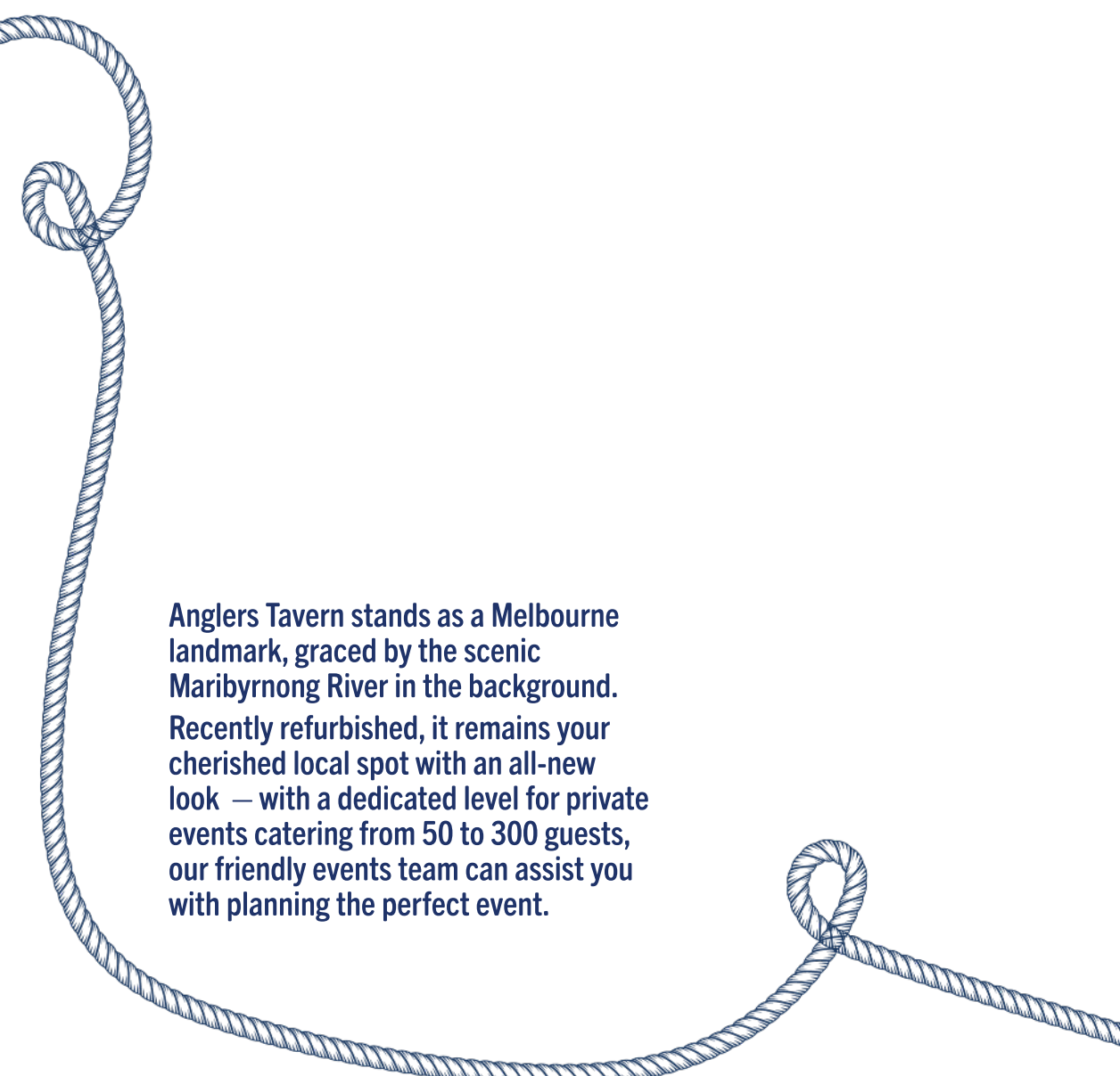


Anglers Tavern

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

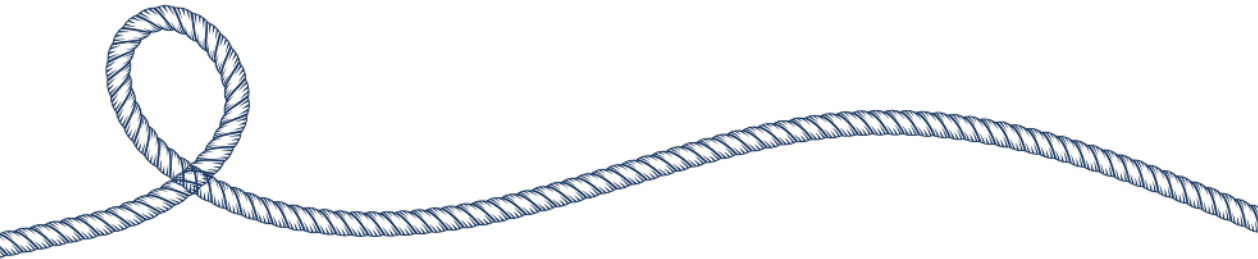


RIVER ROOM

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





Tucked away inside the Sports Bar, The Nook is a cocktail-only function space that’s perfect for those who want something more elevated than a regular booking, but not as formal as a full private function. Designed for smaller birthdays, hens parties, and casual get-togethers, The Nook strikes the balance between private and social.

- Cocktail only space (no sit-down dinners)

- Free DJ from 8pm Fridays & Saturdays
- Direct access to the beer garden

- Ideal for birthdays, hens parties and relaxed celebrations

SPACE TYPE						
OUTDOOR SECTION 1	-	40	-	-	HOUSE	N

Please note: During major sporting events, live sport commentary and atmosphere from the Sports Bar will carry through to this space.



LEVEL 1 EXCLUSIVE

Perched on Level One with sweeping views of the picturesque Maribyrnong River, this modern function space is perfect for any occasion. It can cater for up to 150 guests seated or 300 cocktail-style.

- River Room & Chifley Room combined
- Two exclusive bars
- Its own private entry
- Direct access to courtyard

SPACE TYPE						
OUTDOOR SECTION 1	150	300	Y	Y	HOUSE	Y



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

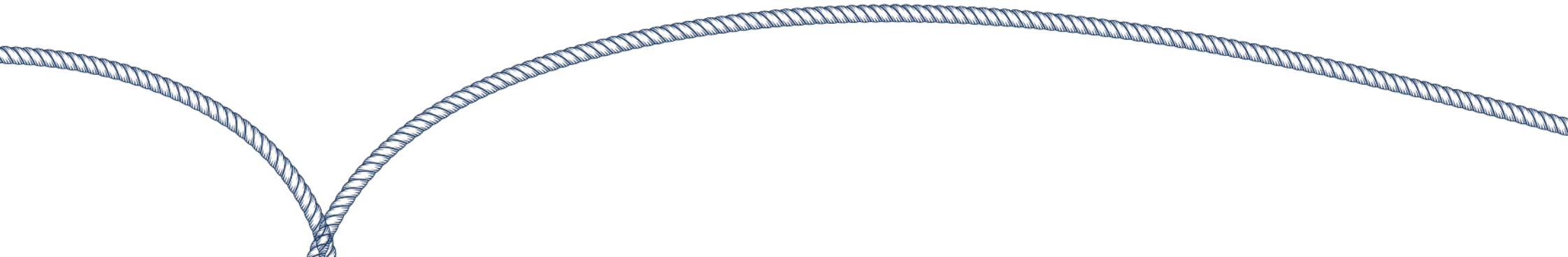
SALT & PEPPER SQUID (LD)

lemon aioli + fries

FISH & CHIPS (LDO)

caper mayo + fries

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

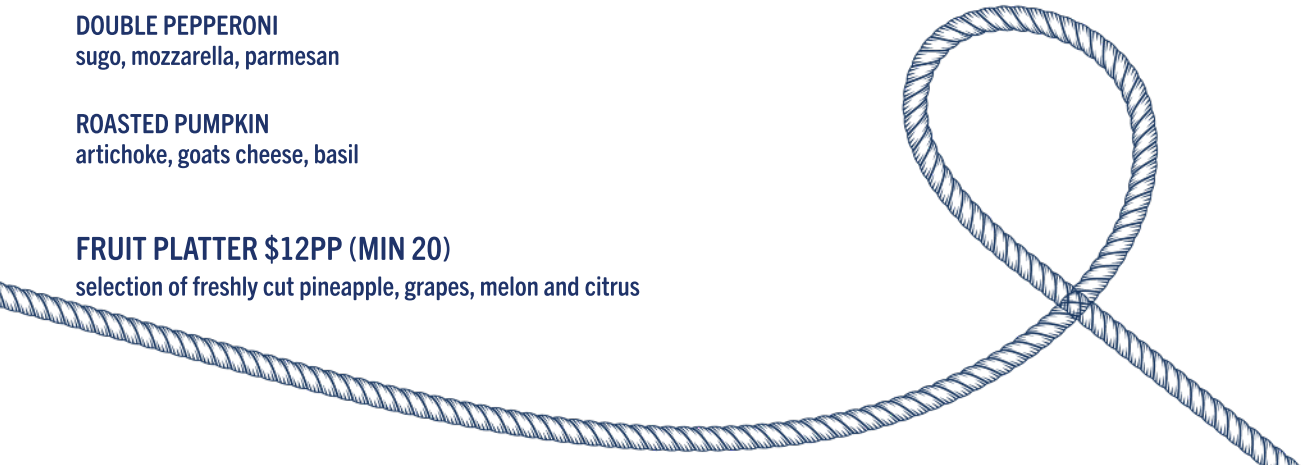


GRAZING TABLES

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

	SMALL	LARGE
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 TABLE 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, dark & white choc mousse, berry tartlets, coconut panna cotta	600	1200
PIZZA TABLE Dietary requests for pizzas will be made separately. Each table comes with all of the below flavours	350	750
TRADITIONAL MARGARITA fior di latte, basil, sugo		
DOUBLE PEPPERONI sugo, mozzarella, parmesan		
ROASTED PUMPKIN 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)

SAUSAGE ROLLS

ketchup

CHICKEN NUGGETS

aioli

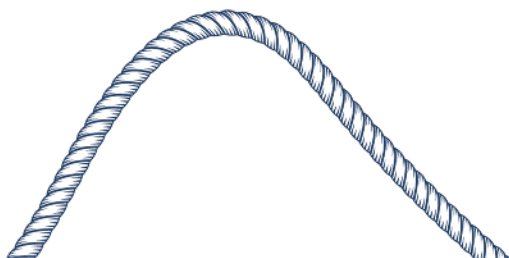
MINI HAM & CHEESE PIZZAS (LGO, VGO)

CUCUMBER, CARROT & CELERY STICKS (VG)

hummus

ROCKMELON & GRAPES (V)

FAIRY BREAD (V, LGO)



SHARED 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

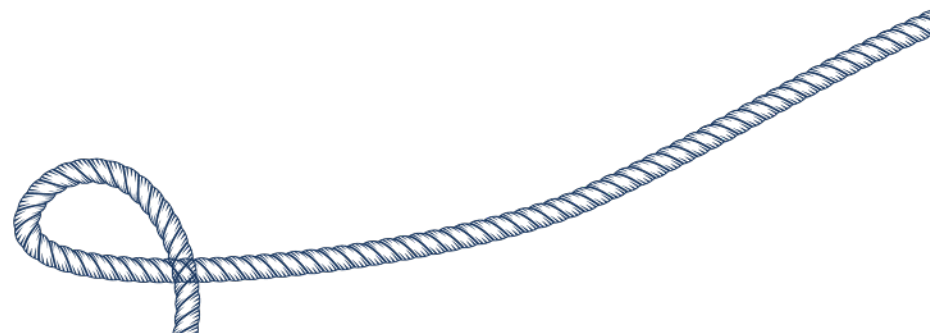
DESSERT

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