

# AMPHLETT<sup>AH</sup> 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

## Package One

Select 6 canapés  
50 per person

## Package Two

Select 7 canapés + 1 substantial  
65 per person

## Package Three

Select 8 canapés + 2 substantial  
75 per person

### Canapés

Oyster, mignonette & lemon

Steak tartare, potato crisps, chives (GF)

Cod roe, potato cake, Yarra Valley caviar (P) (GF)

Pan con tomate (P,V) (GF)

Blini, Ora King salmon, dill, crème fraiche

Guacamole, tortilla chips, salsa

Mushroom and gorgonzola tart (V)

Truffle bon-bon, parmesan, aioli (P)

Bone marrow toast, fresh horseradish (some GF)

Comte gougere, onion jam (V)

Buttermilk fried chicken

Slow-roasted lamb shoulder croquette

### Substantial Canapés

Crab rarebit

Pocket steak sandwich

Mini fish and chips

Ratatouille flatbread pizza

### Sweet

Lemon tart, mixed berries

Chocolate and hazelnut tart

Fresh-baked Madeleines, chocolate sauce

Mini pavlova (GF)



# 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



# CANAPÉ MENU

\$7.50 per Head Per Canapé

## Canapés Cold

Fresh Shucked Oysters, Of Origin, Mignonette

Tartare of beef /Potato chips /chives (GF)

Cod roe / scallop potato /caviar (P) (GF)

Pan con tomate (P,V) can be (GF)

Smoked Salmon, Dill Crème Fraiche, Rye

Tortilla, Guac, salsa

Blini, Smoked Salmon, capers berries.

## Canapés Hot

Mushroom and gorgonzola tart (V)

Truffle bon bon / parmesan /aioli (P)

Bone Marrow Toast, Shaved Horseradish (some GF)

Gougere, onion Jam, Comte (V)

Fried Chicken, Truffle Aioli

Yorkshire Pudding, Roast Beef, Jus

Lamb Croquette, Aioli

## Sweet

Lemon tart, mixed berries

Chocolate and hazelnut tart

Fresh-baked Madeleines, chocolate sauce

Mini pavlova (GF)



# SUBSTANTIAL CANAPÉS

\$10.50 per Head Per Canapé

## Canapés Cold

Duck Liver Parfait, Goats Cheese, Hazelnuts

Fresh Baked Focaccia, Tomato, Basil, Mozzarella

Flat Bread, Houmas, Pomegranate

Shallot Tart, Honey and Thyme Goats Cheese

Chargrilled, Vegetable and Hummus Open Sandwich

## Canapés Hot

Bone Marrow Toast, Parsley Shallot Salad

Crab Rarebit, Padron Chili, Smoked Paprika

Open Steak Sandwich, Truffle Aioli, Crispy Shallots

Mini Fish And Chips, Smashed Peas, Yoghurt Tartare

Eggplant, Zucchini Plant Pizza, Pesto

## Sweet

Lemon Curd Tart, Mixed Berries

Fresh Baked Madeline's, Chocolate sauce

Chocolate and Hazelnut Tart

Berry Compote Meringue

