



Seated *Menus*

 Delaware
North

Dylan Sanding
Executive Chef



Events



A message from our Executive Chef

We celebrate the multi-cultural flavours that Melbourne embraces and feature the very best Victoria has on offer.

This is the inspiration for our food philosophy, 'Victoria's best, flavoured by Melbourne.'

We provide small producers an opportunity to showcase on the big stage.

We align with industry icons to deliver concepts that epitomise greatness.

We source innovative products, support local and re-ward providers with a focus on sustainability, and we seek out only the best producers and products to elevate our offering.



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Select your Main Course

All main courses are priced individually and include chefs selection of side dishes, house baked bread and Australian cultured butter.

Two Course – One main course, any one entrée, **or** any one dessert

Three Course - One main course any one entrée, **and** any one dessert

Twice cooked Otway pork, raddichio, granny smith apple, celeriac remoulade (GF) **\$105**

Chargrilled pork cutlet slow cooked red cabbage, kombu butter, BBQ green onions **\$108**

Crispy skin Cone Bay barramund grilled pencil leeks, nduja, beach bananas (GF) **\$122**

Slow cooked salmon shellfish ravioli, fennel jam, bisque **\$125**

Roasted barramundi jamon croquette, charred corn, roasted onion broth **\$122**

Braised beef cheek smoked potato croquette, bacon jam, cauliflower cream **\$119**

Australian grain fed beef tenderloin kooweerup asparagus, bone marrow, bush tomato onion ring **\$135**

Hibachi beef short rib black garlic and onion soubise, smoked pumpkin, wattleseed (GF) **\$135**

Roasted beef eye fillet layered celeriac, caramelised shallots, jus (GF) **\$135**

Spiced lamb loin glazed carrots, mustard seed spice, yoghurt, curry leaves **\$130**

Spiced lamb rump glazed carrots, mustard seed spice, yoghurt, curry leaves **\$126**

Pressed lamb shoulder smoked celeriac, 'tabouleh', harissa labna **\$126**

Grilled lamb rump charred cauliflower, pickled chillies, torn gremolata **\$126**

Hazeldene chicken roulade nduja stuffing, artichoke risotto, ricotta salata (GF) **\$110**

Glazed Bendigo chicken sweetcorn, blackened onions, roasted wattleseed sauce (GF) **\$105**

Grilled Hazeldene's Chicken truffle mushrooms, parsnip, pancetta pangrattato **\$105**

*For two course, reduce price by \$10pp



“There’s a whole variety of
different cuisine in Melbourne ...
I love it’s diversity”

Select your Entrée

Cured Hiramasa Kingfish torched cucumber, leche de tigre, compressed grapefruit, watermelon radish (GF)

Slow cooked Ocean trout native finger limes, cultured crème fraîche, avocado, puffed grain granola (GF)

King salmon avocado, Yarra Valley crème fraîche, gazpacho (add \$3 pp)

Poached Tiger prawn coconut dashi, jalapeno nahm jihm, puffed rice

BBQ kingfish poached Australian Prawn, crab, yuzu, avocado, seasonal fruits, native greens (GF) (add \$4 pp)

Buttermilk poached chicken salt baked beetroots, walnut & wattleseed, black garlic (GF)

Slow cooked chicken confit cauliflower, harissa, dried fruits & almond agrodolce

Drunken chicken daikon, paw paw, young ginger, pomelo, lychee, white soy

Macedon Ranges duck confit duck croquette, truffle honey, blackberries, beetroot, Mountain pepper

Confit duck leg rilette smoked beetroot, pickled beetroot, cherry

Slow roasted Veal creamed parsnip, truffle & walnut remoulade (GF)

Smoked lamb loin backstrap whipped goats curd, seasonal greens, zucchini blossom

Beef bresaola chicken parfait poached fruits, caramelised walnuts, housemade crackers

Otway Pork belly confit baby fennel, red cabbage, golden raisins & caper salsa

Mount Zero salt baked Heirloom beetroot asparagus, Gippsland Dairy buttermilk, wattleseed & walnut crumb, sorrel, That's Amore bocconcini (GF)

Fontina & ricotta ravioli burnt butter, toasted hazelnut crumble, fried sage, caramelised mushrooms (V)

Charcuterie Plate Mayura wagyu bresaola, Puopolo artisan sopressata, finocchiona, capocollo, Mount Zero olives, house made pickles



“Melbourne’s
flavour is ...
cosmopolitan”

“Melbourne’s
flavour is ...
adventurous”



Select your Dessert

Chocolate & Cherries hazelnut, hibiscus, Geraldton Wax (GF) (V)

Dark Valrhona chocolate fondant crème fraiche ice cream, basil, honeycomb (V)

Passionfruit & tonka bean cremeaux chocolate sable, whipped Valrhona chocolate ganache, passionfruit sorbe

Chelsea's Apple Granny smith apple & caramel mousse, dark chocolate, pecan soil, compressed apple, toasted cinnamon ice cream (V)

Milk chocolate delice roasted banana caramel, hazelnuts, milo ice cream (GF) (V)

Caramelised banana & wattleseed parfait puffed rice granola, smoked chocolate ganache, chocolate soil

Stef's Honeyjoy burnt honey mousse, lime sorbet, cinnamon cream, candied pistachio (GF)

Goats' cheesecake Kakadu plum jelly, wattleseed meringue, gingerbread crunch, rhubarb sorbet (GF)

Pistachio & raspberry mousse raspberry confit, financier, roasted white chocolate ice cream

Lemon tart torched meringue, crisp lemon verbena meringue, raspberry gel, pistachio ice cream

PB&J dark chocolate & salted peanut brownie, raspberry jelly, cocoa nib crumble, salted caramel ice cream (V)

Dulce de leche tart popcorn, honeycomb, raspberry & lime sorbet

'Pavlova' lemon curd, passionfruit cremeaux, Davidson's plum compote, torched meringue, crispy meringue, Geraldton Wax cream, yoghurt sorbet

Bombe Ube sponge | leche flan ice cream, calamansi gelato, coconut

Selection of the finest Victorian cheeses Quince | lavosh | crackers | dried fruits | nuts

Vegetarian menu

Select your entrée

Mount Zero salt baked Heirloom beetroot, asparagus, Gippsland Dairy buttermilk, wattleseed & walnut crumb, sorrel (GF)

Beetroot terrine, golden beet tartare, watercress, balsamic

Pickled vegetable linguine, miso glazed eggplant, perilla leaf

Ox heart tomato, fried zucchini flowers & caponata, black olive dressing

Select your main

Seared 'gnocchi', peas, seasonal mushroom, fried sage

Cauliflower 'steak', chickpea 'miso' glazed black garlic skordalia, pickled cauliflower salad, salsa Verde

Wood roasted organic pumpkin, spiced grains & seeds herbed tabouleh, coconut & preserved lemon labneh

Pave of confit celeriac & Jerusalem artichoke, shitake mushroom puree, roasted root vegetable jus, fricassee of Spring green vegetables

Select your dessert

Toffee Caramel Cobbler, poached apples

Blueberry Brownie, spiced blueberries

Baked Biscoff brownie, raspberry sorbet, macerated fruits



“Melbourne’s
flavour is...
bold”



Beverage *Menus*

 Delaware
North

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Events

Beverage Packages

Option One

1hr \$35 | 2hr \$41 | 3hr \$46 | 4hr \$52 | 5hr \$59

Seppelts 'Great Entertainer' Prosecco

Seppelts "The Drives" Chardonnay, 821 South Sauvignon Blanc

Yerring Station Elevations Pinot Noir, Rosemount Little Berry Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

Option Two

1hr \$46 | 2hr \$53 | 3hr \$60 | 4hr \$67 | 5hr \$74

T'Gallant Prosecco

Yerring Station Elevations Chardonnay, Catalina Sounds Sauvignon Blanc

Lark Hill Regional Pinot Noir, Saltram 1859 Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

Option Three

1hr \$53 | 2hr \$61 | 3hr \$69 | 4hr \$77 | 5hr \$85

Storm Bay NV Sparkling

Coldstream Hills Chardonnay, Coldstream Hills Sauvignon Blanc

Nepenthe Pinot Noir, Pepperjack Shiraz

Carlton Draught, Mountain Goat, Great Northern Crisp, Peroni Nastro Azzuro, Cascade Premium Light

Somersby Cider, Assorted soft drinks, sparkling mineral water, juice

Cocktails

\$18 Each

Jolimont Ottos Vermouth, Campari, Blood Orange Pop

MCC Ginger Beer, Dark Rum, Bitters, Lime

First Bounce Gin, Lemon myrtle, Yuzu Soda

Half Time Sparkling Rose, Elderflower Liqueur, Rose bitters

Final Siren Sloe Gin, Dom Benedictine, Lime

Hat Trick Blackberry Gin, Peach Vodka, Passionfruit Liqueur, Tea Infusion

Howzat Mezcal, Lime, Agave Extract, Grapefruit

Scoreboard Rye Whisky, Maple, Bitters, Cherry

Beverage on Consumption

SPARKLING & CHAMPAGNE

Seppelt "the great entertainer" Prosecco	\$57.5
T'Gallant Prosecco	\$61
MCC Sparkling	\$56
Storm Bay NV Sparkling	\$75
Georg Jensen Hallmark Cuvee	\$96
G.H. Mumm	\$125

ROSÉ

St Hubert's 'The Stag' Rose	\$70
Squealing Pig Rose	\$65

OTHER VARIETALS

Alkoomi Grazing Label Riesling	\$63
T'Gallant Cape Shank Pinot Grigio	\$62

CHARDONNAY

Seppelt 'The Drives' Chardonnay	\$57.5
Yerring Station Elevations Chardonnay	\$63
Tahbilk Chardonnay	\$68
Coldstream Hills Chardonnay	\$84

SAUVIGNON BLANC

821 South Sauvignon Blanc	\$60
MCC Reserve	\$56
Catalina Sounds Sauvignon Blanc	\$70
Coldstream Hills Sauvignon Blanc	\$80
Nautilus Sauvignon Blanc	\$75

CABERNET SAUVIGNON

Wynns 'the Gables' Cabernet Sauvignon	\$63
Saltram "Mamre Brook" Cabernet Sauvignon	\$95
Redman Cabernet Sauvignon	\$85
Xanadu Vinework Cabernet	\$70

PINOT NOIR

Yerring Station Elevations Pinot Noir	\$63
Lark Hill Regional Pinot Noir	\$70
Nepenthe Pinot Noir	\$75
Giant Steps Yarra Valley Vineyard Pinot Noir	\$90
Redclaw Pinot Noir	\$95

SHIRAZ

Pepperjack Shiraz	\$85
MCC Reserve	\$50
Wolf Blass Grey Label Shiraz	\$95
Saltram 1859 Shiraz	\$62.5
Rosemount Little Berry Shiraz	\$57.5

BEER

Somersby Cider Stubbie 330ml	\$12
Carlton Draught 375ml	\$10.5
Cascade Light 375ml	\$8.2
Corona 355ml	\$12.5
Two Bays - Gluten Free 375ml	\$12
Peroni 330ml	\$12.5
O'Brien GF Beer 330ml	\$11.5
Mountain Goat 375ml	\$12.6
Pirate Life (low alcohol)	\$8

