AMPELET HOUSE

PRIVATE DINING AND EVENTS



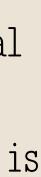
AMPHLETT HOUSE



ABOUT US

Amphlett House is a gastropub in the top end of Melbourne's CBD. Here, you'll find modern takes on bistro classics, an exceptional restaurant menu, and an ever-evolving array of local beers, global wines, and cocktails crafted to exacting standards.At Amphlett House, the food is hot, the drinks are cold, and the hospitality is warm and welcoming.

Open Tuesday - Saturday, 3pm until late





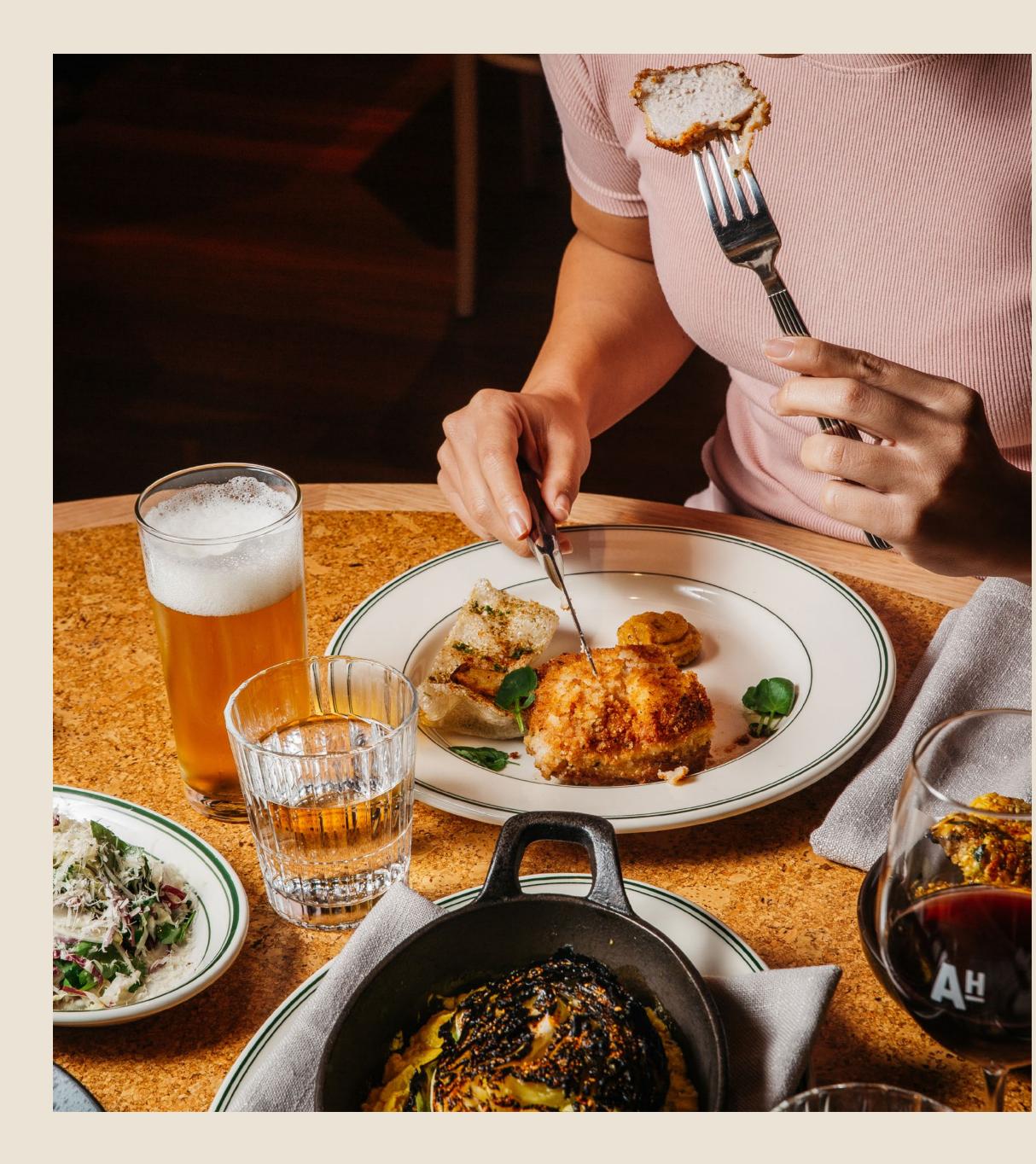


PRIVATE EVENTS AT Amphlett House

Amphlett House is a familiar, inviting space which accommodates up to 66 seated, and 180 standing. The warm interiors and convenient CBD location make the venue the ideal backdrop for any occasion. Whether it's a birthday dinner party, corporate drinks or a reunion of old friends, Our team is hear to work with you to tailor a menu and offering to suit your specific needs.

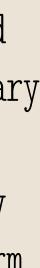


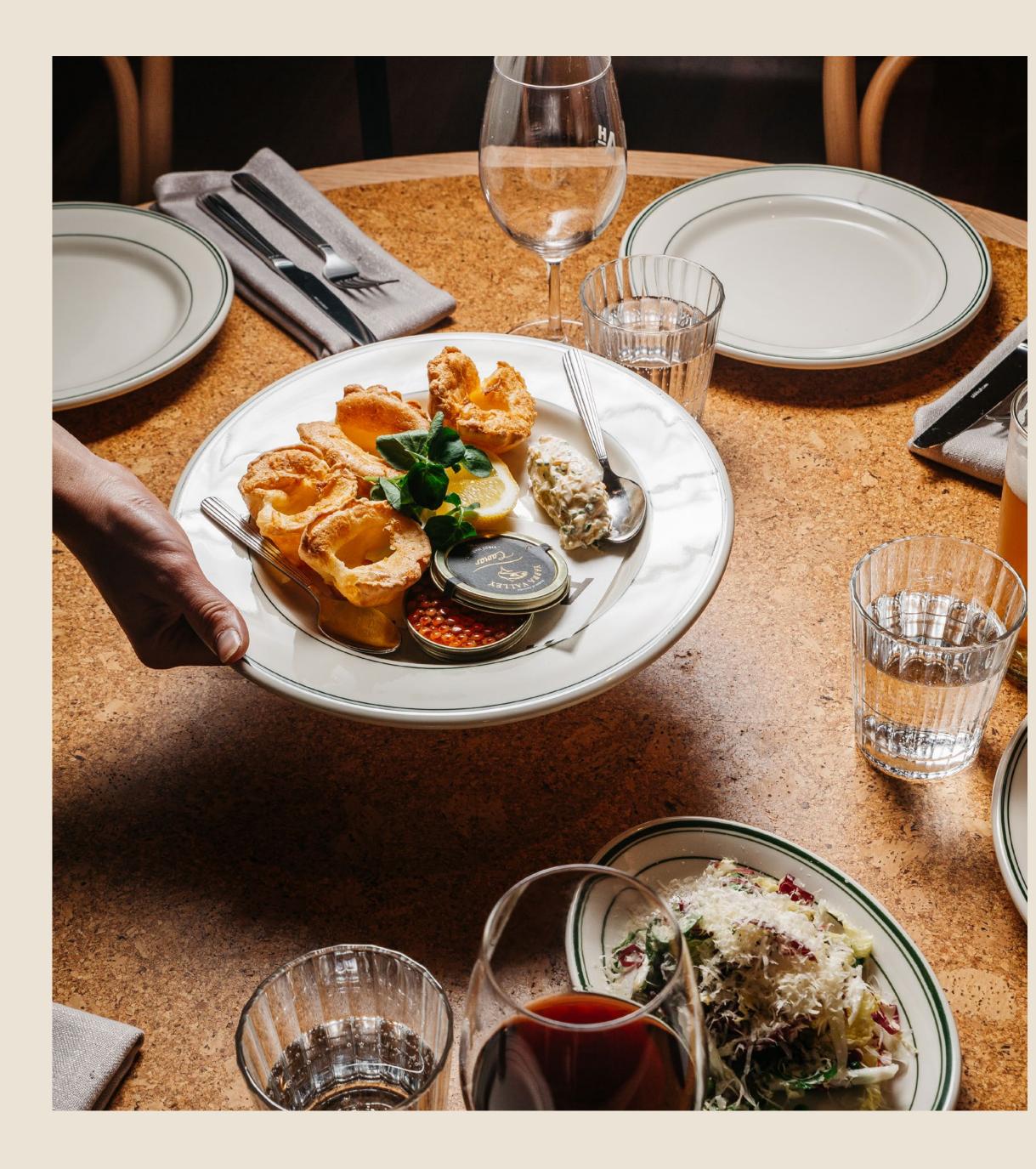




FOOD AND DRINK

Events at Amphlett House are all about enjoying seasonal food and wine in a relaxed, warm and welcoming environment. Our contemporary menus feature the classics of Amphlett House, showcasing European classics with modern Australian ingredients. These menus are only an example of our event offerings, as our events team will confirm all dishes with you prior to your event, dependent upon seasonal availability and dietary requirements.







DRINKS PACKAGES

Standard 2 hour - \$55pp 3 hour - \$65pp 4 hour - \$75pp

'19 NV Continental Platter Prosecco, King Valley, VIC House Pinot Grigio, Friuli, Italy House Rose, Friuli, Italy House Sangiovese, Friuli, Italy Better Beer Lager 4.2%, NSW Assorted Soft Drinks **Premium** 2 hour - \$70pp 3 hour - \$80pp 4 hour - \$90pp

'19 NV Continental Platter Prosecco, K '19 Longboard Pinot Gris, Bendigo, VIC '22 Still Life Sauvignon, Marlborough, '20 Gavoty 'La Cigale' Rose, Provence, '21 Jumping Juice Pinot Noir, Morningt '21 Ricca Terra 'Soldiers Land' Shiraz Better Beer Lager 4.2%, NSW Beechworth Pale Ale 4.8%, VIC Assorted Soft Drinks

Superior 2 hour - \$90pp 3 hour - \$100pp 4 hour - \$110pp

King Valley, VIC	'19 NV Continental Platter Prosecco, King Valley, VIC
IC	NV Storm Bay Sparkling Brut, Coal River, TAS
h, New Zealand	'19 Longboard Pinot Gris, Bendigo, VIC
e, France	'20 Oscars Folly Chardonnay, Yarra Valley, VIC
gton Peninsula, VIC	21' Sven Joshke 'La Adeline' Rose, Barossa, SA
az, Riverland, SA	'20 Gran Cerdo Tempranillo, Rioja, Spain
	'21 Ricca Terra 'Soldiers Land' Shiraz, Riverland, SA
	Better Beer Lager 4.2%, NSW
	Beechworth Pale Ale 4.8%, VIC
	Capital Brewing Rock Hopper IPA 6.1%, ACT
	Young Henrys Motorcycle Oil 5.5%, NSW
	Assorted Soft Drinks

Cocktails

\$18ea

Wattleseed Negroni

Bitter apertif, gin, vermouth, rosso, wattleseed

Maple Whisky Sour Bourbon, Lemon, Maple Syrup

Eucalyptus Smoked Margarita

Australian Agave Sprit, eucalyptus, agave, lime



CANAPÉ MENU

Canapés

Marinated Olives \$9.5 Honey, chilli nut mix \$9.5 Oysters- cucumber granita, Fermented chilli \$9.5 Charred corn ribs, za'atar butter, lime \$9.5 Puffed Tendon, beef tartare, cured egg \$9.5 Duck Parfait Éclair, Cumberland jelly, Hazelnut \$9.5 Yarra Valley Caviar, Potato Scallop, Crème fraiche \$9.5 Crispy School prawns, Ancho Salt \$9.5



SEATED EVENTS STANDARD MENU

Package One

\$75 2 Courses with Sides (A choice of Entrée and Main or Main and Dessert)

Package Two

\$85 3 Courses with sides

Entrée (Choose one to be shared)

Whipped cod roe, salmon pearls, warm potato blini. Charcuterie Platter, Pickles, Toasted House Focaccia Pork and Pistachio Terrine, Cornichons, Ale Chutney Cured Ora King Salmon, Pickled Shallots, Horseradish Amphlett taster, Lamb Croquette, Truffle Bon Bon, Bone Marrow Toast

Main course

(Choose one)

Slow Cooked Porterhouse, French Mustard, Kampot Pepper Sauce Salmon Tarator, Tahini Yoghurt, Chilli and Coriander Ratatouille flatbread pizza

Sides

Seasonal Leaf Salad House Triple Cooked Chips

Dessert

Seasonal Dessert



