



MEAT MARKET
SOUTH WHARF



BOHEMIAN
WINE BAR

RIVERSIDE FUNCTIONS AND EVENTS

- SOUTHWHARF -

THE VENUES

Meat Market South Wharf and Bohemian Wine Bar provide fantastic function and event opportunities on one of Melbourne's prestigious waterfront promenades.

Individual venues with unique offerings working together to provide an outstanding destination for social gatherings, corporate drinks, birthday dinners & group dining amongst others



MEAT MARKET



Dedicated to the flavours of an open flame grill, Meat Market is the ideal spot to sample the best meats Victoria has to offer. Meat Market is the perfect fit for intimate dinners, corporate dining or larger cocktail events.

Capacities	Laneway Dining Room	Main Dining Room	Riverside Terrace	Venue Buy Out
Cocktail	100	120	100	320
Seated	60	60	60	180

BOHEMIAN WINE BAR

Bohemian Wine Bar offers guests sharing style dishes with modern flavours designed to compliment the perfect marriage of food & wine. Available for exclusive venue hire for groups of 30 to 180 Bohemian Wine Bar is a fantastic space for intimate dinners and events.

Capacities	Inside	Outside	Entire Venue
Standing	92	90	182
Sitting	60	30	100

BOHEMIAN WINE BAR + MEAT MARKET

Existing as adjacent venues, Bohemian Wine Bar and Meat Market South Wharf can operate independently for smaller functions and events or together as one to offer a completely unique laneway and riverside cocktail function venue for events of up to 500 people.

Capacities	Venue Buy Out
Cocktail	500
Seated	280



COCKTAIL MENUS

Package Options:

Choose 6 Canapés (3 hot and 3 cold) \$32pp

Choose 8 Canapés (4 hot and 4 cold) \$40pp

Choose 10 Canapés (5 hot and 5 cold) \$46pp

Additional Canapés \$3 per piece per person

COLD CANAPÉS

Steak tartare crostini with capers, horseradish and parsley | *df*

Italian prosciutto and rockmelon skewers | *gf*

Smoked salmon bellini with crème fraiche and dill | *gf*

Merjool dates with whipped Gorgonzola | *gf* | *v*

Oysters with a smoked tomato and chilli granita | *gf*

Macerated strawberry and goats cheese crisps | *v*

Smoked chicken and tarragon mousse with witlof | *gf*

Tuna, watermelon and mint spoons | *gf* | *df*

HOT CANAPÉS

Corn cakes with slow braised pork shoulder | *gf*

Katifi wrapped prawns with basil aioli | *gf*

Baked oysters with Pernod, shallots and spinach

Burnt leek and aged cheddar arancini

Roasted root vegetable and Quinoa cakes with chilli relish | *veg*

Wagyu meatballs with spicy tomato salsa

Silverbeet and pine nut tartlet with balsamic glaze

Steak and bearnaise profiteroles with wild roquette

DESSERT CANAPÉS

Mini vanilla and almond cheesecakes | *v* | *gf*

Roasted peacan tartlet, mayple syrup | *v*

Mini profiteroles stuffed with coffee mousse | *v*

ve: vegan | v: vegetarian | gf: gluten free | df: dairy free



SUBSTANTIALS

or "more than a mouthful" - \$8 per item

Wagyu slider with Monterey Jack cheese, house made pickles and horseradish mayonnaise

Semolina-crumbed calamari cones, chilli and coriander | *gf*

Chargrilled lamb cutlets with salsa verde with petit cous cous salad | *gf*

Crispy southern style pop-corn chicken with Mississippi comeback sauce | *gf*

Deep fried cauliflower with ramesco and cumin salt | *gf*

Goats cheese and burnt leek tartlets with wild rocket and balsamic | *v*

v: vegetarian | *gf*: gluten free | *df*: dairy free

FOOD STATIONS

A great option to compliment any canapé package.

Raw Bar - A selection oysters, prawns, raw and cured market fish served to your guests from an island ice bar by our chefs - *Add \$18 per person with any canapé package*

Assado Station - South American style charcoal grilled meats served with traditional salad and sauces served by your own personal chef - *Add \$22 per person with any canapé package*

Sweet Station - Chocolate fondue, ice cream sandwiches, macaroons, Australian cheeses or adult popsicles. Chat with our chef on what we can offer. - *Add \$14 per person with any canapé package*

Antipasto Platter - A selection of cured meats, cheeses, dips, bread and pickled vegetables - *Add \$8 per person for small or \$16 per person for a large selection*



FOOD AND BEVERAGE EXPERIENCES

A WHISKY MASTERCLASS showcasing 5 different whiskies from around the globe highlighting the differences between them ~ *add \$35pp to any food and beverage package*

A GIN MASTERCLASS highlighting botanicals and allowing guests to match this to various tonics and garnishes ~ *add \$35pp to any food and beverage package*

A COCKTAIL MAKING CLASS allowing guests to create their own masterpiece using various bitters and ingredients ~ *add \$35pp to any food and beverage package*

A SHIRAZ MASTER CLASS showcasing 3 different Shiraz from various Australian regions followed by a blind tasting competition ~ *\$25pp to any food and beverage package*

BURGER MAKING MASTER CLASS Learn everything from meat selection, condiment preparation, quick pickling, and share in Meat Market's secret BBQ sauce recipe. Guests will take home their hand-made patties along with recipes.

PAELLA MASTERCLASS MASTER CLASS Learn the art of traditional Spanish paella in an interactive class with Bohemian's Head Chef. Explore the complex and unique flavours of paella, cooking techniques and pan workmanship, before enjoying your culinary creation with fellow foodies over a glass of wine.

MEAT CUT AND BUTCHERY MASTER CLASS

Learn about different cuts of meat and explore hands on the techniques in breaking down beef with Meat Market's Executive Chef Malcolm Williams. A great way to understand more about the whole animal preparation and the finer points of cooking beef.



REDUCED A LA CARTE MENUS

SET LUNCH MENU | Two Courses \$29 | Three Courses \$34

Includes a glass of house wine, pot of Furphy or soft drink

Minimum of 30 people at Bohemian Wine Bar

Entree to Share

Basque style chicken bites, with smoked paprika and roasted red peppers and charred sourdough
Pan fried “Aphrodite” haloumi, chargrilled zucchini, red peppers, eggplant, fresh herbs lemon v
Murray River salt and pink peppercorn dusted Port Philip Bay calamari with rocket and roasted garlic aioli

Choice of Main

Wilderness beef minute steak with Café de Paris butter and shoe string fries
Chargrilled Swordfish with cauliflower puree, pepperonata and aged balsamic gf
Fettucine with cherry tomatoes, zucchini, garden peas and goat cheese | gfo | v | vgo
Marinated tomahawk lamb cutlet with a sweet potato, corn and chickpea salad and salsa verde
Pan roasted chicken breast with broccolini, capers, mint, chilli and lemon | gf
Roasted pumpkin and tomato tart with Persian fetta and a wild rocket salad | v
Classic Black Angus Cheeseburger with Swiss cheese, caramelised onions, pickles and fries

Choice of Dessert

Ruby red grapefruit tart with custard apple cream and candied quinoa | v
Spiced rhubarb and vanilla cheesecake with date and cocoa crumb and hibiscus syrup | veg

** Available until November 25th, menu items may change due to seasonality please consult your function coordinator for current menu.*

ve: vegan | v: vegetarian | gf: gluten free | df: dairy free



REDUCED A LA CARTE MENUS

SET DINNER MENU 1 | \$49pp

Minimum of 50 people at Bohemian Wine Bar

Entree to Share

Premium charcuterie with house made pickles and bread

or

Mt Zero olives with feta, cured ocean trout, grilled haloumi salad

Choice of Main

All mains served with Meat Market salad & crispy fried rosemary potatoes

Little Joe flank steak, seasonal greens, red wine jus | gf | df

Market fish of the day | gf **OR** Twice cooked free range chicken breast, braised du Puy lentils, winter vegetables, port reduction | gf | df

Marinated cauliflower steak, kale, cucumber, mixed grains, sundried tomato pesto | v | ve | df | gf

Add Dessert Platter - \$10pp

Australian Cheese Platter of premium Victorian cheeses with lavosh and fruit pastes | v

ve: vegan | v: vegetarian | gf: gluten free | df: dairy free



SET DINNER MENU 2 | Two Courses \$54pp | Three Courses \$68pp

Minimum of 50 people at Bohemian Wine Bar

Choice of Entree

Pan fried "Aphrodite" haloumi, char grilled zucchini, red peppers, eggplant, fresh herbs, lemon | v | gf

Murray River salt and pink peppercorn dusted Port Phillip Bay calamari, wild rocket, roasted garlic aioli | gf |df

House cured Tasmanian ocean trout, beetroot and grain mustard remoulade, rye and linseed crisps | df

Choice of Main

Little Joe flank steak, seasonal greens, red wine jus | gf | df

Market fish of the day | gf **OR** Twice cooked free range chicken breast, braised du Puy lentils, winter vegetables, port reduction | gf | df

Marinated cauliflower steak, kale, cucumber, mixed grains, sundried tomato pesto | v | ve | df | gf

Dessert

Australian Cheese Platter of premium Victorian cheeses with lavosh and fruit pastes **OR** choice of dessert:

Spiced rhubarb and vanilla cheesecake, date and cocoa crumb, hibiscus syrup | ve | df | gf

Dark chocolate fondant, hazelnut ice cream, espresso wafers | v

Ruby red grapefruit tart, custard apple cream, candied quinoa | v | gf

ve vegan | v: vegetarian | gf: gluten free | df: dairy free

ALTERNATE DROP DINNER MENU 3 | Two Courses \$59pp | Three Courses \$69pp

Minimum of 30 people at Bohemian Wine Bar

Entree

Select two to offer your guests or select three as a sharing option

Pan fried "Aphrodite" haloumi, char grilled zucchini, red peppers, eggplant, fresh herbs, lemon | v | gf

Murray River salt and pink peppercorn dusted Port Phillip Bay calamari, wild rocket, roasted garlic aioli | gf | df

House cured Tasmanian ocean trout, beetroot and grain mustard remoulade, rye and linseed crisps | df

Air dried Wagyu bresaola, soured vegetables, walnut oil, candied walnuts, toasted brioche | df

Smoked tomato tartare, French green beans, tarragon, mustard and macadamia feta | ve | df | gf

Main to Share

Select two to offer your guests or select three as a sharing option

All mains served with Meat Market salad & crispy fried rosemary potatoes

Little Joe flank steak, seasonal greens, red wine jus | gf | df

Market fish of the day | gf **OR** Twice cooked free range chicken breast, braised du Puy lentils, winter vegetables, port reduction | gf | df

Char grilled Barnsley double lamb chop, sweet potatoes, charred red onions, rosemary jus | gf

Slow braised Flinders Island wallaby shank, garlic, red wine, tomato, pepperberry, pomme puree | gf

Marinated cauliflower steak, kale, cucumber, mixed grains, sundried tomato pesto | ve | gf | df

**Includes presentation of meat selection prior to cooking.*

Dessert

Select two to offer your guests

Spiced rhubarb and vanilla cheesecake, date and cocoa crumb, hibiscus syrup | ve | df | gf

Dark chocolate fondant, hazelnut ice cream, espresso wafers | v

ve: vegan | v: vegetarian | gf: gluten free | df: dairy free



SHARING MENUS

CLASSIC FEAST | Two Courses \$54pp | Three Courses \$68pp

Maximum of 40 people or whole venue buy out, available at Meat Market only

Entree to Share

Mt Zero olives with feta, cured ocean trout, grilled haloumi salad

Main to Share

Little Joe flank , Tender Valley rump, Basque style chicken breast, honey roasted carrots, Meat Market salad

Dessert to Share

A selection of premium Victorian cheeses with lavosh and fruit pastes

PREMIUM FEAST | Two Courses \$75pp | Three Courses \$88pp

Maximum of 40 people or whole venue buy out, available at Meat Market only

Entree to Share

Mt Zero olives with feta, salt and pepper calamari, cured ocean trout, grilled haloumi salad

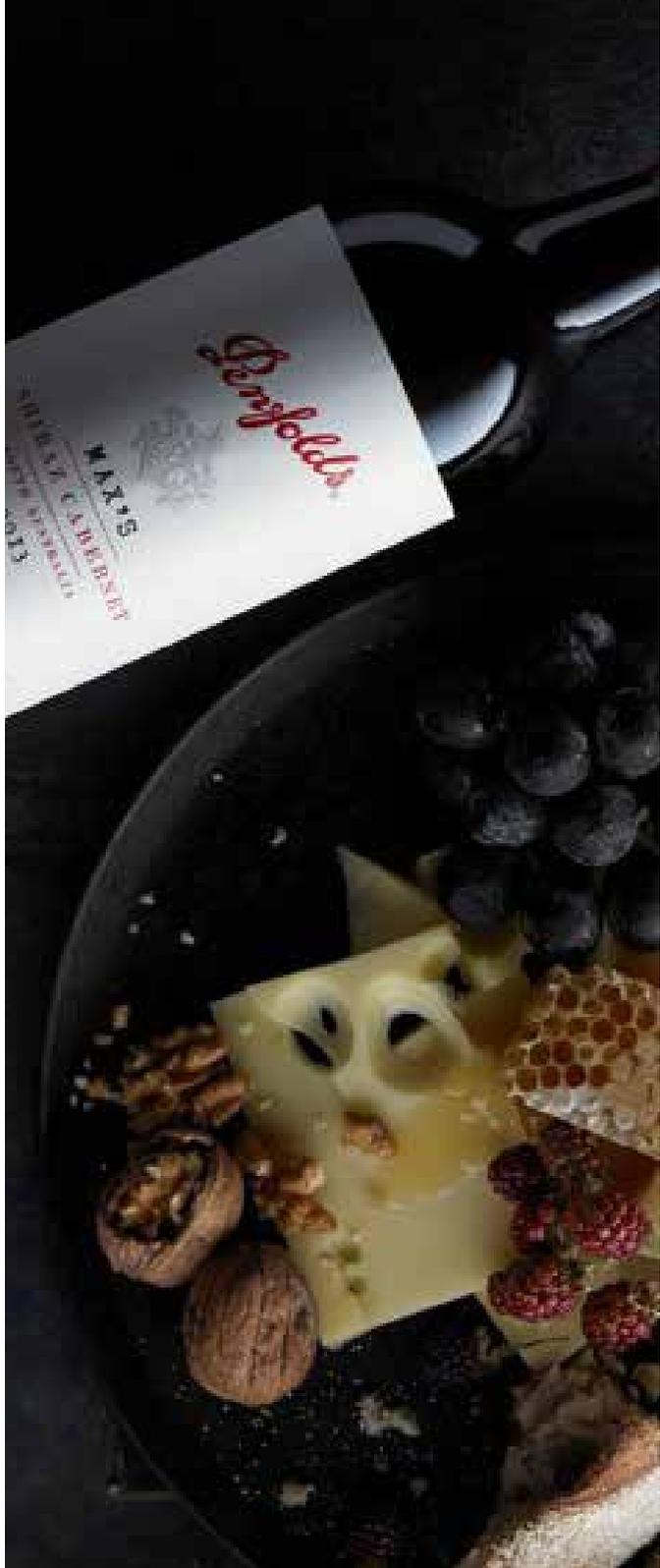
Main to Share

Great Southern rib eye, grain merchant eye fillet, twice cooked chicken breast, honey roasted carrots, cumin spiced cauliflower , Meat Market salad

Dessert to Share

A selection of premium Victorian cheeses with lavosh and fruit pastes

v: vegetarian | gf: gluten free | df: dairy free



BASIC PACKAGE

2 Hours - \$34 per person | 3 Hours - \$42.5 per person
Additional hours \$8 per person, per hour

Beer

Furphy Refreshing Ale
James Boag's Light

Wine

Stony Peak Sparkling Brut, South Eastern Australia
Oxford Landing Shiraz, South Australia
Morgan's Bay Semillon Sauvignon Blanc,

Soft drinks, sparkling water, coffee and tea

PREMIUM PACKAGE

2 Hours - \$44 per person | 3 Hours - \$52.5 per person
Additional hours \$8 per person per hour

Beer

Furphy Refreshing Ale, Kirin Premium Lager &
James Squire 150 Lashes Pale Ale
James Boag's Light

Wine

La Gioisa Prosecco DOCG, Veneto, Italy
Mumm Petite Cordon Sparkling, Marlborough, New Zealand
821 Sauvignon Blanc, Marlborough, New Zealand
Oakridge 'Over The Shoulder' Chardonnay, Yarra Valley, Victoria
Ad Hoc "Cruel Mistress" Pinot Noir, Great Southern, Western Australia
Hentley Farm "Villan & Vixen" Shiraz, Barossa, South Australia
Soft drinks, sparkling water, coffee and tea

ADD SPIRITS - \$8 per person, per hour.

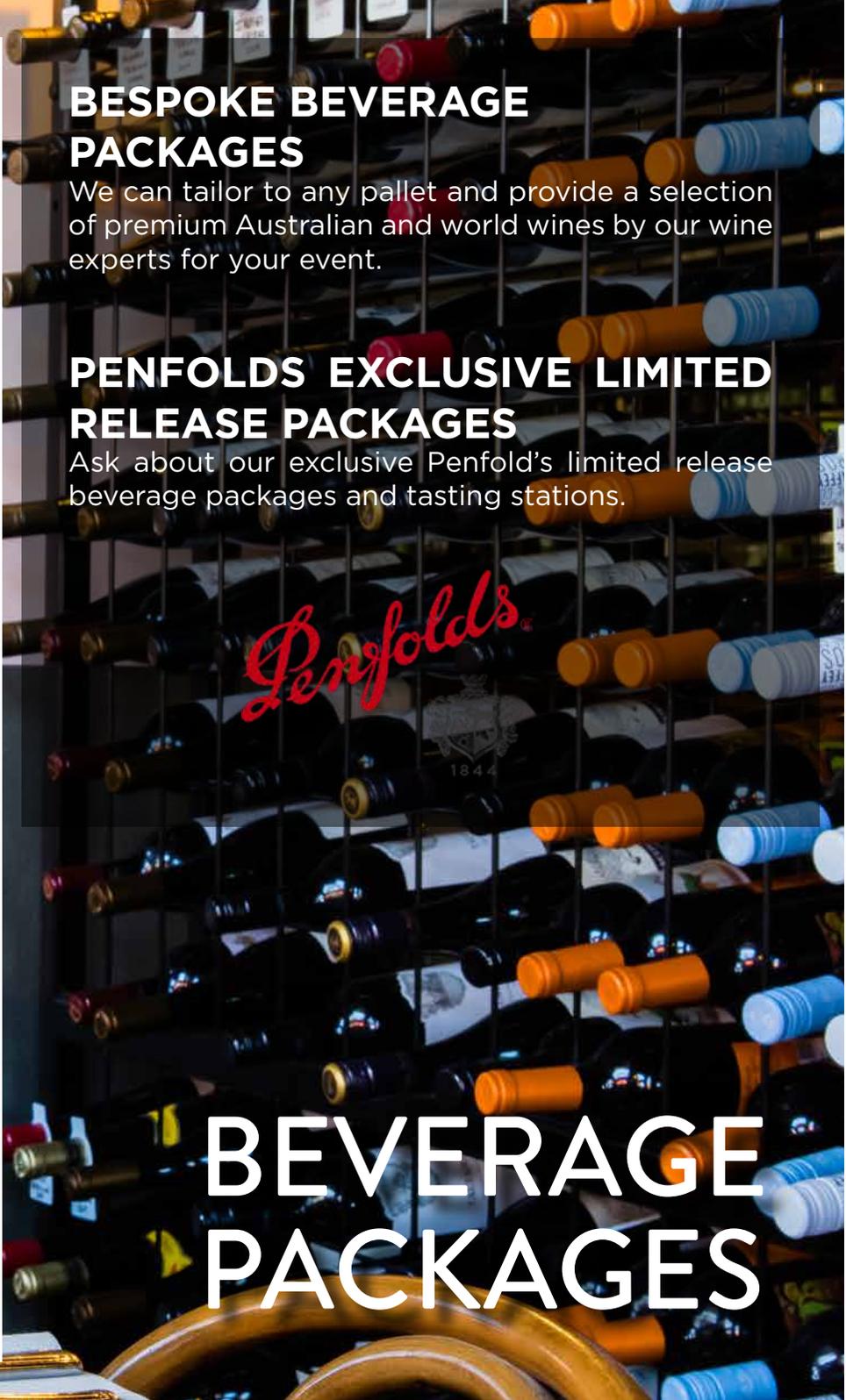
Absolut vodka, Ballentine's whisky, Havana Club rum,
Beefeater gin and Makers Mark bourbon

BESPOKE BEVERAGE PACKAGES

We can tailor to any pallet and provide a selection of premium Australian and world wines by our wine experts for your event.

PENFOLDS EXCLUSIVE LIMITED RELEASE PACKAGES

Ask about our exclusive Penfold's limited release beverage packages and tasting stations.



BEVERAGE
PACKAGES

CONTACT US

Contact our dedicated function sales manager Eliza Lane to discuss your special event

E: events@southwharfrestaurants.com.au

P: 0438 623 799



FUNCTION FREQUENTLY ASKED QUESTIONS

Meat Market South Wharf and Bohemian Wine Bar are professional when facilitating for any function and event and seek to provide the best possible customer experience for all guests. We consider a function or event to be a booking of 12 or more in any capacity.

Due to the busy nature of our venues we require a 25% deposit of the initial event quote to secure the space with final numbers, menu selections, dietary requirements and payment due in the following schedule:

For events with numbers of 49 people or less, 48 hours prior to the event.

For events with numbers of 99 or less but of 50 or more 7 days prior to the event.

For events with numbers of 100 people or more 14 days prior to the event

At Meat Market and Bohemian, we look to ensure everyone's food and beverage needs are catered to where possible and our menus reflect this on most occasions. In the event that in excess of 30% of your guests have dietary requirements, we will need to adjust your selected menu to cater for the majority of these requirements.

Meat Market and Bohemian do not have strict minimum spend amounts for functions and events outside of peak periods and at event times however we do ask that all events cater for every guest for food and beverage in order to reserve a space or table with us.

The venues are close to public transport and there are parking options that can be found www.thebohemian.com.au and meatmarketsouthwharf.com.au/getting-here.com.au

Our normal trading hours are Noon to 1am and we may serve alcohol for the entirety of these hours. We are able to apply for special trading hours in accordance with Victorian Liquor Licensing Laws. We may serve alcohol from 7am every day other than on Sunday at Meat Market which we can serve from 10am.

On special event days including Anzac Day & Good Friday we are unfortunately unable to serve alcohol prior to mid-day. On any public holiday we charge a 15% surcharge.

Due to seasonality all menus are subject to change. However the overall style, concept and delivery will remain the same.

We have a loose smart casual expectation for our dress code and we do permit tasteful fancy dress and you may bring a cake to any event however we charge a \$2.50 cake fee that covers refrigeration, handling and cutting of the cake. In cases of cupcakes and individual desserts we do require a flat \$50 fee for handling.

We are able to source any other AV equipment you may require. We can also provide you with a list of options for live entertainment if you wish however as we do look to keep a number of groups and people comfortable on any day, we reserve the right to maintain control of all music and lighting unless the venue or venues are hired for exclusive use.

For all functions and events we do require a deposit and in most cases we will also require full payment prior to the event so as to ensure the smoothest operation possible and impress each and every guest. In cases that a credit card is used to secure a booking Meat Market and Bohemian will charge a 1.1% surcharge for all Master Card and Visa transactions and 1.9% for all AMEX transactions.