Anglers Tavern

FUNCTIONS AT ANGLERS TAVERN



LET US INTRODUCE OURSELVES.

WELCOME TO 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.



River Room

Perched on Level One with sweeping views of the picturesque Maribyrnong River, this modern function space can cater for up to 140 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

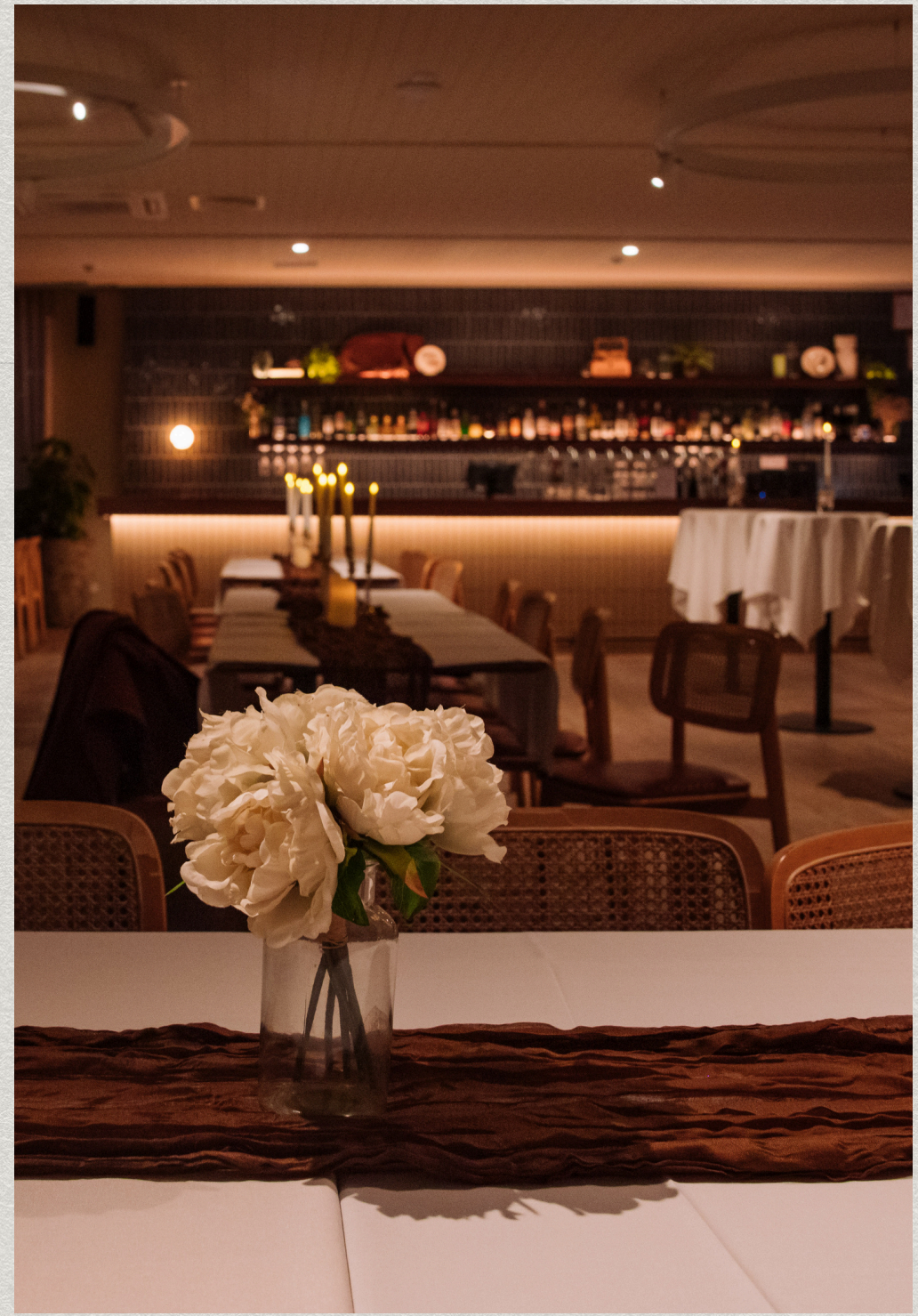
SPACE TYPE						
INDOOR	140	200	Y	Y	Y	Y

Chifley Room

Located on Level One, this modern and intimate 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





Level One Exclusive

Level One Exclusive combines both the River Room and Chifley Room to create our largest private event space. Featuring stunning river views, a private courtyard, exclusive bar and flexible layout options, it's the perfect setting for weddings, corporate events, gala dinners, cocktail parties and large celebrations of up to 300 guests

- River Room & Chifley Room combined
- Own private entry
- Dedicated arrival area & drop-off point
- Two exclusive bars
- Direct access to courtyard

SPACE TYPE						
OUTDOOR SECTION 1	150	300	Y	Y	HOUSE	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	-	-	HOUSE	N





Beer Garden

The Beer Garden is the perfect spot for casual get-togethers, complete with sweeping views of the Maribyrnong River surrounds.

- Semiprivate area
- Stair access only
- Near smoking area

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

*combination of high and or picnic style seating. Whole beer garden does not include smoking area.
Please note: During major sporting events, live sport commentary and atmosphere will be audible in this space.

The Nook

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 meals)
- Free DJ from 9pm 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.



GRAZING

THE PERFECT CROWD-PLEASING ADDITION FOR COCKTAIL PARTIES OR ARRIVAL BITES BEFORE YOUR SEATED MEAL. MINIMUM 20 GUESTS FOR ALL

CHARCUTERIE GRAZING (LGO)

$30PP

selection of sliced cured meats, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh and artesian bread set as a table. For smaller groups individual boards will be provided.

alternatively:

- Roaming Charcuterie Martini Glasses $17ea
- Cheese Station $20pp
- Fruit Platter $10pp (min 10 guests)

DESSERT GRAZING (V)

$25PP

tartlets, eclairs, meringues, layered opera cake and cheesecakes. For smaller groups individual mixed platters of the above will be provided.
Tiramisu Martini Glasses + $8ea ($12.50ea if ordered without a dessert table)
Cannoli + $6pp ($10.50ea if ordered without a dessert table)

DEEP DISH PIZZA

$22PP

Each table comes with all of the below flavours

- TRADITIONAL MARGARITA fior di latte, basil, sugo (V, VGO, LDO)
- CLASSIC PEPPERONI sugo, mozzarella, parmesan (LDO)
- VEGGIE SUPREME sugo, capsicum, red onion, green olives, mushrooms, mozzarella (V, VGO. LDO)

OYSTER STATION (LG, LD)

$20PP

pacific and rock oysters, lemon, shallot mignonette, local hot sauces
(allocation: 3 oysters per person)

KIDS BUFFET (Minimum 10 guests)

$20PP

selection of kids' favourites served on platters. Includes fries, sausage rolls, chicken nuggets, ham and cheese pizzas, fairy bread, freshly cut veggie sticks and freshly cut fruit

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.







SMALL BITES

6 PIECES $37 PP | 8 PIECES $45 PP | 10 PIECES $56 PP

CANAPES

ROASTED PUMPKIN ARANCINI garlic aioli, crispy pepitas (V, LG)
BRAISED BEEF PIE tomato relish
PORK & FENNEL SAUSAGE ROLL green tomato relish
CRISPY TEMPURA PRAWN soy lime caramel, chives, chilli, kewpie (LD)
CORN & TRIPLE CHEESE CROQUETTE smoked chilli mayo, chives (V)
SPICED LAMB EMPANADA, chimmi churi dipper
BEETROOT FALAFEL, smoky eggplant, mint (VG, LG, LD)
CORN FRITTERS, whipped avocado, spicy jalapeno, tomato (V, LG, LD)
LEEK & SPRING VEGGIE SPRING ROLLS, thai basil + lettuce, noc nam dressing (LD)
CRUNCHY HALLOUMI, local gin, honey, lemon, oregano (V)
LAMB SKEWERS lemon, oregano, romesco (LD, LG)
CHICKEN SKEWERS, lemon, chilli, parsley, salsa verde (LG)
OYSTERS, lemon, lime, shallot mignonette (LD, LG)
MINI TARTLETS, blue cheese, orange marmalade, spinach (V)
SALMON & CRISPY TEMPURA VEGGIE NIGIRI, soy & pickled ginger (LG)
PRAWN & AVOCADO CALIFORNIA ROLL yuzu soy, wasabi mayo, pickled ginger (LG)
SPRING VEGGIE RICE PAPER ROLLS hot & sour dressing, thai basil, mint (VG)
CRISPY PRAWN DUMPLINGS, soy & crunchy chilli dipper

SUBSTANTIALS $12.50 EACH

MEATBALL SUB parmesan, basil, mozzarella
MINI CHEESEBURGERS AND PLANT-BASED BURGERS burger sauce, pickles, cheddar (VGO)
FISH & CHIP BOXES tartare sauce, lemon

LATE NIGHT SNACKS AVAILABLE FROM 9PM TO 11PM $12.50 EACH (PRE-ORDER ONLY)

MINI LAMB & CHICKEN SOUVLAKI yogurt sauce, chilli, pickled peppers

HOT CHIP CUPS (LGO, LDO, VGO)
- Curry sauce
- Fetta and Rosemary

WOOD-FIRED PIZZA BY THE SLICE
- Pepperoni
- Margherita
- Hawaiian

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



SET MENU

All courses are designed to be shared. An additional $5 per person applies for alternate drop (choose 2)
Dietaries can be accommodated separately when pre-arranged.

STANDARD
2 COURSE - $62 PP | 3 COURSE - $73 PP

TO START (CHOOSE 3)

OVEN-BAKED FLATBREAD (V, VGO, LDO, LGO)
trio of dips, seeds

HALLOUMI (V, LG)
spiced honey, lemon, sumac

CORN & TRIPLE CHEESE CROQUETTE (V)
smoked chilli mayo, chives

LEMON PEPPER SQUID (LD, LGO)
lemon, aioli

PUMPKIN ARANCINI (LD, LG, V, VG)
vegan chipotle mayo

MAINS (CHOOSE 3)

ROASTED CHICKEN (LG, LDO)
tarragon tripple chicken jus

ROASTED BARRAMUNDI (LG, LDO)
lemon caper sauce

PORTERHOUSE STEAK (LDO, LGO)
red wine jus, herb butter, wholegrain mustard

MELANZANE ALLA PARMIGIANA (VGO, LG, LDO, V)
baked eggplant, sugo, parmesan

FOR THE TABLE:

HOUSE FRIES (LD, LG, V, VGO)
aioli

ROCKET SALAD (VG)
seasonal fruit, aged balsamic, parmesan

DESSERT

CANNOLI (V)
lemon + ricotta, powdered sugar

STICKY TOFFEE PUDDING (V)
salted caramel, vanilla ice cream

PREMIUM
2 COURSE - $75 PP | 3 COURSE - $85 PP

TO START (CHOOSE 3)

FOCCACIA & BURRATA (V)
aged balsamic, extra virgin olive oil, capsicum jam, green oil, basil

KINGFISH CRUDO (LG, LD)
green oil, fresh citrus, radish

SPICY PEPPER CHICKEN SKEWERS (LG, LD)
roasted pepper sauce, lemon, curry leaves

GRILLED LAMB SKEWERS (LG)
smoked eggplant, preserved lemon

CRISPY TEMPURA PRAWNS (LD)
soy lime caramel, chives, chilli, kewpie

MAINS (CHOOSE 3)

SLOW-ROASTED LAMB RAGÙ GNOCCHI
summer tomato ragù, potato & ricotta gnocchi

PASTA ALL'ORTOLANA (V)
rigatoni, red sauce, lemon ricotta, herb oil

EYE FILLET STEAK (LG)
red wine jus, herb butter, grilled shallots, wholegrain mustard

ROASTED SALMON (LG, LD)
fennel salad, lemon sauce

FOR THE TABLE:

TRIPLE COOKED BABY POTATOES (VG)
roasted chicken gravy

GARDEN LEAF SALAD
cucumber, cherry tomatoes, mustard dressing

HERITAGE TOMATO SALAD (LG, V, LDO, VGO)
pickled green tomatoes, basil, sherry vinegar dressing
Add mini baby burrata + $5pp

DESSERT

CLASSIC CREME BRULEE (V)
summer berries

TRADITIONAL TIRAMISU (V)
mascarpone, cacao powder, ladyfinger biscuit



LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

BEVERAGE PACKAGES

(MINIMUM 20 GUESTS)

* Please note, all packages subject to product availability

CLASSIC

2 HOURS $48PP | 3 HOURS $61PP | 4 HOURS $75PP

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

HAHN SUPER DRY 3.5%
CARLTON DRAUGHT
KIRIN ICHIBAN JAPANESE LAGER
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

PREMIUM

2 HOURS $59PP | 3 HOURS $73PP | 4 HOURS $87PP

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

HAHN SUPER DRY 3.5%
CARLTON DRAUGHT
KIRIN ICHIBAN JAPANESE LAGER
STONE & WOOD PACIFIC ALE
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

DELUXE

2 HOURS $71PP | 3 HOURS - $84PP | 4 HOURS - $98PP

MR MASON SPARKLING CUVEE BRUT NV
MOUNT PARADISE PROSECCO NV
VIVO MOSCATO
DOTTIE LANE SAUVIGNON BLANC
MILL FLAT SAUVIGNON BLANC
GABBIANO PINOT GRIGIO
AMELIA PARK TRELLIS CHARDONNAY
HEARTS WILL PLAY ROSE
BERTAINE ET FILS ROSE
STORM & SAINT PINOT NOIR
MARETTI SANGIOVESE
WILLOW CHASE SHIRAZ
HENRY & HUNTER SHIRAZ CABERNET

HAHN SUPER DRY 3.5%
CARLTON DRAUGHT
KIRIN ICHIBAN JAPANESE LAGER
STONE & WOOD PACIFIC ALE
CANADIAN CLUB & DRY ON TAP
HARD RATED ALCOHOLIC LEMON ON TAP
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE



BEVERAGE ADD ONS

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.

SPIRITS UPGRADE - $29PP

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

COCKTAIL ON ARRIVAL - $15PP

Treat your guests to a bespoke cocktail on arrival at an exclusive reduced rate, minimum of 20 guests.

- Espresso Martini
- Long Island Ice Tea
- Aperol Spritz

TEA & COFFEE STATION - $3 PER MUG

Unlimited tea & instant coffee, includes alternative milk options. Barista tea and coffe not available in functions.



CONTACT US

(03) 9318 2811
2 Raleigh Road, Maribyrnong VIC 3032
info@anglers-tavern.com.au