



## FRENCH BRASSERIE

The French Brasserie is the perfect place for your next special soirée. Be it a corporate event, wedding, birthday, engagement, product launch or a party for no particular reason at all.

Our spaces are instantly welcoming with soaring ceilings and vast glass expanses overlooking Melbourne's famous laneways, we offer patrons the best of French cuisine & hospitality in a chic contemporary atmosphere.

Boasting a versatile floor plan easily catering for intimate, medium, and large corporate or family functions. The main restaurant is ideally suited to weddings, Christmas parties, corporate events, product launches and large cocktail parties. The private Mezzanine is great for birthdays, business meetings, presentations, and special family occasions, while the outdoor Terrace has a relaxed ambiance for pre-dinner drinks.

Our dedicated team will ensure that no detail is overlooked and work closely with you to exceed your expectations in menu planning, wine selection and decoration for themed events.

Function menus start from \$75pp for 2 courses and can be tailored to your specific budget and requirements.



FRENCH  
BRASSERIE

## SET MENU

**2 COURSE \$75 | 3 COURSE \$95**

**Please select: 3 Entrées | 3 Mains | 3 Desserts**

### PRE-DINING CANAPÉS

Like something to start before you're seated? Speak to us about organising some canapés, to be served with drinks prior to the meal. We suggest 3 pieces per person of our Chef's choice canapés, just \$12 per person

### ENTRÉE

French onion soup with toasted bread and melted gruyere cheese

Escargot - snails in garlic butter with fresh parsley

Boeuf tartare with fine herbs, mayonnaise and potato chips

Grilled calamari served with capsicum purée, pine nuts, rocket salad

### VEGETARIAN - VEGAN

Entrée and Main options on request

### PLAT DE RÉSISTANCE

Fish of the Day

Poulet Farci - stuffed chicken breast with mushroom served with crushed peas, pickled vegetables, zucchini

Confit duck leg served with root vegetables, parsnip purée, blood orange jus

Slow cooked rump served with sautéed kipfler potatoes, eggplant caviar, red wine jus

### DESSERT

Chocolate fondant served with vanilla ice cream Strawberry coulis

Crème Brûlée

50g selection of Australian & European cheese

### APÉRITIF

Kir Royal-French sparkling wine with cassis liqueur \$13 per person

### BYO CAKE

\$5.00 Cakeage fee per person