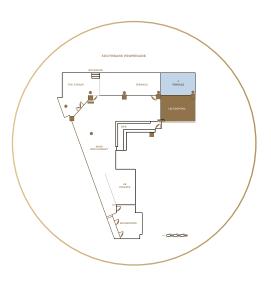


# **COCKTAIL BAR**

Known best for its innovative cocktails, glamorous décor and its unique, golden stone head. This space is perfect for the most intimate of gatherings or open our glass doors to the promenade for an outstanding Yarra River backdrop. Featuring its own private cocktail bar, this space is commonly used for hen's parties, engagements or corporate functions but is suitable for just about any cocktail style event.









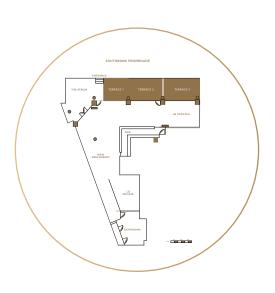






# THE TERRACE

Experience the unparalleled beauty of The Terrace on Southbank Promenade, boasting breathtaking views of the CBD skyline and the majestic Yarra River. This dynamic venue is designed for ultimate relaxation, complete with comfortable lounges and retractable awnings to adapt to any weather. Whether you're planning a sit-down affair or a lively cocktail event, The Terrace is the go-to destination. With its three sections available for separate bookings or combined, it's no wonder it's the most sought-after spot in town.



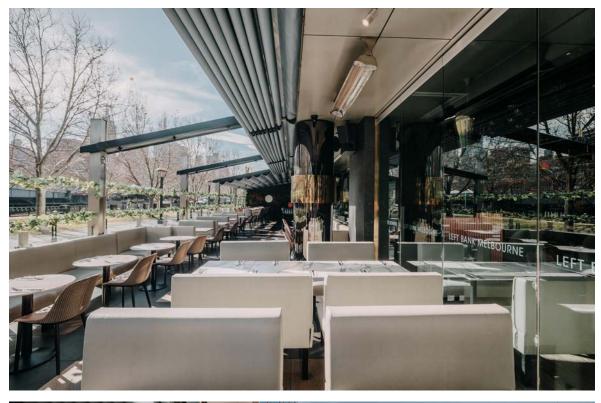
TERRACE SECTION 1			
I			
35	26	40m²	

TERRACE SECTION 2			
I			
50	30	36m²	

TERRACE SECTION 3		
I		
50	35	38m²





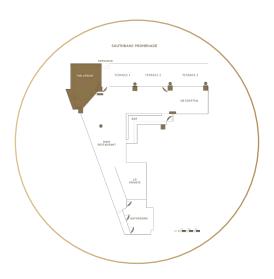






# THE ATRIUM

Step into the extraordinary Atrium, an outdoor space with magnificent views of the city and the river, complemented by retractable awnings to adapt to Melbourne's ever-changing weather. It's the ideal setting for team drinks, farewell celebrations, birthdays, and social gatherings, offering some of the most coveted seats in the venue!



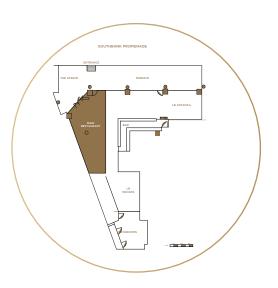






# MAIN RESTAURANT

Our main restaurant is the 'heart' of Left Bank Melbourne. Nestled amidst the excitement, this space offers an exciting yet leisurely atmosphere. With stunning views of the Southbank Promenade, it's a truly captivating setting. Whether you're looking to indulge in delectable cuisine or soak in the lively ambiance, our main restaurant is the perfect place to create unforgettable moments. Join us and experience the heart of Left Bank Melbourne.



Ţ		
120	90	130m²





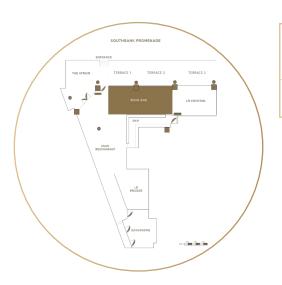


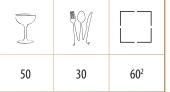




# MAIN BAR

Step into the captivating Main Bar, a stylish indoor haven boasting panoramic city and river views. Whether it's team drinks, farewell parties, birthdays, or any special social occasion, the Main Bar offers a remarkable atmosphere with some of the most sought-after seats in the house!



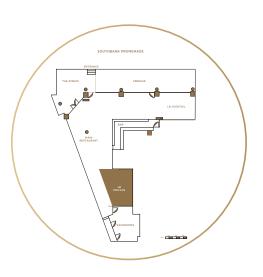






# PRIVATE DINING ROOM

Experience our remarkable Private Dining Room, where spacious comfort meets elegant style. With luxurious leather seating, a stunning gold tile roof, and captivating electric backdrop, it sets the perfect stage for any event. The VIP lounge, a semi-private space, is ideal for corporate dinners, birthdays, bachelorette parties, or baby showers. Make your occasion extraordinary in our Private Dining Room.











## LET'S DO LUNCH

Available between 12 and 3pm, Monday to Friday. Minimum 10 people.

## 2 COURSES WITH A CHOICE OF BEVERAGE ~ \$49pp

#### **BEVERAGE CHOICE**

(choose one from below)

*NV Veuve Tailhan Blanc De Blanc Burgundy, France* 

Quilty & Gransden Sauvignon Blanc Orange, New South Wales

Madam Sass Rosé South Eastern Australia

Quilty & Gransden Shiraz Orange, New South Wales

Furphy Refreshing Ale, Furphy Crisp Lager

Soft Drinks

Coffee or Tea

## ENTRÉE

(choice of)

## porcini & taleggio arancini

leek & garden peas | basil mayo V, GF

## gunpowder cauliflower popcorn

smoky chipotle | lime jalapeño crème VG, GF

#### stracciatella bruschetta

'nduja salami mousse | confit tomato | wildflower honey | dukkah

## salted baby calamari

chilli mayo | kimchi GF

#### MAIN

(choice of)

#### twice cooked pork belly

sweet potato purée | chilli jam | garlic broccolini GF

## chilli lamb shoulder pizza

spanish onion | chopped tomato | mint yoghurt | chilli feta

## gnocchi pecorino

yellow zucchini | roasted medley tomato sugo | pecorino cashew pesto | salted ricotta <sup>v</sup>

#### risi & bisi

king brown mushroom risotto | oyster mushroom | leek | pea | truffle gorgonzola butter V, GF

## **DESSERT**

(choice of)

#### raspberry chocolate cake

salted caramel ice cream | orange marmalade V, GF

#### crème brûlée tart

passionfruit | maple sesame crisp | poached berries V, GF

## **BANQUET STYLE SIT DOWN EVENTS**

Minimum 12 people ~ Sit down occasions Add that special something to your event with some of our delicious canapés or starters.

## A LA CARTE 3 COURSE SET MENU ~ \$89pp

(For groups of up to 50)

Create a set menu for your guests to choose from.

Select: 3 dishes from each course.

## A LA CARTE 2 COURSE SET MENU ~ \$75pp

(For groups of up to 50)

Create a set menu for your guests to choose from.

Select: 3 entrees and 3 mains or 3 mains and 3 desserts.

All mains are served with complimentary sides of thick cut chips & seasonal fresh garden salad.

Add canapés on arrival to your banquet. Select from our cold and hot canapé selections.

2 pieces ~ \$8pp

3 pieces ~ \$11pp

4 pieces ~ \$13pp

## Add a starter on arrival ~ \$7pp

spicy eggplant

chickpea & tahini purée | za'atar | warm pinsa pide v, vG

#### **ENTRÉE**

#### natural oysters

watermelon mignonette | lemon GF

## gunpowder cauliflower popcorn

smoky chipotle | lime jalapeño crème VG, GF

#### chilli salted chicken ribs

creamed corn | habanero kumato jam GF

## porcini & taleggio arancini

leek & garden peas | basil mayo V, GF

#### salted baby calamari

chilli mayo | kimchi GF

#### MAIN

#### crispy skinned salmon

confit royal potato | baby leek | crab remoulade | pickled dill salad GF

#### roasted chicken breast

caramelised cauliflower | pickled raisins | goats' curd | mustard seeds tomatillo curry leaf emulsion GF

#### 300g scotch fillet

whipped potato purée | confit shallots | poached baby carrots | jus GF

## gnocchi pecorino

yellow zucchini | roasted medley tomato sugo | pecorino cashew pesto | salted ricotta <sup>v</sup>

#### risi & bisi

king brown mushroom risotto | oyster mushroom | leek | pea | truffle gorgonzola butter V, GF

#### **DESSERT**

## raspberry chocolate cake

salted caramel ice cream | orange marmalade V, GF

#### pistachio coconut lime cheesecake

wildflower honey | rhubarb | rose petals  $^{v}$ 

#### crème brûlée tart

passionfruit | maple sesame crisp | poached berries V, GF



## **COCKTAIL STYLE EVENTS**

Minimum 12 people ~ For the roaming styled event, a canapé menu is the perfect choice! Leave the service to us and enjoy mingling with your quests.

## SIX CANAPÉS

\$39 per person
3 cold & 3 hot
or
2 cold & 2 hot,
1 substantial & 1 dessert

#### **EIGHT CANAPÉS**

\$49 per person
4 cold & 4 hot
or
3 cold & 3 hot,
1 substantial & 1 dessert

## TEN CANAPÉS

\$59 per person
5 cold & 5 hot
or
4 cold & 4 hot,
1 substantial & 1 dessert

## **COLD CANAPÉS**

#### albacore tuna poke

ginger vinegar | pickled daikon | yuzu kosho mousse GF

## honey fig walnut tart

whipped chevre | black salt | leek | wild flower honey v

#### avocado rice paper rolls

pickled cucumber | carrot | coriander & wakami VG, GF

#### beef tataki

sake | onion ponzu salsa | togarashi sesame crisp GF

#### jackfruit tikka nacho

tamarind | coconut yogurt | pomegranate | puffed rice GF

## **HOT CANAPÉS**

#### salt bush lamb ribs

black garlic yoghurt | chilli sesame caramel GF

#### caciocavallo arancini

leek & garden peas | smoked tomato | garlic creme  $^{\rm V}$ 

#### bba chicken cashew skewers

chilli mint pistachio crumb | saffron yoghurt GF

#### smoked ocean trout croquette

dill | pickled scallions | sauce gribiche GF

#### crispy fried chicken ribs

jalapeño sauce GF

## SUBSTANTIAL CANAPÉS

Add any substantial item to your cocktail package \$8 per piece, per person

#### waqyu beef slider

celeriac remoulade | truffle mayonnaise | brioche bun

#### crispy pork belly

chili marmalade | apple | cucumber & crab salad

#### battered flathead fillet

caper berry tartare | gochugaru fries | nori pickle salad

## **DESSERT CANAPÉS**

Add any substantial item to your cocktail package \$5 per piece, per person

#### dark chocolate torte

salted caramel | chocolate fairy floss V, GF

## rum pistachio brûlée tart

passion fruit | rhubarb batons V, GF

## peanut butter cheesecake brownie

chantilly crème | raspberry dust V, GF

# INTERACTIVE FOOD EXPERIENCES

Interactive food stations are a great way to add some flair to your event. They are a chic & enjoyable alternative to the traditional sit down dinner.

Please note food experiences are add ons to your base menu.

Food stations will be served for a duration of two hours to ensure freshness.

#### THE OYSTER BAR

Allow one of our talented chefs to "wow!" your guests by shucking oysters from your exclusive chilled oyster bar within your designated event space

Minimum 30 guests ~ \$29pp
Inclusive of all the perfect seafood condiments

Add king prawn cocktails ~ \$10pp

#### THE SLIDER STATION

Assorted mini burgers including:

soft shell crab

fennel dill & pickled carrot slaw | citrus aioli

portobello

sweet potato | chard | tomato jam <sup>v</sup>

wagyu beef

jarlsberg | celeriac remoulade | truffle mayo

buttermilk fried chicken

peanut butter | slaw | jalepeño mayo

Includes shoe string fries

Minimum 15 guests ~ \$29pp

## **CHARCUTERIE & CHEESE STATION**

A selection of super premium continental cured meats, australian cheeses with condiments including quince paste, nuts, lavosh, pate, olives & assorted artisan breads

Minimum 15 guests ~ \$22pp







## **BEVERAGE PACKAGES**

Minimum 12 people ~ Take your event to the next level with a beverage package! Keep them flowing and keep them coming!

A beverage package is the perfect fit for any style of event! All beverage packages are based on an hourly rate with a minimum of two hours.

The drinks available for each package are on an unlimited basis for the particular time period. (subject to standard responsible serving of alcohol)

#### **SILVER PACKAGE**

2 hour ~ \$44 | 3 hour ~ \$51 | 4 hour ~ \$61

#### **GOLD PACKAGE**

2 hour ~ \$55 | 3 hour ~ \$64 | 4 hour ~ \$71

#### **PLATINUM PACKAGE**

2 hour ~ \$63 | 3 hour ~ \$72 | 4 hour ~ \$82

## **PLATINUM**

Tailor your beverage selection, choose five drinks to be poured from the list below:

Mumm Marlborough Brut Prestige Marlborough, New Zealand

NV La Gioiosa Prosecco D.O.C.G. Veneto, Italy

Ad Hoc Wallflower Riesling Great Southern, Western Australia

Taku Pinot Gris, Marlborough, New Zealand

Pikes "Valley's End" Sauvignon Blanc Semillon Clare Valley, South Australia

Church Road Chardonnay Hawkes Bay, New Zealand

St Hallett Rosé Barossa Valley, South Australia

Mud House 'The Narrows' Pinot Noir Marlborough, New Zealand

Pedestal Cabernet Sauvignon Margaret River, Western Australia

Corryton Burge Grenache Barossa Valley, South Australia

Ricasoli Barone Chianti Classico Chianti, Italy

Petaluma White Label Shiraz Adelaide Hills, South Australia

Heineken, Asahi, 5 Seeds Crisp Apple Cider, James Boags Light & Soft drinks

#### GOLD

Mumm Marlborough Brut Prestige Marlborough, New Zealand

Mudhouse Sauvignon Blanc Marlborough, New Zealand

Grant Burge Benchmark Shiraz Barossa Valley, South Australia

Kosciuszko Pale Ale, 5 Seeds Crisp Apple Cider, James Boags Light & Soft Drinks

#### **SILVER**

*NV Veuve Tailhan Blanc De Blanc Burgundy, France* 

Quilty & Gransden Sauvignon Blanc Orange, New South Wales

Quilty & Gransden Shiraz Orange, New South Wales

Furphy Refreshing Ale, James Boags Premium Light & Soft Drinks

<sup>\*</sup>prices are listed per person for the duration of the event.

## **BEVERAGE PACKAGE ADD ONS**

Give your function a real point of difference and allow your guests to experience an event like never before.

These beverage add ons are available in addition to any of our beverage packages.

## **COCKTAILS ON ARRIVAL**

Choose one of the following: Porn Star Martini, Espresso Martini, Aperol Spritz or Whiskey Sour

\$15pp

#### **CHAMPAGNE UPGRADE**

N.V. G.H Mumm Grand Cordon Rouge Champagne

\$26pp ~ 2hr | \$37pp ~ 3hr | \$47pp ~ 4hr

#### **BUBBLES ON ARRIVAL**

NV Veuve Tailhan Blanc De Blanc – Burgundy, France

\$9pp (one flute per person)

## **ADD BEER & CIDER TAPS**

Brookvale Ginger Beer, Furphy Refreshing Ale, Stone & Wood Pacific Ale, Heineken, Asahi, Peroni, Furphy Crisp Lager, 5 Seeds Crisp Apple Cider

\$7pp

## PREMIUM PACKAGED BEER

Asahi, Heineken or Corona 330ml bottles

\$8pp

#### STANDARD SPIRITS

Chivas 12, Absolut Vodka, Beefeater Gin, Havana Club Rum, Makers Mark Bourbon

\$18pp

#### TOP SHELF SPIRITS

Absolut Elyx Vodka, Malfy Gin, Chivas XV 15yo Blended, Glenlivet 12yo Single Malt, Havana Club 7 Year Rum, Woodford Reserve Bourbon, Martell VS Cognac

\$28pp

