

# 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









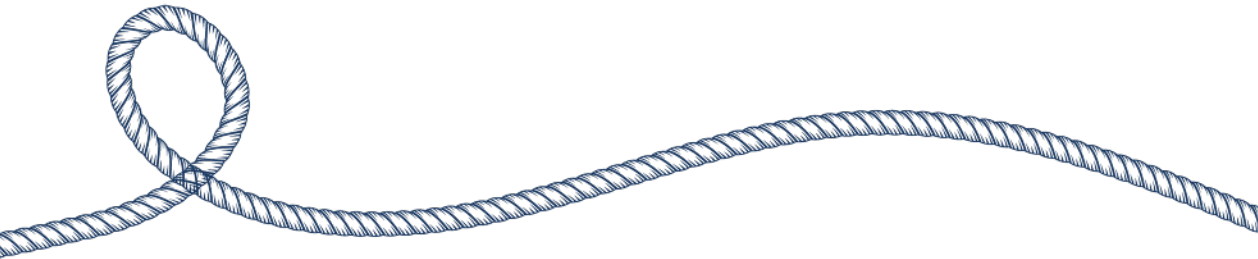


# RIVER ROOM

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 — \$36 PP

8 PIECES — \$43 PP

10 PIECES — \$54 PP

(SELECT YOUR CANAPES FROM THE COLD, HOT OR SWEET OPTIONS BELOW)

## COLD CANAPÉS

**PRAWN COCKTAIL (LG, LD)**

avocado, prawn crisp

**NATURAL OYSTERS (LG, LD)**

mignonette

**HEIRLOOM CARROT & BURNT CARROT**

**HUMMUS TARTLET (LD, V, VG)**

**VEGE RICE PAPER ROLLS (VG, LG)**

chilli soy

**ASSORTED NORI ROLL (LD, LG, VO, VGO)**

japanese mayo, ginger

**ROAST BEEF & HORSERADISH BLINI (LDO)**

**CHICKEN AND LEEK TERRINE (LD, LG)**

tomato relish

**PROSCIUTTO BRUSCHETTA**

fior di latte

## HOT CANAPÉS

**BAKED GREEN LIP MUSSEL (LG)**

garlic butter

**TEMPURA PRAWN (LD)**

caper mayo

**PUMPKIN ARANCINI (VG, LD)**

vegan chive sour cream, pepitas

**VEGETABLE SPRING ROLL (VG)**

chilli soy

**FALAFEL (LD, LG, VG)**

hummus

**BEEF & PORK SAUSAGE ROLL**

ketchup

**BEEF & BURGUNDY PIE**

relish

**PORK AND VEAL MEATBALL (LD, LG)**

parmesan

## SWEET CANAPÉS

**CHOCOLATE DIPPED PROFITEROLES (V)**

**MINI GELATO CONES (V)**

**CHURROS (LDO, V, VGO)**

cinnamon, salted caramel

## SUBSTANTIAL CANAPÉS \$11.5EA

**MINI CLASSIC PRAWN ROLL (LDO)**

herb mayo + fries

**MINI CHEESEBURGER (LDO)**

pickles, ketchup + fries

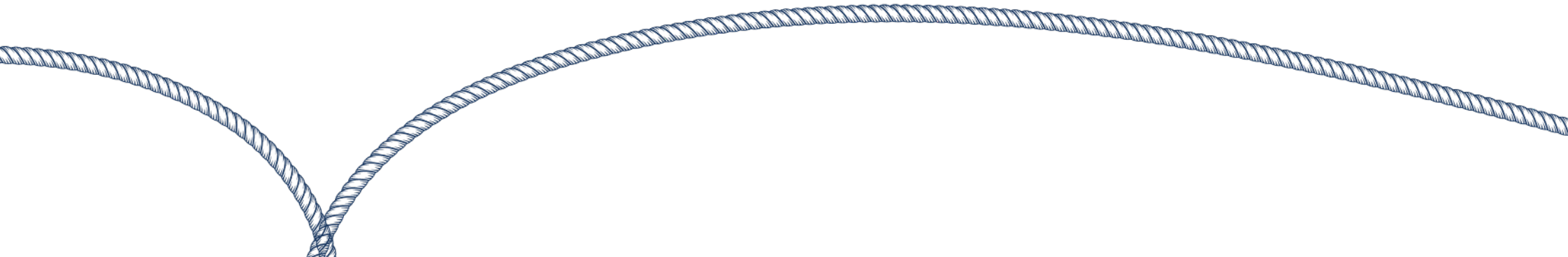
**SALT & PEPPER SQUID (LD)**

lemon aioli + fries

**FISH & CHIPS (LDO)**

caper mayo + fries

**CRISPY HALLOUMI GRAIN SALAD (LDO,  
LG, V, VGO)**



# GRAZING TABLES

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

	SMALL	LARGE
<b>GRAZING TABLE</b> 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
<b>SEAFOOD TABLE</b> natural oysters, half shell mussels, whole tiger prawns, cold smoked salmon, seared tuna, mignonette, cocktail sauce, herb mayo, pickled ginger, soy, citrus	1000	2000
<b>DESSERT TABLE</b> mini doughnuts, macarons, eclairs, raspberry opera cake, dark & white choc mousse, berry tartlets, coconut panna cotta	600	1200
<b>PIZZA TABLE</b> Dietary requests for pizzas will be made separately. Each table comes with all of the below flavours	350	750
<b>TRADITIONAL MARGARITA</b> fior di latte, basil, sugo		
<b>DOUBLE PEPPERONI</b> sugo, mozzarella, parmesan		
<b>ROASTED PUMPKIN</b> artichoke, goats cheese, basil		

**FRUIT PLATTER \$12PP (MIN 20)**  
selection of freshly cut pineapple, grapes, melon and citrus





# 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

#### FRIED CHICKEN RIB (LD)

Korean chilli glaze, spring onion, sesame, garlic aioli

#### GRILLED LEEK (LD, LG, V, VG)

sunflower seed, rice paper crisp, nori dust

#### SALT AND PEPPER SQUID (LD, LGO)

lemon aioli

#### PUMPKIN ARANCINI (LD, LG, V, VG)

vegan chive sour cream, pepitas

### MAINS

#### POTATO GNOCCHI (V, VGO)

tomato, pesto, mozzarella, basil, parmesan

#### 250G ROSTBIFF (LDO, LGO)

red wine jus, herb & garlic butter

#### PAN ROASTED BARRAMUNDI (LD, LG)

chat potato, green bean, lemon

#### HOUSE SALAD AND FRIES FOR THE TABLE

### DESSERT

#### VEGAN CHOCOLATE MOUSSE (LD, LG, V, VG)

candied orange, blood orange sorbet

#### STICKY TOFFEE PUDDING (V)

salted caramel, vanilla ice cream

## PREMIUM

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

### TO START

#### GRILLED LEEK (LD, LG, V, VG)

sunflower seed, rice paper crisp, nori dust

#### CURED TUNA (LD, LG)

ginger dressing, mango, lime

#### CHICKEN AND LEEK TERRINE (LD, LGO)

tomato relish

#### GRILLED LAMB SKEWER (LDO, LG)

cucumber yogurt, sumac

### MAINS

#### POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan

#### BLACK ANGUS EYE FILLET

red wine jus, herb & garlic butter

#### PAN ROASTED BARRAMUNDI

braised barlotti bean, pancetta, kale and grilled lemon

### SIDES

#### CAESAR SALAD

cos, bacon, parmesan, soft egg, anchovy dressing

#### TOMATO SALAD

heirloom tomatoes, fior di latte, basil, evoo

#### FRIES

### DESSERT

#### COFFEE PAVLOVA (LG, V)

espresso mascarpone cream, spiced poached apricots

#### STICKY TOFFEE PUDDING

salted caramel, vanilla ice cream

## KIDS BUFFET

MINIMUM 10 GUESTS - \$20 PP

### FRIES (LG)

served in boxes

### SAUSAGE ROLLS

ketchup

### CHICKEN NUGGETS

aioli

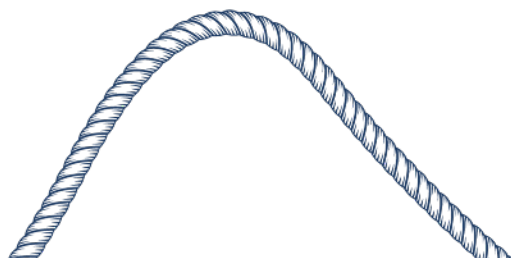
### MINI HAM & CHEESE PIZZAS (LGO, VGO)

### 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

**FRIED CHICKEN RIB (LD)**

Korean chilli glaze, spring onion, sesame, garlic aioli

**SALT AND PEPPER SQUID (LD)**

lemon aioli

**PUMPKIN ARANCINI (LD, LG, V, VG)**

vegan chive sour cream, pepitas

**GRILL LEEK (LD, LG, V, VG)**

sunflower seed, rice paper crisp, nori dust

### MAINS

alternate drop, choose 2

**250G ROSTBIFF (LDO, LGO)**

red wine jus, herb & garlic butter

**FISH AND CHIPS (LDO, LGO)**

house salad, tartare, lemon

**LAMB SHANK (LDO, LG)**

red wine and tomato slow braised, butter mash, green bean

**CHICKEN PARMA**

sugo, ham, mozzarella

**VEG OPTION: POTATO GNOCCHI**

tomato, pesto, mozzarella, basil, parmesan

**HOUSE SALAD AND FRIES FOR THE TABLE**

### DESSERT

**VEGAN CHOCOLATE MOUSSE (LD, LG, V, VG)**

vegan dark chocolate, candied orange, blood orange sorbet

**STICKY TOFFEE PUDDING (V)**

salted caramel, vanilla ice cream

## PREMIUM

2 COURSE - \$75 PP

3 COURSE - \$85 PP

### TO START

alternate drop, choose 2

**WOODFIRED FLATBREAD (V, VGO, LGO)**

capsicum hummus, pesto, tzatziki

**GRILL LEEK (LD, LG, V, VG)**

sunflower seed, rice paper crisp, nori dust

**CURED TUNA**

ginger dressing, mango, lime

**CHICKEN AND LEEK TERRINE**

tomato relish

**GRILLED LAMB SKEWERS**

cucumber yogurt, sumac

**PUMPKIN ARANCINI (LD, LG, V, VG)**

vegan chive sour cream, pepitas

### MAINS

alternate drop, choose 2

**BLACK ANGUS EYE FILLET**

red wine jus, herb & garlic butter

**PAN ROASTED BARRAMUNDI**

braised barlotti bean, pancetta, kale and grilled lemon

**LAMB SHANK (LDO, LG)**

red wine and tomato slow braised, butter mash, green bean

**SLOW ROASTED CHICKEN BREAST**

confit heirloom tomato, capers

**VEG OPTION: POTATO GNOCCHI**

tomato, pesto, mozzarella, basil, parmesan

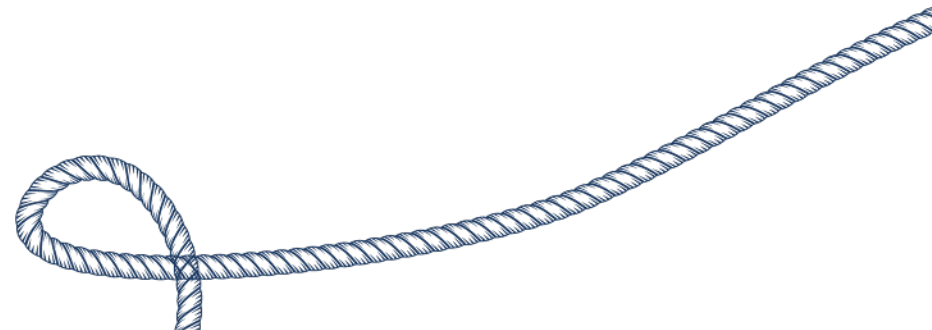
### DESSERT

**COFFEE PAVLOVA (LG, V)**

espresso mascarpone cream, spiced poached apricots

**STICKY TOFFEE PUDDING (V)**

salted caramel, vanilla ice cream





# BEVERAGE PACKAGES

(minimum 20 guests)

## STANDARD

2 HOURS - \$46 PP  
3 HOURS - \$59 PP  
4 HOURS - \$72 PP

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

## PREMIUM

2 HOURS - \$57 PP  
3 HOURS - \$70 PP  
4 HOURS - \$84 PP

MR. MASON SPARKLING CUVÉE BRUT NV  
MOUNT PARADISO PROSECCO NV  
VIVO MOSCATO  
DOTTIE LANE SAUVIGNON BLANC  
LOST WOODS CHARDONNAY  
HEARTS WILL PLAY ROSE  
BERTAINE ET FILS ROSE  
HENRY & HUNTER SHIRAZ CABERNET  
STORM & SAINT PINOT NOIR

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 - \$68 PP  
3 HOURS - \$81 PP  
4 HOURS - \$94 PP

MR MASON SPARKLING CUVÉE BRUT NV  
MOUNT PARADISE PROSECCO NV  
TALTARNI 'DYNAMIC' BRUT CUVÉE ROSE NV  
VIVO MOSCATO  
DOTTIE LANE SAUVIGNON BLANC  
MILL FLAT SAUVIGNON BLANC  
GABBIANO PINOT GRIGIO  
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY  
HEARTS WILL PLAY ROSE  
BERTAINE ET FILS ROSE  
ST HUBERTS PINOT NOIR  
WILLOW CHASE SHIRAZ  
HENRY & HUNTER SHIRAZ CABERNET  
LA BOCA MALBEC

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 \$28PP

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

### COCKTAIL ON ARRIVAL \$14 PP

Treat your guests to a bespoke cocktail on arrival for an additional \$14 per person, minimum of 20 guests.

- Espresso Martini
- Long Island Ice Tea
- Aperol Spritz

### BAR TAB

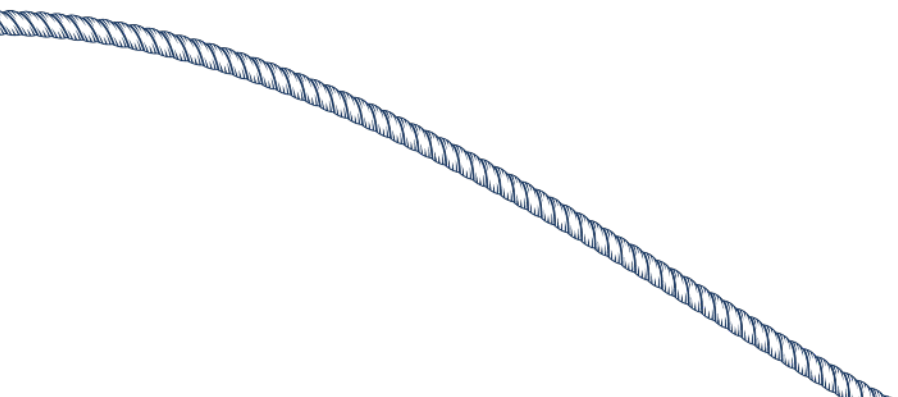
A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

### CASH BAR

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

### TEA & COFFEE STATION - ENQUIRE FOR PRICING

Unlimited tea & pot coffee, includes alternative milk options.



# Anglers Tavern

(03) 9318 2811

2 Raleigh Road, Maribyrnong VIC 3032

[info@anglers-tavern.com.au](mailto:info@anglers-tavern.com.au)