

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

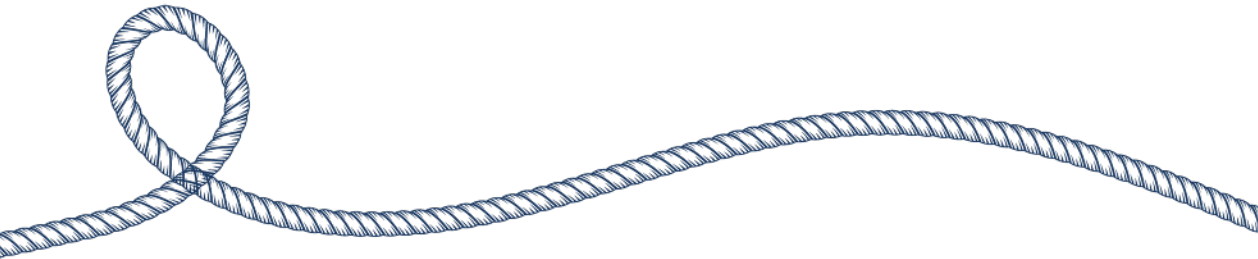


RIVER ROOM

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, LG, V, VG)

VEGE RICE PAPER ROLLS (V, VGO, LGO)

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 (LDO, LG, V, VGO)

vegan chive sour cream, pepitas

VEGETABLE SPRING ROLL (V)

chilli soy

FALAFEL (LDO, LG, V, VGO)

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 (LD, V, VGO)

cinnamon, salted caramel

SUBSTANTIAL CANAPÉS \$11.5EA

MINI CLASSIC PRAWN ROLL (LDO, LGO)

herb mayo

MINI CHEESEBURGER (LDO, LGO)

pickles, ketchup

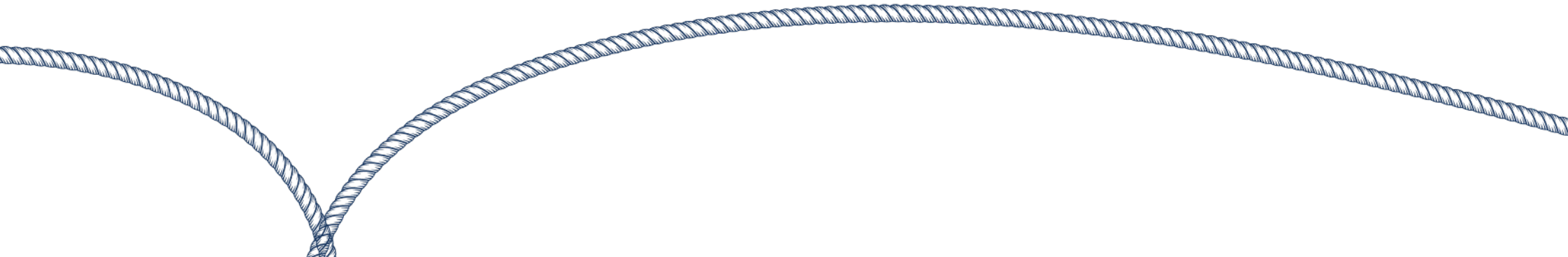
SALT & PEPPER SQUID (LD, LG)

lemon aioli

FISH & CHIPS (LDO, LGO)

caper mayo

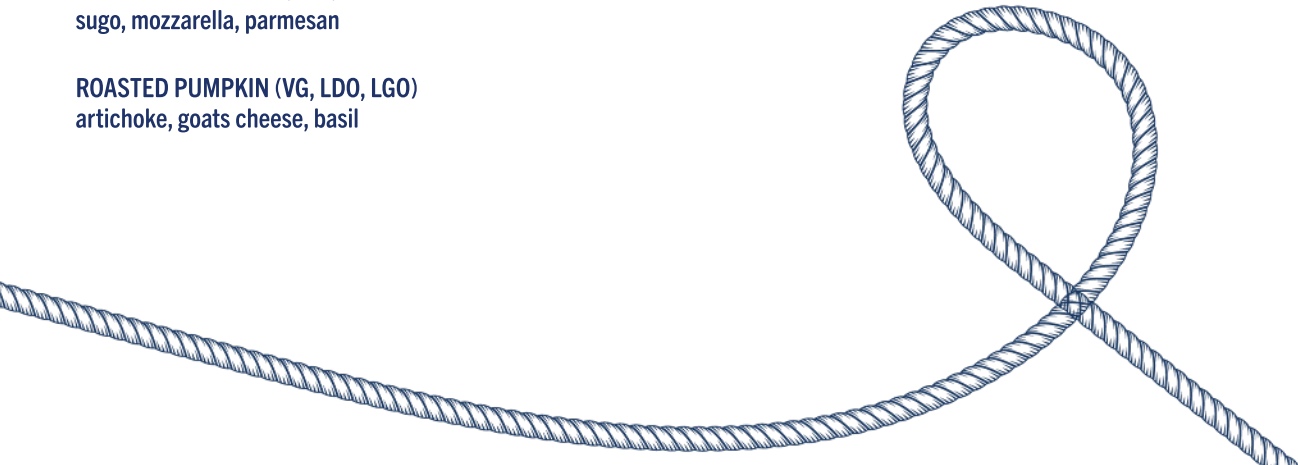
**CRISPY HALLOUMI GRAIN SALAD (LDO,
LG, V, VGO)**



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

FRIED BONELESS CHICKEN (LD)

korean chilli glaze, garlic aioli

ROASTED HEIRLOOM CARROT (LD, LG, VG)

hummus, crispy seed, kale crisp

SALT AND PEPPER SQUID (LD, LGO)

lemon aioli

PUMPKIN ARANCINI (LD, LG, V, VG)

vegan chive sour cream, pepitas

MAINS

POTATO GNOCCHI (V, VGO)

mushroom ragu, creamy white wine sauce, parmigiano reggiano

CHAR GRILLED BAVETTE (LDO, LGO)

red wine jus, herb & garlic butter

FISH AND CHIPS (LDO, LGO)

house salad, tartare, 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

ROASTED HEIRLOOM CARROT (LD, LG, VG)

hummus, crispy seed, kale crisp

NATURAL OYSTERS

mignonette, lemon

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

CHAR GRILLED EYE FILLET

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

pearl couscous, sugo, heirloom tomato, anchovy, pickled green tomatoes

SIDES

CAESAR SALAD

cos, bacon, parmesan, soft egg, anchovy dressing

TOMATO SALAD

heirloom tomatoes, fior di latte, basil, evoo

FRIES

DESSERT

PAVLOVA (LG)

passionfruit, coconut, mango

STICKY TOFFEE PUDDING

salted caramel, vanilla ice cream

KIDS

MINIMUM 10 GUESTS - \$20 PP

FRIES (LG)

served in boxes

SAUSAGE ROLLS

ketchup

CHICKEN NUGGETS

aioli

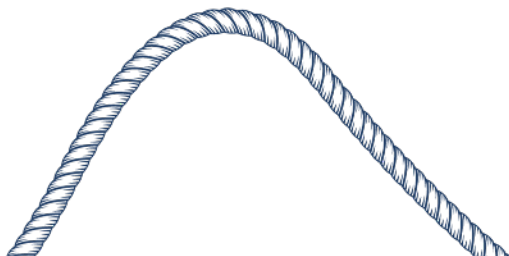
MINI HAM & CHEESE PIZZAS (LGO, VGO)

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 BONELESS CHICKEN (LD)

korean chilli glaze, garlic aioli

SALT AND PEPPER SQUID (LD, LGO)

lemon aioli

PUMPKIN ARANCINI (LD, LG, V, VG)

vegan chive sour cream, pepitas

GRILLED LAMB SKEWERS

cucumber yogurt, sumac

MAINS

alternate drop, choose 2

CHAR GRILLED BAVETTE

red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI

pearl couscous, sugo, heirloom tomato, anchovy, pickled green tomatoes

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, V)

coffee, spiced pear, apricot

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

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

pearl couscous, sugo, heirloom tomato, anchovy, pickled green tomatoes

GRILLED PORK CUTLET

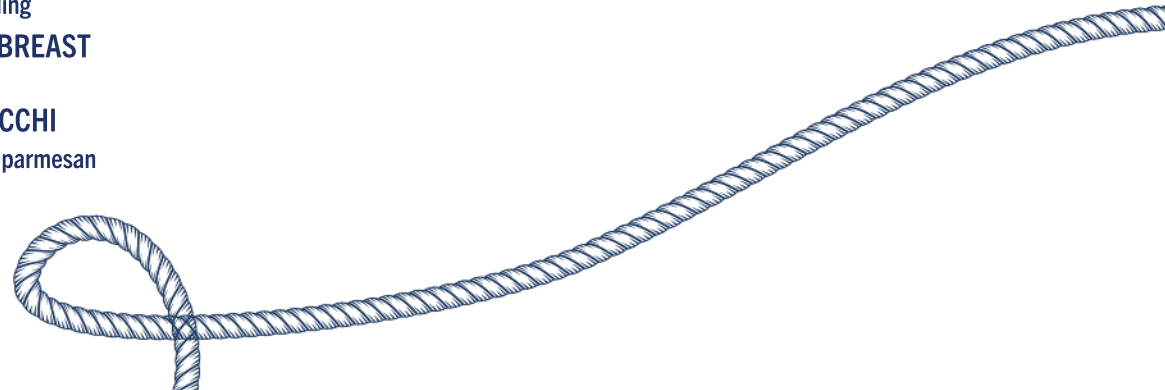
apple sauce, green beans, crackling

SLOW ROASTED CHICKEN BREAST

confit heirloom tomato, capers

VEG OPTION: POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan



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
SOFT DRINK & JUICES

PREMIUM

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

MR. MASON SPARKLING CUVÉE BRUT NV
MOUNT PARADISE 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.

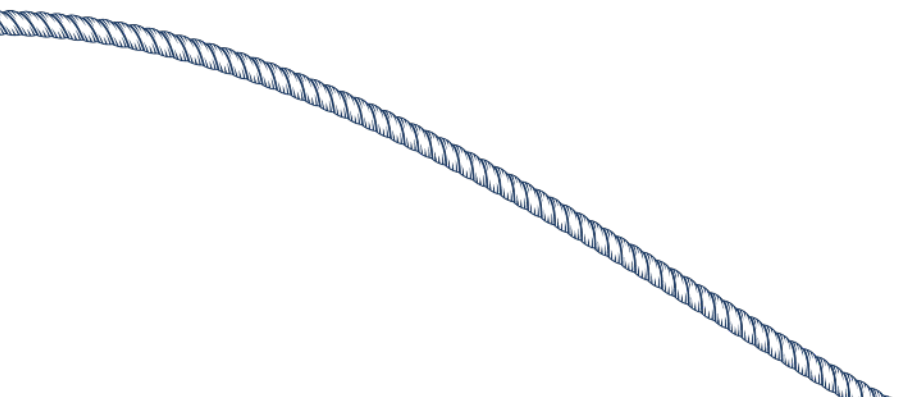
- Espresso Martini
- Long Island Ice Tea
- Aperol Spritz

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.



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

selection of freshly cut pineapple, grapes, melon and 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

TEA & COFFEE STATION \$10PP

Unlimited tea & pot coffee, includes alternative milk options.



Anglers Tavern

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