

Anglers Tavern

FUNCTIONS

Anglers Tavern









Anglers Tavern stands as a Melbourne landmark, graced by the scenic Maribyrnong River in the background. Recently refurbished, it remains your cherished local spot with an all-new look — with a dedicated level for private events catering from 50 to 300 guests, our friendly events team can assist you with planning the perfect event.



CHIFLEY ROOM

Located on Level One, this modern function space can cater for up to 80 seated and 120 cocktail style, complete with its own entry and private bar access.

- Private bar
- Private amenities including DOA
- Mini outdoor area access
- Combine with The River Room for Level 1 exclusive







SPACE TYPE						
INDOOR	80	120	Y	Y	Y	Y

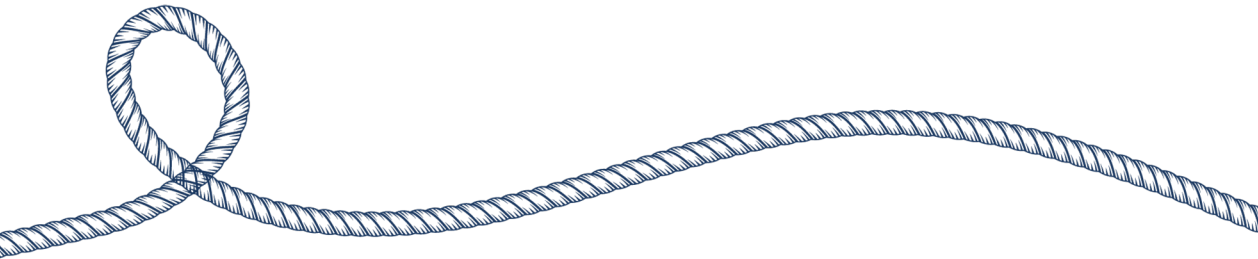


RIVER ROOM

Perched on Level One with sweeping views of the picturesque Maribyrnong River, this modern function space can cater for up to 100 seated and 200 cocktail style, complete with it's own entry and private bar access.

- Private bar
- Private amenities
- Direct access to outdoor courtyard
- Combine with Chifley Room for Level 1 exclusive







SPACE TYPE						
INDOOR	100	200	Y	Y	Y	Y



BISTRO DECK

Partially undercover and sectioned off, The Bistro Deck is the perfect spot for social events, complete with direct views of the picturesque Maribyrnong River surrounds.

- Not recommended for sit down
- Semiprivate area
- Share bar and amenities







SPACE TYPE						
OUTDOOR	48	60	1	-	HOUSE	N



UPPER BEER GARDEN DECK

The Upper Beer Garden Deck is the perfect spot for casual get togethers amongst the buzzing atmosphere of the beer garden, complete with sweeping views of the Maribyrnong River surrounds.

- Semiprivate area
- Near smoking area
- Stair access only
- Can combine with lower deck

SPACE TYPE						
OUTDOOR SECTION 1	40*	40	-	-	HOUSE	N
OUTDOOR SECTION 2	60*	60	-	-	HOUSE	N
OUTDOOR SECTION 3	25*	40	-	-	HOUSE	N
BEER GARDEN DECK	140*	180	-	-	HOUSE	N

*combination of high and or picnic style seating



CANAPÉ PACKAGES

6 PIECES — \$33

8 PIECES — \$44

10 PIECES — \$55

COLD CANAPÉS

PRAWN COCKTAIL (LG, LD)

avocado, prawn crisp

NATURAL OYSTERS (LG, LD)

mignonette

GREEN PEA &

SOUR CREAM TARTLET (VG, LG, LD)

VEGE RICE PAPER ROLLS (V, VGO, LGO)

chilli soy

ASSORTED NORI ROLL (V, VGO, LGO)

japanese mayo, ginger

ROAST BEEF & HORSERADISH BLINI

CHICKEN AND LEEK TERRINE

tomato relish

PROSCIUTTO

fior di latte, bruschetta

HOT CANAPÉS

BAKED GREEN LIP MUSSEL (LG, LDO)

garlic butter

TEMPURA PRAWN

caper mayo

MUSHROOM ARANCINI (VG, LG, LD)

truffle mayo

PIZZA SPRING ROLL (V)

sugo, parmesan

FALAFEL (VG, LG, LD)

labneh, dukka

CHICKEN AND THYME SAUSAGE ROLL

ketchup

BEEF & BURGUNDY PIE

relish

PORK AND VEAL MEATBALL

parmesan

SWEET CANAPÉS

CHOCOLATE DIPPED PROFITEROLES

MINI GELATO CONES

CHURROS

cinnamon, salted caramel

SUBSTANTIAL CANAPÉS \$9EA

MINI CLASSIC PRAWN ROLL

herb mayo

MINI CHEESEBURGER (VGO)

pickles, ketchup

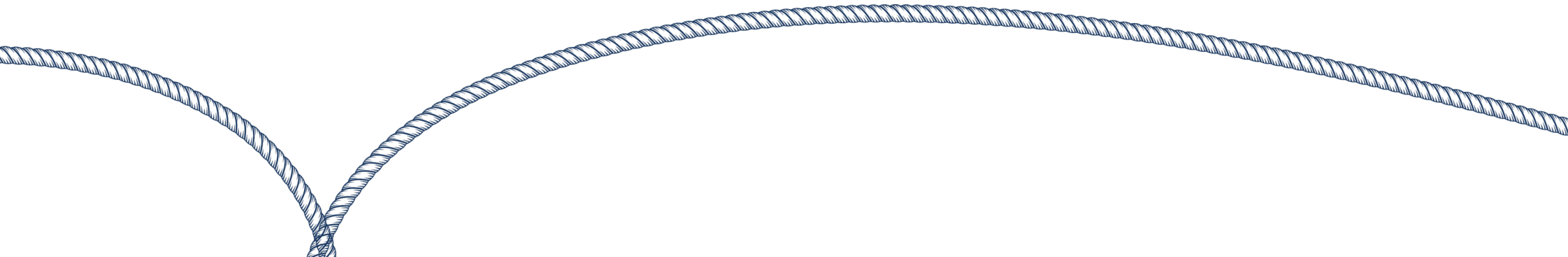
SALT & PEPPER SQUID

lemon aioli

FISH & CHIPS

caper mayo

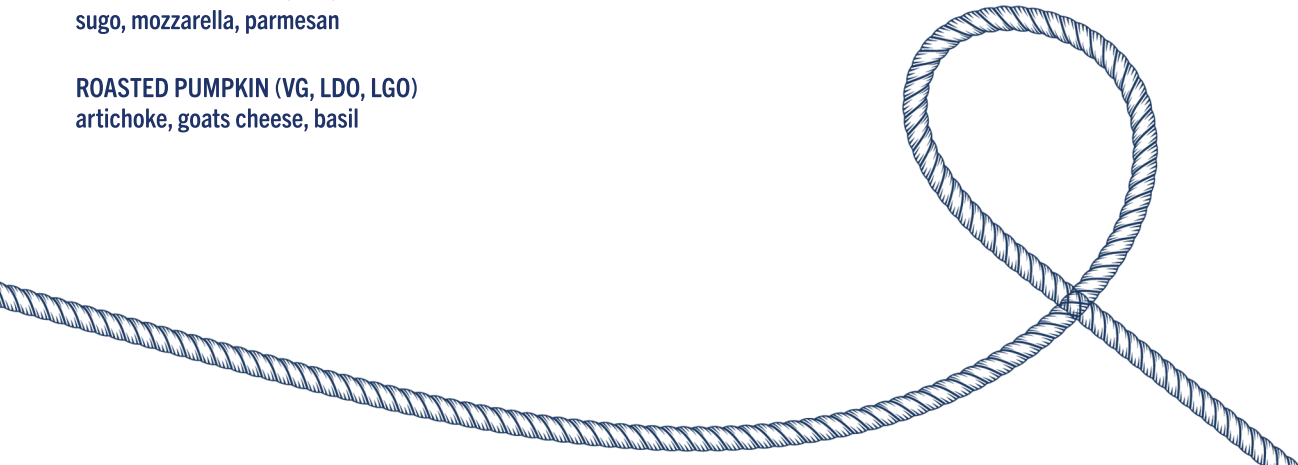
CRISPY HALOUMI GRAIN SALAD



GRAZING TABLES

Our standard size grazing tables are suitable for 50 guests, large is suitable for 100 guests

	SMALL	LARGE
GRAZING TABLE selection of sliced cured meats, terrine, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh and artesian bread	750	1500
SEAFOOD STATION natural oysters, half shell mussels, whole tiger prawns, cold smoked salmon, seared tuna, mignonette, cocktail sauce, herb mayo, pickled ginger, soy, citrus	1000	2000
DESSERT TABLE mini doughnuts, macarons, eclairs, raspberry opera cake, almond blueberry mousse, berry tartlets, vanilla panna cotta	600	1200
DEEP DISH PIZZA Deep Dish Pizza, on slow fermented sourdough base:	350	750
TRADITIONAL MARGARITA (LGO, LDO) fior di latte, basil, sugo		
DOUBLE PEPPERONI (LGO) sugo, mozzarella, parmesan		
ROASTED PUMPKIN (VG, LDO, LGO) artichoke, goats cheese, basil		



SHARED MENU

All courses are designed to be shared style. Dietaries can be accommodated when pre-arranged.

STANDARD

2 COURSE - \$60 pp | 3 COURSE - \$70 pp

TO START

WOODFIRED FLATBREAD (V, VGO, LGO)

capsicum hummus, pesto, tzatziki

CRISPY HALLOUMI (V, LG)

heirloom tomato, basil

SALT AND PEPPER SQUID (LG, LD)

lemon aioli

MUSHROOM ARANCINI (VG)

truffle mayo, pecorino

MAINS

POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan

CHAR GRILLED BEEF RUMP

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

sugar snaps, potato, chive sour cream

HOUSE SALAD AND FRIES FOR THE TABLE

DESSERT

PAVLOVA (LG, LD)

passionfruit, coconut, mango

STICKY TOFFEE PUDDING

salted caramel, vanilla ice cream

PREMIUM

2 COURSE - \$70 PP | 3 COURSE - \$80 PP

TO START

WOODFIRED FLATBREAD (V, VGO, LGO)

capsicum hummus, pesto, tzatziki

NATURAL OYSTERS

mignonette, lemon

CURED TUNA

ginger dressing, mango, lime

CHICKEN AND LEEK TERRINE

tomato relish

SPICED CHICKPEA FRITTERS (VG, LG, LD)

minted sour cream

MAINS

POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan

EYE FILLET OF BEEF

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

sugar snaps, potato, chive sour cream

CAESAR SALAD

cos, bacon, parmesan, soft egg, anchovy dressing

TOMATO SALAD

heirloom tomatoes, fior di latte, basil, evoo

FRIES

DESSERT

PAVLOVA (LG, LD)

passionfruit, coconut, mango

STICKY TOFFEE PUDDING

salted caramel, vanilla ice cream

KIDS

MINIMUM 10 GUESTS - \$20 PP

BUTTERED POPCORN (LG)

served in boxes

MINI FRANKS

ketchup

CHICKEN NUGGETS

aioli

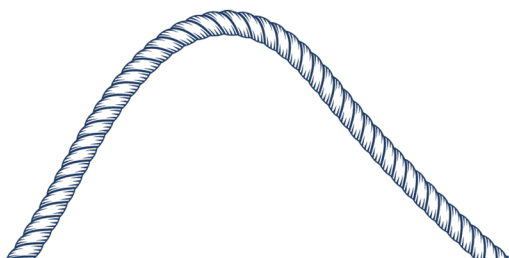
MINI HAM & CHEESE PIZZAS (LGO, VGO)

CUCUMBER, CARROT & CELERY STICKS (VG)

hummus

ROCKMELON & GRAPES (V)

FAIRY BREAD (V, LGO)



SET MENU

All courses are served as an alternate drop. Please select 2 from each course. Dietaries can be accommodated when pre-arranged.

STANDARD

2 COURSE - \$65 PP

3 COURSE - \$75 PP

TO START

alternate drop, choose 2

CRISPY HALLOUMI (V, LG)

heirloom tomato, basil

SALT AND PEPPER SQUID (LG, LD)

lemon aioli

MUSHROOM ARANCINI (VG)

truffle mayo, pecorino

GRILLED LAMB SKEWERS

cucumber yogurt, sumac

MAINS

alternate drop, choose 2

CHAR GRILLED BEEF RUMP

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

sugar snaps, potato, chive sour cream

GRILLED PORK CUTLET

apple sauce, green beans, crackling

CHICKEN PARMA

sugo, ham, mozzarella

VEG OPTION: POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan

HOUSE SALAD AND FRIES FOR THE TABLE

DESSERT

PAVLOVA (LG, LD)

passionfruit, coconut, mango

STICKY TOFFEE PUDDING

salted caramel, vanilla ice cream

PREMIUM

2 COURSE - \$75 PP

3 COURSE - \$85 PP

TO START

alternate drop, choose 2

WOODFIRED FLATBREAD (V, VGO, LG0)

capsicum hummus, pesto, tzatziki

NATURAL OYSTERS

mignonette, lemon

CURED TUNA

ginger dressing, mango, lime

CHICKEN AND LEEK TERRINE

tomato relish

SPICED CHICKPEA FRITTERS (VG, LG, LD)

minted sour cream

MUSHROOM ARANCINI (VG)

truffle mayo, pecorino

MAINS

alternate drop, choose 2

EYE FILLET OF BEEF

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

sugar snaps, potato, chive sour cream

GRILLED PORK CUTLET

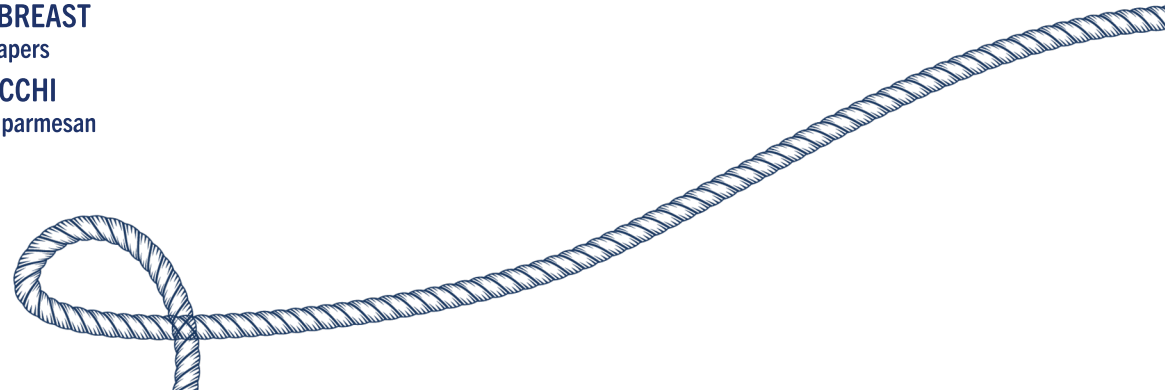
apple sauce, green beans, crackling

SLOW ROASTED CHICKEN BREAST

confit heirloom tomato, olives, capers

VEG OPTION: POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan



BEVERAGE PACKAGES

(minimum 20 guests)

STANDARD

2 HOURS - \$42 PP
3 HOURS - \$54 PP
4 HOURS - \$66PP

MR. MASON SPARKLING CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET

FURPHY ALE
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE
SOFT DRINK & JUICES

PREMIUM

2 HOURS - \$52 PP
3 HOURS - \$64 PP
4 HOURS - \$76PP

MR. MASON SPARKLING CUVÉE BRUT NV
DOTTIE LANE SAUVIGNON BLANC
CA' DI ALTE PINOT GRIGIO
SCOTCHMAN'S HILL 'THE HILL' CHARDONNAY
HEARTS WILL PLAY ROSE
HENRY & HUNTER SHIRAZ CABERNET
TRELLIS & VINE/T'GALLANT CAPE SCHANK PINOT
NOIR
PIRATHON BLUE LABEL SHIRAZ

FURPHY ALE
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
STONE AND WOOD PACIFIC ALE
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

DELUXE

2 HOURS - \$62 PP
3 HOURS - \$74 PP
4 HOURS - \$86PP

THE HARE & THE TORTOISE OR
ALPHA BOX & DICE TAROT PROSECCO NV
CHANDON BLANC DE BLANCS NV
SPY VALLEY SAUVIGNON BLANC
CA' DI ALTE PINOT GRIGIO
PALOMA RIESLING
SCOTCHMAN'S HILL 'THE HILL' CHARDONNAY
MARQUIS DE PENNAUTIER ROSE
TRELLIS & VINE PINOT NOIR
MARQUES DE TEZONA TEMPRANILLO
PIRATHON BLUE LABEL SHIRAZ

FURPHY ALE
CARLTON DRAUGHT
GREAT NORTHERN SUPER CRISP LAGER
STONE AND WOOD PACIFIC ALE
HEINEKEN
BALTER XPA
JAMES SQUIRE GINGER BEER
JAMES SQUIRE ORCHARD CRUSH CIDER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

ADD ONS

SPIRIT UPGRADE \$25PP

Available to add to all beverage packages,
minimum of 20 guests.

COCKTAIL ON ARRIVAL \$13PP

Treat your guests to a bespoke cocktail on
arrival for an additional \$13 per person,
minimum of 20 guests.

- Espresso Martini
- Pornstar Martini
- Long Island Ice Tea
- Aperol Spritz

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function
with a specified limit or amount in mind that
you feel comfortable with spending. Your
bar tab can be reviewed as your function
progresses and increased if required.
However, we will always ensure you are in
control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our
extensive beverage selection, which they
can purchase throughout your function.

CONFERENCE PACKAGES

MINIMUM 20 PAX

PLATED HOT BREAKFAST - \$26 PP

poached eggs, bacon, potato rosti, buttered spinach,
hollandaise (GF, VO, VGO)

PLATED CONTINENTAL BREAKFAST \$19PP

granola, coconut yoghurt, fresh fruit, croissant, ham,
cheese, butter, preserves

MORNING / AFTERNOON TEA \$16PP

Select 3

buttermilk scones, cream & jam

assorted mini sweet danish

assorted mini muffins

jam filled donuts

spinach & ricotta Roll

mini beef & burgandy pie

ham, brie & tomato brioche

egg and herb mayo brioche

FRUIT PLATTER \$8PP

pineapple, grapes, melon, citrus

CHEESE PLATTER \$15PP

local and imported cheeses, fresh and dried fruits,
crackers, lavosh

SANDWICH PLATTER \$19PP

Selection of filled Turkish rolls and wraps

chicken caesar wrap

ham, cheese and tomato roll

egg and herb mayo roll

steak & cheddar roll

roasted pumpkin, rocket, halloumi wrap

BARISTA COFFEE \$10PP

Unlimited barista made coffee, includes
alternative milk options



Anglers Tavern

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