

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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**“OF COURSE I’M ON THE LIST –
I’M ON EVERY LIST.”**



CHEF'S TABLE

An elevated dining experience close to all the action. Introducing Bossley's Chef's Tables.

Situated in Bossley's main restaurant with the theatrics of the kitchen as your backdrop, our Chef's Tables are ideal for micro celebrations for up to nine guests.

SEATED 9

Minimum six guests
Minimum spends apply



LT BOSSLEY

In Bossley's opinion, if you're going to throw a feast, it should be nothing short of legendary.

With our seasonal Melbourne-centric menu and two exclusive spaces, Bossley is known for her ability to make any occasion one for the ages. That's a promise.

For smaller groups, it's all about Little Bossley.

Start at Little Bossley's dedicated entrance, where you can usher your guests into your communal table for fourteen (after a welcome drink at the private bar, that is).

SEATED 14
COCKTAIL 35

Minimum spends apply



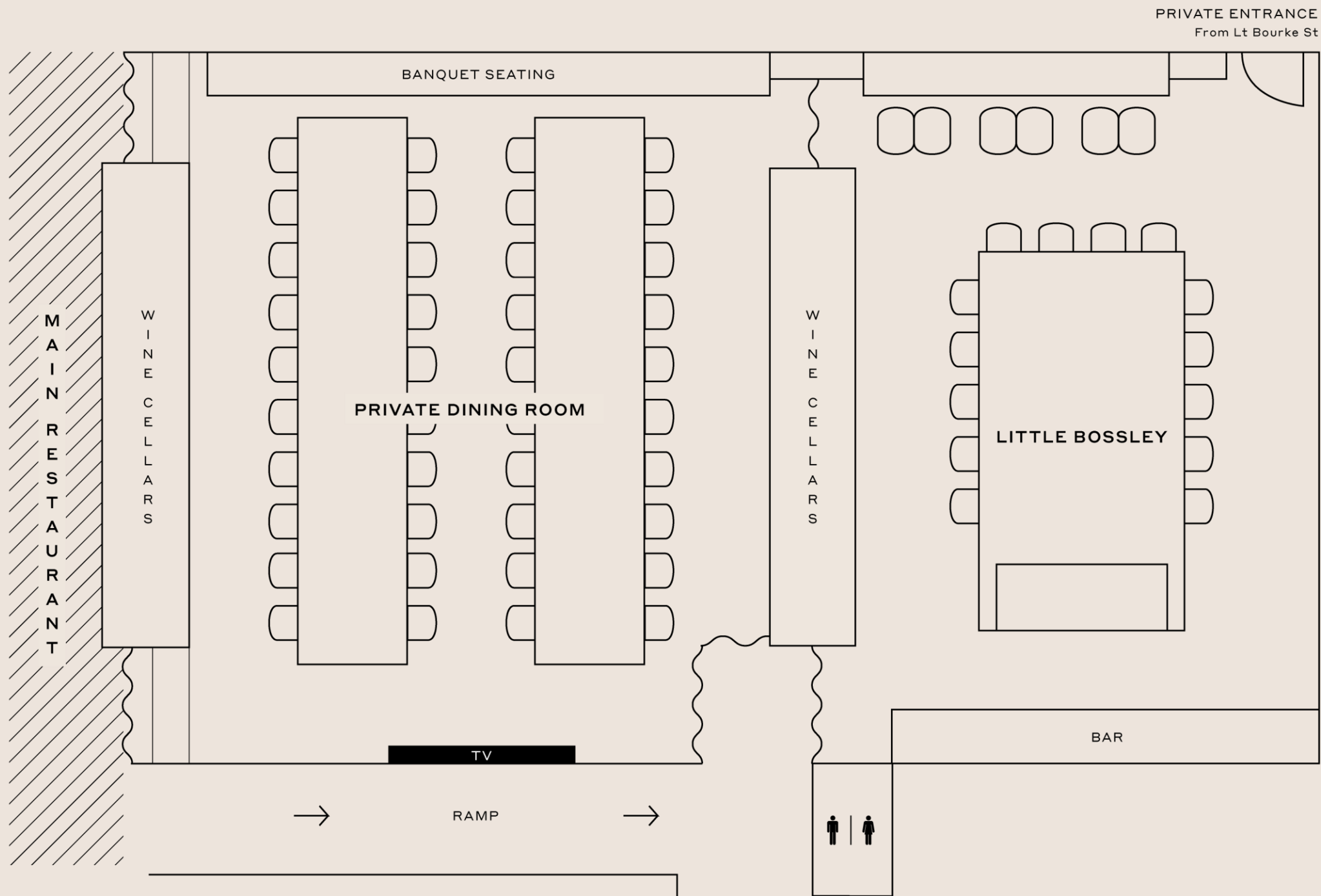
PRIVATE DINING ROOM

This chic urban private dining room is a nod to Bossley's bold opinions and signature style – synonymous with the city she loves.

PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 44
COCKTAIL 60

Minimum spends apply



LT BOSSLEY & PRIVATE DINING ROOM

For an epic arrival, combine the two private dining rooms. Start at Little Bossley's dedicated entrance for cocktails and canapés, before moving to the main event in Private Dining Room.

Bossley is known for being a little outrageous, so you can expect extra attention and all the finishings, no matter your occasion.

Available breakfast, lunch and dinner.

SEATED 58
Across both spaces
COCKTAIL 80

Minimum spends apply



BOSSLEY RESTAURANT EXCLUSIVE

If bigger is better (and as Bossley would say, 'when is it not?'), Bossley Restaurant offers a stunning setting for larger affairs.

Whether it's for wining or dining, business dinners or big birthdays, working lunches or intimate weddings, anything goes at Bossley. No matter what, you'll feel right at home – and so will your guests. And when they ask how you even found this place? Tell them Bossley sent you...

Due to the table settings, our Alt Drop menu is only available for Restaurant Exclusives for lunch and dinner.

SEATED
Groups of 45 to 114

Minimum spends apply

**“ORDER FROM THIS SECTION WHEN
YOU KNOW THEY’RE PAYING.”**



BREAKFAST - \$50

Includes a selection of freshly baked pastries
seasonal fruits, variety of juices, water and one
barista coffee per person.

ALT DROP - *Please choose two*

Smashed avocado, edamame, kale, smoked
almonds, poached eggs, fetta, sourdough

Vanilla mascarpone yoghurt, pistachio crumble,
seasonal fruit & berries

Blueberry buttermilk pancakes, lemon curd, white
chocolate, maple syrup

The full breakfast - fried eggs, bacon, chorizo,
tomato, mushroom, potato rosti, sourdough

Corn fritters, smoked bacon, free range
scrambled eggs, marinated fetta



Menu subject to change. Dietary options available.



GRAZING TABLE- \$165

Minimum 14 guests

Choose from our signature slow cooked suckling pig or Black Angus rib-eye. Experience the very best from Bossley's menu spread across Lt Bossley. Mingle with your guests as you graze through exquisite offerings.

SMALL

Snapper ceviche, Port Phillip Bay, Yarra Valley
Bloody Shiraz caviar, tarragon, mandarin, pickled radish

Tasmanian natural oysters, lemon, Tabasco

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

Selection of San Daniele parma ham, spicy salami, bresaola, Noisette bread

CARVING - *Please choose one*

Whole slow cooked suckling pig, caramelised apple sauce

Black Angus Rib-Eye, 28 days aged, Gippsland, VIC, natural jus

LARGE

Atlantic salmon, fennel slaw, lemon, dill

Pumpkin tortellini, sage, goats cheese, brown butter sauce

SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Spring leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Local cheese selection, quince paste, fruit bread

Menu subject to change. Only available for Private Dining events.
Dietary options available.

THREE COURSE - \$105

Choice menu for 14 and under.

Groups 15 and above served alternating.

TO START

Noisette Sourdough, cultured butter

SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil, Noisette rye bread

Snapper ceviche, Port Phillip Bay, Yarra Valley

Bloody Shiraz caviar, tarragon, mandarin, pickled radish

Kingfish ceviche, chilli, lime, macadamia pangrattato

Grilled Abrolhos octopus & spicy chorizo skewer, parsley

LARGE

Eye fillet 200g, 28 days aged, Gippsland, VIC

Duck & chorizo ragu, fresh fettucine, Grana Padano

Roasted eggplant, macadamia nut, mozzarella, pomegranate, arugula, herbs

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds, brown butter sauce

SHARED SIDES

Triple cooked chips, confit garlic aioli

Spring leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

White chocolate panna cotta, pineapple, mango, mint

Local cheese selection, quince paste, fruit bread



Menu subject to change. Dietary options available.



Menu subject to change. Dietary options available.

FEASTING MENU - \$89

All served sharing

Minimum of 12 Guests Required

TO START

Noisette Sourdough, cultured butter

SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil,
Noisette rye bread

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

LARGE

T-bone 800g, 28 days aged, Gippsland, VIC

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds,
brown butter sauce

Roasted half chicken, black garlic, Tuscan cabbage, asparagus

SIDES

Triple cooked chips, confit garlic aioli

Spring leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

SHARE MENU - \$68

All served sharing

TO START

Noisette Sourdough, cultured butter

SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil,
Noisette rye bread

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

LARGE – *Please choose one*

T-bone 800g, 28 days aged, Gippsland, VIC

or

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almond,
brown butter sauces

SIDES

Triple cooked chips, confit garlic aioli

Spring leaves, pickled cucumber, radish, balsamic vinaigrette

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts



Menu subject to change. Dietary options available.

STANDING



Each person will receive two servings of each selected Canapé and one serving of each selected substantial.

Hot, Cold or Dessert - \$7 ea
Substantial - \$10 ea

CANAPE PACKAGES

2 HOURS - \$50

Choose three canapés and one substantial canapé.

3 HOURS - \$65

Choose four canapés and two substantial canapés.

4 HOURS - \$85

Choose five canapés and three substantial canapés.

HOT & COLD

Bloody shiraz caviar blini, citrus crème fraîche NF

Heirloom tomato tartare cone, fetta mousse, balsamic pearls, fried capers VEG / NF

Free range chicken tartlet, celery, chive, mayonnaise GF

Slow cooked pork spring roll, spicy plum sauce NF

Baba ganoush tart, coriander dressing, pomegranate
GF / VEG / NF

Peking duck crêpe, cucumber, hoisin sauce

Kataifi prawns, dill & lemon tzatziki NF

Beef cacio e pepe sausage roll, truffle aioli NF

Five spiced cauliflower, blackened chilli dressing
GF / VEG / DF

Crispy chicken wings, apple cider, tarragon, lemon, herb salt GF / DF

Wild mushroom & taleggio croquette, pink pepper aioli VEG / GF / NF

Menu subject to change. Dietary options available.

SUBSTANTIALS

Braised lamb gnocchi, salsa verde, parmesan NF

Casarecce pasta, broccolini, peas, asparagus, herb butter, salsa verde VEG / NF

Beer battered flathead, French fries, tartare sauce
DF / NF

Mini wagyu hamburger, secret sauce, pickle, cheddar, milk bun NF

Poke bowl, Atlantic salmon, seared coconut rice, wakame salad DF / GF / NF

Pink pepper calamari, wild rocket, lime aioli DF / GF / NF

Annatto pepper beef skewer, chimichurri DF / GF / NF

Roasted sweet potato quinoa salad, pomegranate, mint, spinach, cumin yoghurt GF / NF

Vegetarian massaman curry, coconut rice, lime
VEG / DF / NF

Pork & fennel sausage, charred onion, triple mustard, parmesan, milk bun NF

DESSERT

Selection of mini cheesecakes

Dark chocolate mousse, vanilla cone, candied orange
NF

Pistachio cake, white chocolate mascarpone, raspberry GF

Coconut panna cotta, mango & pineapple salsa
V / GF / NF

Maple, walnut & bourbon tarts

Selection of macaroons GF

FOOD UPGRADES

CANAPÉS ON ARRIVAL	\$12
Two canapes per person, Chef selection	
OYSTERS ON ARRIVAL	\$12
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.	
CHARCUTERIE BOARD	\$12
minimum 10 guests Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread	
OYSTER, CAVIAR & VODKA STATION	\$35
minimum 20 guests Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots	
ADDITIONAL SHARED SIDE	\$14
Charred greens, smoked almonds, ricotta Roasted baby carrots, balsamic, thyme Roasted parsnips, smoked honey, parmesan	



Menu subject to change. Dietary options available.



BEVERAGE PACKAGES

HOUSE

W I N E S
 Dal Zotto 'Pucino' Prosecco
 Ross Hill Maya Chardonnay
 Shaw and Smith Sauvignon Blanc
 Turkey Flat Rose
 Counterpoint Shiraz
 Luna Estate Pinot Noir

B E E R S & C I D E R
 Carlton Draught
 Balter XPA
 Somersby Cider

N O N - A L C O H O L I C
 Coke, Coke Zero
 Lemonade, Solo
 Orange juice & Apple juice
 Still & sparkling water

3 HOURS - \$57
 4 HOURS - \$62
 5 HOURS - \$67

CURTAIN CALL

W I N E S
 Maison Mumm 'Brut' Prestige
 Vasse Felix Filius Chardonnay
 Nick Spencer Hilltops Pinot Gris
 Brokenwood Rosato
 Woodstock Deep Sands Shiraz
 Oakridge Yarra Valley Pinot Noir

B E E R S & C I D E R
 Carlton Draught
 Balter XPA
 Somersby Cider

N O N - A L C O H O L I C
 Coke, Coke Zero
 Lemonade, Solo
 Orange juice & Apple juice
 Still & sparkling water

3 HOURS - \$65
 4 HOURS - \$70
 5 HOURS - \$75

UPSTAGE

W I N E S
 G.H. Mumm 'Cordon Rouge' Brut
 Shaw + Smith M3 Chardonnay
 Craggy Range Te Muna Sauvignon Blanc
 Frogmore Creek Riesling
 Chateau La Gordne VDT BIO Rose
 Torbreck Woodcutter's Shiraz
 Nanny Goat Pinot Noir
 SC Pannel Montepulciano

B E E R S & C I D E R
 Asahi 'Super Dry'
 Balter XPA
 Stone & Wood Crisp
 Somersby Cider

N O N - A L C O H O L I C
 Coke, Coke Zero
 Lemonade, Solo
 Orange juice & Apple juice
 Still & sparkling water

3 HOURS - \$115
 4 HOURS - \$135
 5 HOURS - \$155

Speak to our team for package pricing including spirits



ON CONSUMPTION

WINES

NV Maison Mumm 'Brut Prestige' Marlborough, NZ	\$75
22 Murdoch Hill Chardonnay Adelaide Hills, SA	\$78
22 Nick Spencer Hilltops Pinot Gris Hilltops, NSW	\$62
22 Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS	\$85
22 Brokenwood Rosato SE Australia, AUS	\$75
21 Thousand Candles Pinot Noir Yarra Valley, VIC	\$115
21 Sons of Eden 'Kennedy' GSM Barossa Valley, SA	\$65
21 Ox Hardy Upper Tintara Shiraz McLaren Vale, SA	\$75

BEERS

Asahi	\$13
Little Creatures Pale Ale	\$11
Balter Captain Sensible	\$12
Somersby Cider	\$12

Soft Drinks	\$4.5
Tea and Coffee	\$5.5
Still / Sparkling Water	\$8

or create your own limited beverage menu
from our full wine list



CHAMPAGNE & COCKTAIL UPGRADES

CHAMPAGNE ON ARRIVAL

G.H Mumm 'Cordon Rouge' NV
Reims, FR \$20 pp

G.H Mumm Rose NV
Reims, FR \$25 pp

COCKTAIL STATION

Add the theatrics of a personal bartender to your event. Our bartender will work with you to create up to 2 bespoke cocktails.

2 HRS - \$125

3 HRS - \$175

4 HRS - \$225

Cocktails charged on consumption.

BASIC SPIRITS UPGRADE

Available for events with beverage package

3 HRS + \$30 pp

4 HRS + \$35 pp

ROUND OF COCKTAILS \$20 pp

FOUR PILLARS BLOODY SHIRAZ SPRITZ

Four Pillars Bloody Shiraz Gin, Regal rouge wild rose vermouth, sour plum

SPICY PINEAPPLE MARGARITA

Casa Orendain Blancoc Tequila, agave spirit, Crawley's pineapple syrup, lime, chilli

BROKEN BEAN ESPRESSO MARTINI

Broken Bean Coffee Liqueur, Australian Wheat Vodka, cold brew coffee

APEROL SPRITZ

Aperol, Prosecco and a dash of Soda Water



GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

Bossley Private Dining
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“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”