



AMPHLETT HOUSE

PRIVATE DINING AND EVENTS



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, King Valley, VIC
- '19 Longboard Pinot Gris, Bendigo, VIC
- '22 Still Life Sauvignon, Marlborough, New Zealand
- '20 Gavoty 'La Cigale' Rose, Provence, France
- '21 Jumping Juice Pinot Noir, Mornington Peninsula, VIC
- '21 Ricca Terra 'Soldiers Land' Shiraz, Riverland, SA
- 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

- '19 NV Continental Platter Prosecco, King Valley, VIC
- NV Storm Bay Sparkling Brut, Coal River, TAS
- '19 Longboard Pinot Gris, Bendigo, VIC
- '20 Oscars Folly Chardonnay, Yarra Valley, VIC
- 21' Sven Joshke 'La Adeline' Rose, Barossa, 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

