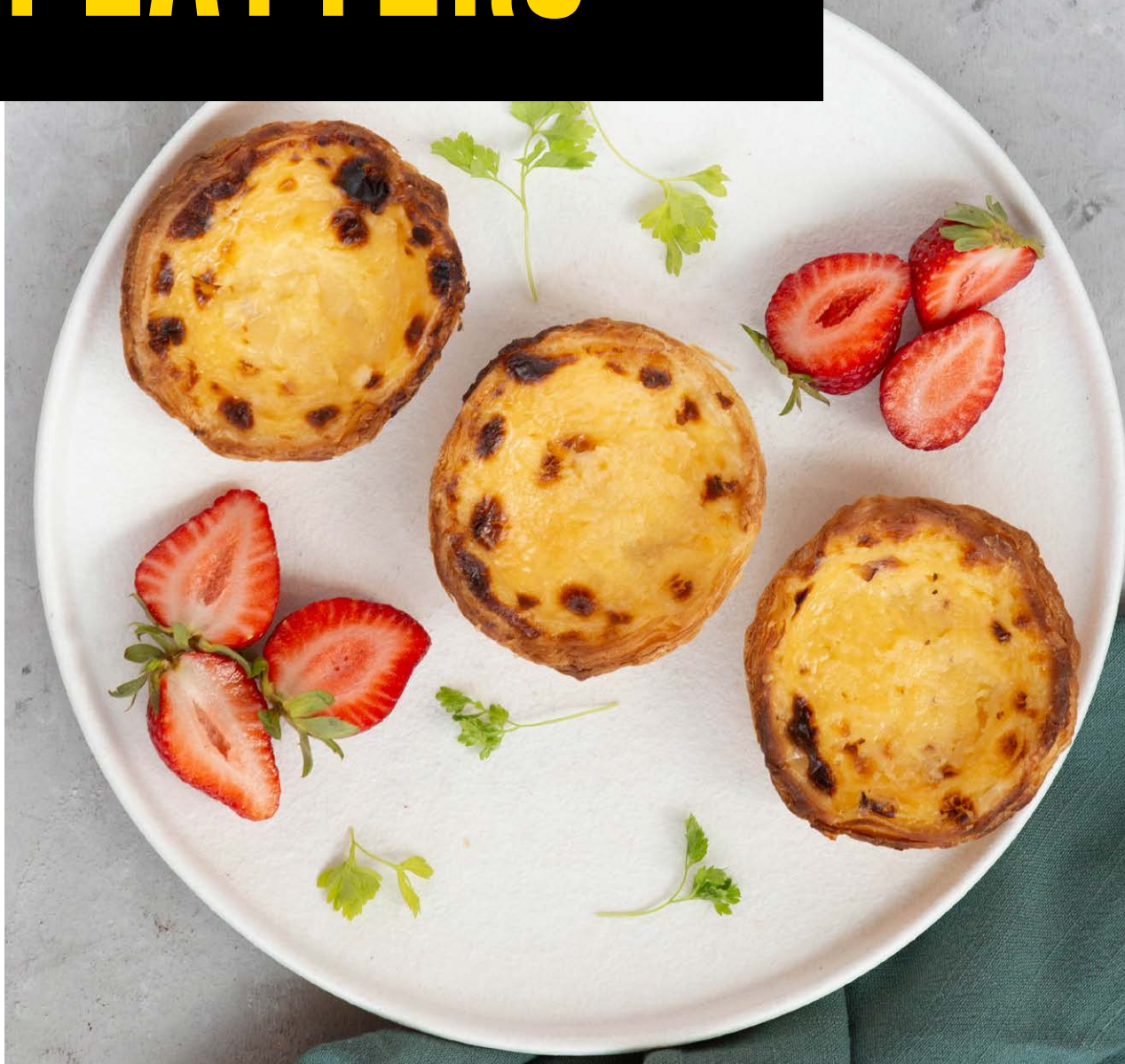
Chef's Selection of 2 Gourmet Canapés



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CATERING PLATTERS



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CATERING PLATTERS

SWEET PLATTERS

(5 pax min)

Seasonal Whole Fruit VEGAN	2.5pp
Seasonal Fruit Platter VEGAN	7.5pp
Coconut Yoghurt, Blueberry Compote, Almond Clusters VEGAN	7pp
Freshly Baked Assorted Petite Pastries V <i>Mini-Danishes, Scrolls & Croissants</i>	6pp
Portuguese Custard Tarts V	6pp
Vanilla Slice Fingers V	7pp
Scones V <i>Served with Fresh Cream & Native Jam</i>	6pp
Salted Caramel Mini Muffins V	7pp
French Madeleines, Lemon Curd Dip V	6pp
Baked Basque Cheesecake V	7.5pp
Spanish Churros V <i>Served with Chocolate & Berry Dipping Sauce</i>	6pp
Rocky Road Fudge V	6pp
Petite Ringed Donut Medley V <i>Sugar/ Sprinkle/Chocolate</i>	7pp
Petite Carrot & Walnut Muffin, Cashew Cream VEGAN	7pp
Muesli Cookie VEGAN	6.5pp
Cranberry Oat Cookie V	6pp
Peanut Butter Cookie V	6pp
Vegan Brownie VEGAN	5.5pp
Assorted Power Cubes VEGAN <i>Chocolate/Vanilla/Berry Hemp</i>	6pp
Afternoon Sweet Fingers VEGAN <i>Assorted Raw Slices</i>	6.5pp
Assorted Super-Person Power Bars <i>Buckwheat Apricot Bliss, Goji Chia VEGAN</i> <i>Raw Cranberry Naked Coconut Bar VEGAN</i>	7pp

SAVOURY PLATTERS

(5 pax min)

Mini Brioche BLT	7pp
ASSORTED MINI CROISSANT PLATTER	9pp
Double Smoked Ham, Cheese & Tomato Tarago River Brie Cheese & Tomato V	
ASSORTED JAFFLES	8pp
Ham, Cheese, & Tomato Cheese & Tomato V Mushroom & Spinach VEGAN	

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CATERING PLATTERS

HOT PLATTERS

(5 pax min)

Traditional Beef Sausage Rolls, Tomato Ketchup	7pp
Shepherd's Pie Floater, Sweet Pea Crush	7pp
Chicken & Leek Pie, Tomato Ketchup	7pp
Eggplant, Feta, Pomegranate Borek, Baba Ghanoush V	7pp
Florentine Quiche V	7pp
Quiche Lorraine	7pp
Zucchini, Dill, Feta Fritters, Snow Pea, Pea, Onion, Lemon Topping V	8pp
Apple Cider Pork Belly, Green Apple Slaw Bao	9pp
Asian Sesame Chilli Mushroom, Slaw & Coriander Bao VEGAN	9pp
Bang Bang Chicken Skewers	7pp
Retro Sweet Corn & Chive Vol-au-Vent V	7pp
Nasi Lemak Chicken & Coconut Spring Roll	8pp
Pumpkin Arancini, Black Garlic Vegan Mayonnaise VEGAN	7pp
Korean Bulgogi Beef Rice Paper Rolls (20 pax min)	12pp
Assorted Chicken, Beef & Vegetarian Mini Sliders - <i>Served with Kraft Singles, Pickles & Lettuce</i>	9pp
Miso Chicken Skewers, Eggplant & Sesame Relish	7pp
Spinach & Feta Za'atar V	7pp
Spinach & Ricotta Sausage Roll V	7pp
Lamb Za'atar	7pp
Curry Vegetable Filos VEGAN	7pp

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CATERING PLATTERS

LUNCH PLATTER OPTIONS (5 pax min)

ASSORTMENT OF FINGER SANDWICHES

13pp

Special Uni Chicken & Tarragon Sandwiches
Flaked Salmon, Caper, Celery, Mayonnaise, Lemon, Dill, Cucumber
Corned Beef, Cheddar, Sweet Mustard Pickles
Pumpkin, Spring Onion, Tahini & Cress | VEGAN

MEDLEY OF WRAPS

14pp

Chicken Caesar, Bacon, Parmesan, Crouton, Egg, Cos
Refried Bean, Iceberg Lettuce, Corn & Black Bean Salsa | VEGAN
Smokey Beef Brisket, Slaw, Chipotle Mayo, Jalapeño & Cheese

SELECTION OF HANDHELD SOURDOUGH, BAGUETTES, CIABATTA & OLIVE ROLLS

15pp

Sticky Karaage Chicken, Slaw, Kewpie Mayonnaise
Lago Smoked Ham, Cheddar, Mayonnaise, Mustard
Chilli Tofu, Cucumber, Asian Pickles | VEGAN

TRIO OF MINI BAGELS

18pp

Prosciutto, Pear, Rocket, Parmesan
Smoked Salmon, Capers, Lemon Cream Cheese & Watercress
Avocado, Tomato Salsa, Onion Pakora | VEGAN

PIES & SAUSAGE ROLL PACK

15pp

Beef Sausage Roll, Tomato Ketchup
Chicken & Leek Pie, Tomato Ketchup
Chickpea & Potato Curry Pie | VEGAN
Spinach & Ricotta Sausage Roll | V

BAKERY BUNDLE

14pp

Florentine Quiche | V
Quiche Lorraine
Lamb Za'atar
Curry Vegetable Filos | VEGAN

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CATERING PLATTERS

ASIAN CORNER

17pp

Assorted Rice Paper Roll

Miso Mushroom Bao, Slaw, Coriander | VEGAN

Bang Bang Chicken Skewers

Vegetable Dumplings, Black Vinegar | VEGAN

TEX MEX

19pp (20 pax min)

Corn & Chilli Empanadas, Chimichurri | VEGAN

Nachos, Liquid Cheese, Pico de Gallo, Sour Cream, Guacamole

Build Your Own Taco

Mini Soft Tortilla, Pulled Beef, Cheese, Pico de Gallo, Lettuce

ASSORTED RICE PAPER ROLLS

16pp (20 pax min)

Served with Nam Jim Dipping Sauce | VEGAN available on request

PIZZA SLABS

15pp (18 pax min)

Margherita Pizza - Fresh Basil, Bocconcini, Tomato Passata, Oregano | V

Salami, Olive, Mushroom, Roquette

Roasted Capsicum, Onion, Potato, Spinach, Vegan Cheese | VEGAN

VEGETABLE CRUDITÉ PLATTER

8pp (10 pax min)

Seasonal Vegetable Dippers & Vegan Dips | VEGAN

LOCAL VICTORIAN CHEESE

17pp (10 pax min)

Locally Sourced Victorian Cheese, Quince Paste, Smoked Almonds, Grapes, Gluten Free Crackers & Lavosh | V

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CATERING PLATTERS

HOT FOOD OPTIONS

(10 pax min)

Potato Gnocchi, Caponata, Caper & Parsley Gremolata, Parmesan | V **16pp**

Persian Chicken, Pomegranate, Saffron Rice, Ginger, Pistachio Nuts **16pp**

Lentil Moussaka, Eggplant, Potato, Zucchini, Vegan Cheddar Sauce | VEGAN **16pp**

Tuscan Lamb, Chickpea, White Bean, Currant, Carrot, Pistou **16pp**

Sticky Chicken, Noodle, Capsicum, Bean Shoots, Bok Choy, Chilli, Fried Shallots **16pp**

SALAD OPTIONS

(10 pax min)

Roasted Sweet Potato, Mango Curried Mayonnaise, Capsicum | V **12pp**

Broccoli, Spinach, Zucchini, Mint, Barley, Green Goddess Dressing | V **12pp**

Dukkah Roasted Cauliflower, Hazelnuts, Celery, Quinoa, Tahini Lemon Dressing | VEGAN **12pp**

Niçoise Salad, Potato, Bean, Egg, Olive, Fennel, White Bean, Tomato | V **12pp**

Risoni, Pesto, Basil, Cherry Tomato, Roasted Capsicum, Feta | V **12pp**



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FOOD STATIONS



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SEASONAL GRAZING TABLE

20pp
(50 pax min)

A seasonal selection of antipasto, fresh produce, cured meats and bakery items, as exemplified below.

ANTIPASTO

Examples include

Sicilian Olives, Sun Dried Tomato, Marinated Octopus, Cornichons, Stuffed Peppers, Chargrilled Zucchini, Marinated Artichoke, Pumpkin, Eggplant, Burrata, Vegan Dips, Stuffed Vine Leaves, Capers, Marinated Mushrooms, Cheddar, Brie, Blue Cheese

MARKET FRESH

Examples include

Strawberries, Blueberries, Raspberries, Blackberries, Fig, Purple & Green Grapes, Dragon Fruit, Kiwi Fruit, Passionfruit, Pomegranate, Apricots, Plums, Nuts & Dried Fruit, Cherry Tomatoes, Radishes

CURED MEATS

Examples include

Prosciutto Crudo, Mild Sopressa, Mild Cacciatore, Wagyu Bresaola, Largo Ham, Kabana

BAKERY ITEMS

Examples include

Freshly Baked Country Baguette & Turkish Bread, Fig & Apricot Crackers, Seeded Crackers, Gluten Free Crackers, Grissini Sticks, Walnuts, Pistachio, Smoked Almonds, Rice Crackers, Quince Paste, Honey, Chocolate Pretzels, Raisins

Menu items for the Seasonal Grazing Table are indicative only and may vary according to seasonality and availability.

Upgrade Your Seasonal Grazing Table With Our Elevated Add-On Package

+30pp
(50 pax min)

HICKORY SMOKED MAPLE GLAZED HAM

Hickory Smoke & Maple Glazed Baked Ham, French Mustard, Farmhouse Chutney

SALMON TARATOR

Poached Salmon, Tarator Sauce, Pomegranate, Soft Herbs, Toasted Walnut

BAKER BLEU ROLLS

Freshly baked Baker Bleu rolls, Cultured Lard-ass Butter

FOOD STATIONS

PIZZA SLABS

15pp
(18 pax min)

Margherita Pizza – Fresh Basil, Bocconcini,
Tomato Passata, Oregano | V

Salami, Olive, Mushroom, Roquette

Roasted Capsicum, Onion, Potato, Spinach,
Vegan Cheese | VEGAN

(GF available on request)

SIGNATURE SOUP STATION

17pp
(50 pax min)

Three Heart-Warming Soups

Minestrone | VEGAN

Chicken & Sweet Corn

Thai Pumpkin & Coconut | VEGAN

Served with Cob Rolls & Seasonal Soup Condiments

BUILD YOUR OWN SALAD BAR

15pp
(50 pax min)

The Carbs – Brown Rice, Freekeh, Quinoa, Chickpea,
Beans

The Greens – Lettuce, Spinach, Roquette, Kale

The Goodies – Roasted Pumpkin, Sweet Potato,
Tomato, Cucumber, Sprouts, Carrot, Seeds & Nuts,
Bean Sprouts, Beans

Proteins – Pulled Chicken, Pulled Beef, Shaved Turkey,
Fried Tofu

Dressings – Red Wine Vinaigrette, Japanese Dressing,
Aioli, Green Goddess, Mayo

BUILD YOUR OWN ACAI SUPER BOWL STATION

15pp
(50 pax min)

Nut Butters, Biscoff, Strawberries, Banana, Caramel,
Chia Seeds, Granola, Coconut

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ELEVATE YOUR EXPERIENCE



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'SUSHI BABY' ACTIVATION

(50 pax min)

Choose from a range of activation options:

'Sushi Baby' Package	55pp
Sashimi, Aburi & Poke Bowl, Nigiri & Sushi Station	
Sashimi, Aburi & Poke Bowl Station	42pp
Aburi Station	25pp
Nigiri & Sushi Station	25pp

AUSTRALIAN INDIGENOUS FOOD EXPERIENCE

Price on application

Connect with our friendly team to discuss the Native-Inspired Menu created by our Indigenous catering partner, Pawa Catering & Events.

COFFEE CART

900

Delight your guests with barista-made coffee and tea, crafted to their taste. Elevate your event with a dedicated barista for a premium, café-style experience. Our coffee cart arrives as a blank canvas, ready for you to supply custom cups, signage, or branding to make it uniquely yours.

The price is inclusive of 125 coffees, a selection of milk options, and a barista exclusively for your guests.

CANNOLI CART

Price on application

Whatever the occasion, we can arrange a cannoli cart to bring your vision to life. Connect with our friendly team to explore a range of options tailored to your event, offering a truly interactive, gourmet dessert experience.

DIY SUNDAE STATION

Price on application (50 pax min)

Create your own sweet masterpiece with our DIY Sundae Station, which is perfect for adding a fun, interactive twist to your event. Toppings include nuts, wafers, marshmallows, sherbet, sprinkles, strawberries, banana, and popping candy.

CURATED CEVICHE BAR

Price on application (50 pax min)

Add a fresh, vibrant touch to your event with our customisable Ceviche Bar, bursting with bold flavours and premium seafood. Includes kingfish, salmon, tuna, chilli, a selection of dressings and hot sauces, lime, and coconut.



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OYSTER BAR

Price on application
(100 pax min)

Freshly shucked oysters served with an array of condiments, pearls, dressings, lemons, and limes, all expertly prepared by a chef shucking in front of you.

DONUT WALL

Price on application
(50 pax min)

Assorted Ring Donuts

Contact our team if you wish to customise themed colors for your event.

SUGAR HIT STATION

18pp
(50 pax min)

Edible table of the following:

Chocolate soil, chocolate & honeycomb shards, chocolate bark with salted caramel, espresso marshmallow, chocolate truffles, freeze dried fruits and assorted macaroons, all styled with a graffiti-inspired touch for added flair and drama.

ANY OTHER EVENTS-RELATED REQUIREMENTS

Price on application

Connect with our friendly team for all your event-related needs, including floral arrangements, styling, lighting, entertainment, and more.



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CANAPÉ MENU



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CANAPÉ MENU

(20 PAX MIN)

PACKAGES

1 HOUR

- 1A.** 4 x Canapés **26pp**
1B. 2 x Canapés **30pp**
2 x Substantials

2 HOUR

- 2A.** 6 x Canapés **36pp**
2B. 4 x Canapés **41pp**
2 x Substantials

3 HOUR

- 3A.** 8 x Canapés **48pp**
3B. 6 x Canapés **50pp**
2 x Substantials
3C. 6 x Canapés **62pp**
2 x Substantials
2 x Dessert items

COLD

FROM THE SEA

Tiny Assorted Flavoured Brioche, Blue Swimmer Crab Meat, Celery

Marinated Kingfish, Kaffir Lime, Chilli, Corn Tostada

Smoked Salmon, Horseradish Crème, Dill Tips, Yarra Valley Caviar, Charcoal Blini

Yuzu, Ponzu, Lime Blackened Salmon, Furikake Seeds

FROM THE Paddock

Korean Bulgogi Beef Rice Paper Roll, Gochujang-Spiced Dressing

Mini San Choy Bow, Cos, Water Chestnuts, Chilli Peanuts

Rare Beef Crostini, Mustard Herb Aioli

Chicken Caesar, Charcoal Waffle Cup, Quail Egg

FROM THE GROUND

Lemon Labneh, Pomegranate, Parsley, Black Bread | V

Smashed Pea Bruschetta, Mint, Radish, Tahini Yoghurt | VEGAN

Miso Eggplant, Seaweed Floss, Sesame, Matcha Crisp | VEGAN

Tom Yum Tofu Rice Paper Roll, Lemongrass & Spring Onion Dipping Sauce | VEGAN

HOT

FROM THE SEA

Potato-Spun Prawn, Lemongrass & Spring Onion

Potato Terrine, Crème Fraiche, Yarra Valley Salmon Roe, Beluga Caviar

Ginger Prawn Dumpling, XO Sauce

Smoked Salmon Vol-au-Vent, Caper Salsa

FROM THE Paddock

Duck & Shiitake Filo Finger, Chilli Orange Jelly

Bang Bang Chicken Skewers, Spring Onion

Lamb Börek, Currants, Cumin, Tahini Honey

Pulled Beef Baby Taco, Jalapeño Creamed Cheese

FROM THE GROUND

Corn & Gruyère Cheese Croquette, Spiced Quince Jelly | V

Potato Latke, Vegan Feta, Fried Capers | VEGAN

Sundried Tomato, Pesto & Mozzarella Arancini, Parmesan Aioli | V

Olive Ascolane, Feta, Romesco Sauce | V

Zucchini, Smoked Eggplant Cigar, Desert Lime Caviar | VEGAN

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CANAPÉ MENU

SUBSTANTIAL

CHILLED

Vegan Budha Bowl, Kimchi, Tofu, Pickled Daikon, Carrot, Cucumber, Bean Sprouts, Brown Rice, Nori | VEGAN

Ancient Grains, Barley, Quinoa, Freekeh, Charred Broccoli, Seeds & Nuts, Aleppo Chilli, Goats Cheese, Crisp Kale | V (VEGAN on request)

Miso Tuna, Green Beans, Bean Shoots, Peanut, Chilli, Vietnamese Mint

WARMER

Truffled Exotic Mushrooms, Potato Gnocchi, Parmesan, Chive Oil | V

Pulled Lamb, Baby Pita, Tomato, Tzatziki, Cucumber

Zucchini Fritter, Baby Pita, Tomato, Tzatziki, Cucumber | V (VEGAN on request)

Angus Beef Burger, Mustard Herb Aioli, Cheese, Lettuce

Sticky Chilli Chicken, Cucumber, Slaw, Coriander Bao

DESSERT CANAPÉS

Ferrero Rocher Chocolate Tart, Praline Caramel

Lemon Meringue Lamington

Raspberry Curd Tart, Pistachio & White Chocolate Mousse

Cherry Ripe Truffle, Cocoa Crumble

Tiramisu Choux Bun, Chocolate Crème

Golden Gaytime Tartlet, Caramelised White Chocolate

Passionfruit Pie Truffle, Coconut Rough Crumble

Orange & Almond Torte, Vanilla Bean Crème

Raspberry Cheesecake, Tonka Crème



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PLATED MENU



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PLATED MENU

2 COURSE MENU	75pp (20 pax min)
3 COURSE MENU	95pp (20 pax min)
ADD ALTERNATE SERVICE	10pp

ENTRÉE

Tasmanian Salmon, Pickled Golden Beets, Nasturtiums, Saffron Mayo
Pork Rillettes, Davidson Plum Crostini, Apple Gel, Bronze Fennel
Mushroom Pâté, Grilled Brioche, Caramelised Walnuts, Enoki, Chèvre | V (VEGAN on request)
Cured Salmon Basturma, Celeriac & Apple Remoulade, Salmon Pearls
Roasted Pumpkin Rotolo, Sage, Burnt Butter, Endive, Fennel | V
Kingfish Crudo, Desert Lime, Native Pigface, Samphire, Wasabi Mayo

MAIN

Swan Hill Slow Cooked Lamb Shoulder, Chimichurri, Smoked Eggplant, Sesame
Sous Vide Chicken, Grated Potato Rosti, Corn & Spring Onion Dressing, Coriander
Roasted Murray Cod, Pea Hummus, Dill Butter, Pea Tendril & Fennel Salad
Roasted Miso Pumpkin, Spinach, Asian Mushroom Strudel, Hot & Spicy Herb Salad | VEGAN
Apple Cider-Braised Pork Belly, Apple Wafer, Calvados Pan Juices, Sweet Potato
Roasted Chicken Breast, Cauliflower & Cheddar Cannelloni, Salsa Verde, Pine Nut, Fennel

DESSERT

Meringue Dome, Passionfruit, Calamansi, Lychee
Dark Chocolate Bar, Pistachio Crème, Raspberry
Tiramisu, Marsala Crème, Espresso, Chocolate
Mango & Cheesecake, Sesame, Pineapple, Biscuit
Lemon Tart, Sour Cream, Basil, Berries



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BEVERAGE MENU



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BEVERAGE MENU

PACKAGES

If no selections are made, the selections will default to our Beverage Master's choice.

BEVERAGE PACKAGE ONE

1 Hour:	26pp
2 Hour:	36pp
3 Hour:	46pp
4 Hour:	56pp

SPARKLING WINE

Tatachilla House NV Sparkling, McLaren Vale, South Australia

WHITE WINE

Choose One

Young Poets Chardonnay, Mudgee, New South Wales

Grant Burge 'Benchmark' Pinot Grigio, Barossa Valley, South Australia

RED WINE

Choose One

Young Poets Cabernet Sauvignon, Mudgee, New South Wales

Richland Pinot Noir, South Eastern Australia

BEERS

Furphy Refreshing Ale

James Boag's Premium Light

Upgrade to Moon Dog Old Mate Pale Ale 1pp

INCLUSIVE OF NON-ALCOHOLIC OPTIONS

James Squire Zero Alcohol

Soft Drinks

Juice

Still & Sparkling Water

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BEVERAGE MENU

PACKAGES

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BEVERAGE PACKAGE TWO

1 Hour:	32pp
2 Hour:	42pp
3 Hour:	52pp
4 Hour:	62pp

SPARKLING WINE

Choose One

Veuve Auguste Tailhan NV Sparkling, Loire Valley, France

Michelini NV Prosecco, Alpine Valley, Victoria

WHITE WINE

Choose Two

Marnong Estate Chardonnay, Mickleham, Victoria

Esk Valley Pinot Gris, Hawkes Bay, New Zealand

Rolf Binder Riesling, Eden Valley, South Australia

Okiwi Bay Sauvignon Blanc, Marlborough, New Zealand

RED WINE

Choose Two

Tahbilk Cabernet Sauvignon, Nagambie, Victoria

Marnong Estate Pinot Noir, Mickleham, Victoria

Woodvale 'Sharegarden' Shiraz, Clare Valley, South Australia

El Desperado Tempranillo, Langhorne Creek, South Australia

BEERS

Choose Two

James Squire Shackles

Furphy Refreshing Ale

Kirin Ichiban

Birra Moretti

Stone & Wood Pacific Ale

Upgrade to Moon Dog Old Mate Pale Ale 1pp

INCLUSIVE OF NON-ALCOHOLIC OPTIONS

James Squire Zero Alcohol

Soft Drinks

Juice

Still & Sparkling Water

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BEVERAGE MENU

BEVERAGES ON CONSUMPTION

Beverages on consumption are the Beverage Master's selection of wine, beers & non-alcoholic options, from the below options.

BUBBLES + CHAMPAGNE

Tatachilla House Brut NV, McLaren Vale, South Australia	BTL	32
Veuve Auguste Tailhan NV, Loire Valley, France		49
Michellini Prosecco NV, Alpine Valley, Victoria		69
G.H. Mumm Grand Cordon NV, Reims, France		130
Perrier Jouet Grand Brut, Eprenay, France		150

WHITES

RIESLING

Rolf Binder Riesling, Eden Valley, South Australia		52
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SAUVIGNON BLANC

Okiwi Bay Sauvignon Blanc, Marlborough, New Zealand		46
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CHARDONNAY

Young Poets Chardonnay, Mudgee, New South Wales		32
Marnong Estate Chardonnay, Mickleham, Victoria		53

WHITE VARIETAL

Grant Burge 'Benchmark' Pinot Grigio, Barossa Valley, South Australia		32
Esk Valley Pinot Gris, Hawkes Bay, New Zealand		58

REDS

PINOT NOIR & BLENDS

Marnong Estate Pinot Noir, Mickleham, Victoria		54
Richland Pinot Noir, South Eastern Australia		35

TEMPRANILLO

El Desperado Tempranillo, Langhorne Creek, South Australia		53
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CABERNET SAUVIGNON

Young Poets Cabernet Sauvignon, Mudgee, New South Wales		32
Tahbilk Cabernet Sauvignon, Nagambie, Victoria		53

SHIRAZ & BLENDS

Woodvale 'Sharegarden' Shiraz, Clare Valley, South Australia		55
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BEERS

James Squire Zero Alcohol		8
James Boag's Premium Light		10
Moon Dog Old Mate Pale Ale		13
James Squire Shackles		12
Furphy Refreshing Ale		11
Kirin Ichiban		11
Birra Moretti		12
Stone & Wood Pacific Ale		14
James Squire Alcoholic Ginger Beer		14

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BEVERAGE MENU

COCKTAILS, MOCKTAILS & SPIRITS

CLASSIC COCKTAILS

16pp

(minimum 20 pax, choose up to 2)

Espresso Martini
Margarita
Old Fashioned
Mojito
Negroni

SPECIALTY COCKTAILS

23pp

(minimum 20 pax, choose 1)

Amaretto Bitter

Amaretto, Rum, Aperol, Lemon, Aquafaba

Gin Bramble

Gin, Blackberry Liqueur, Lemon

Clover Club

Gin, Vermouth, Raspberries, Lemon, Aquafaba

The Matador

Tequila, Vermouth, Orange Curacao, Pineapple, Lime, Bitters

MOCKTAILS

(minimum 20 pax, choose up to 2)

Virgin Mojito 8
Watermelon Cooler 9
The Melbourne Blue 10
Connect Fizz 12

SPIRITS

(minimum 20 pax, choose up to 5)

GIN

Beefeater Gin 11
Australian Native, Taka Gin 16
Dutch Rules Thai Gin 16

VODKA

Wyborowa 11
Grey Goose 16

RUM

Havana Club 3-Year-Old 11
Havana Club 7-Year-Old 16

WHISKY/BOURBON/SCOTCH

Johnnie Walker Red Label 11
Blended Scotch Whisky
Jim Beam Bourbon Whisky 11
Glenfiddich Single Malt Whisky 16
Makers Mark Bourbon Whisky 16

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BEVERAGE MENU

NON-ALCOHOLIC BEVERAGES

WATERS

SPARKLING

San Pellegrino Sparkling 250ml, 1L **4.5/9**

STILL

Aqua Panna 250ml, 1L **4.5/9**

ORGANIC SODAS 330ML

Simple Organic Cola **5.8**

Simple Organic Lemonade **5.8**

Simple Organic Ginger Beer **5.8**

Simple Organic Lemon Lime & Bitters **5.8**

Simple Organic Blood Orange **5.8**

JUICES/SMOOTHIES 325ML

JUICES

Pineapple Bliss **6**

Australian Orange **6**

Pressed Apple **6**

Glow Bright **6**

SMOOTHIES

Green Smoothie **6**

Mango Smoothie **6**

SUPERFOOD SMOOTHIES WITH PREBIOTICS

Afterglow **7**

Cleanse **7**

Passion Hit **7**

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BEVERAGE MENU

ACTIVATIONS

Please enquire with our team about activation pricing, which is subject to availability.

COCKTAIL BAR

Minimum 50 pax

Choose from our Classic Cocktail & Specialty Cocktail Menu

Add on: Mocktail Bar

SPIRIT BAR

Minimum 50 pax

Choose from our range of spirits

WHISKY BAR

Minimum 50 pax

The Glenlivet 12-Year-Old Single Malt Scotch Whisky, Talisker 10 Year Old Single Malt Scotch Whisky, Bushmills 10-Year-Old Single Malt Irish Whisky & Starward Two Fold Double Grain Australian Whisky

GIN BAR

Minimum 50 pax

Ink Gin, Australian Native TAKA Gin, Green Ant Gin, Four Pillars Rare Dry Gin, Dutch Rules Thai Gin

FLAIR BARTENDING

Price on application.

Theatrical Bartending – Delight your guests with a captivating cocktail spectacle!



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