

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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

B



LT BOSSLEY

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

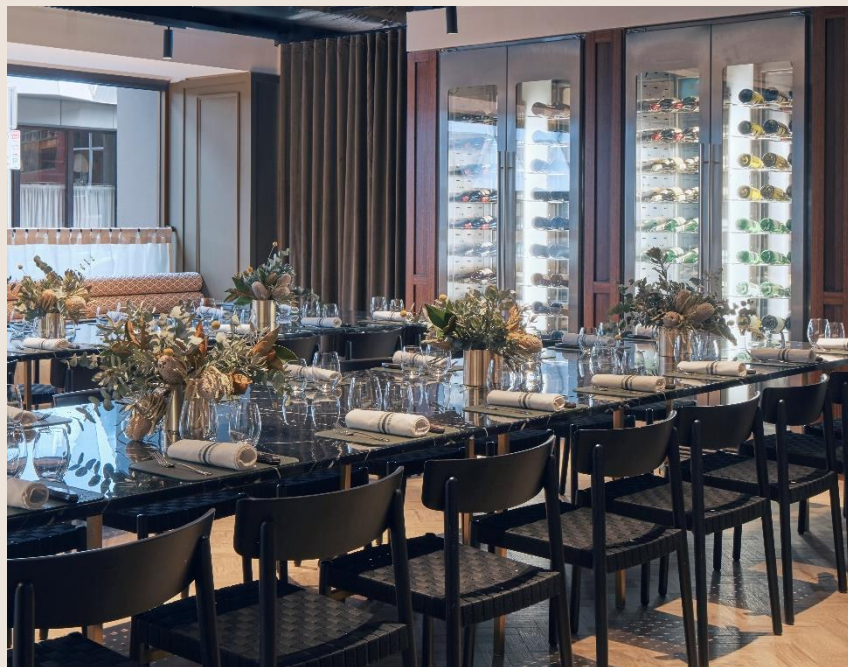
With our seasonal Melbourne-centric menu and two exclusive spaces, Bossley is known for her ability to make any occasion one for the ages. That's a promise.

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 thirteen (after a welcome drink at the private bar, that is).

SEATED 13
COCKTAIL 25

Minimum spends apply

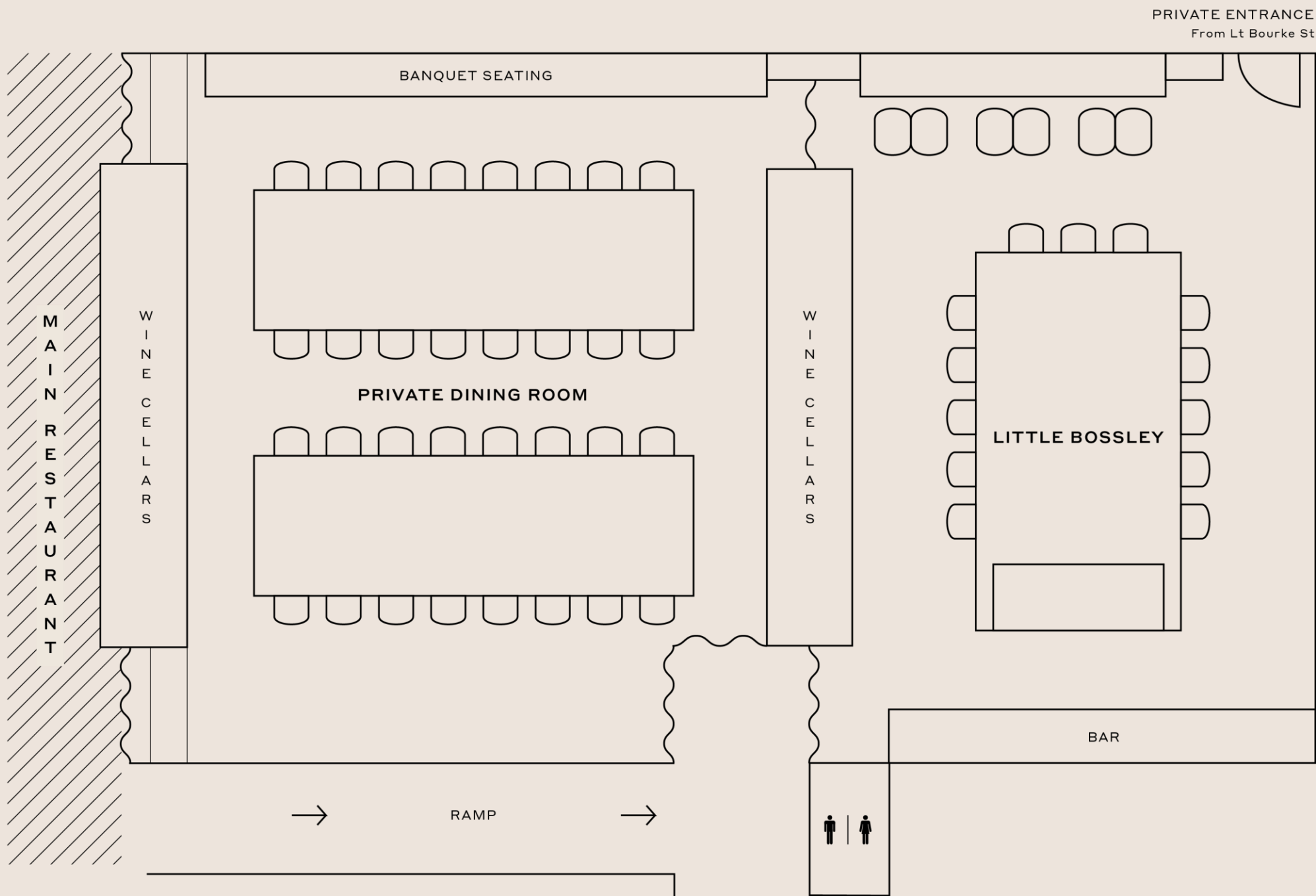


PRIVATE DINING ROOM

And for those who need more space, PDR (Private Dining Room) offers an intimate atmosphere with seats for 40 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 40
COCKTAIL 60

Minimum spends apply



EXCLUSIVE HIRE

If bigger is better (and as Bossley would say, ‘when is it not?’), combine the two for cocktails and canapés in Little Bossley, before moving on 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 53
Across both spaces
COCKTAIL 100

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

Hiramasa Kingfish, blood orange, Yarra Valley salmon roe, chives, lime

Tasmanian natural oysters, lemon, Tabasco

Pig head croquettes, free range, Diamond Valley, VIC, compressed apple, sauce gribiche

Local handmade burrata, peach, fig, smoked honey, Noisette rye

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 day aged, Gippsland, VIC, natural jus

LARGE

Atlantic salmon, fennel slaw, lemon, dill

Wild mushroom ravioli, ricotta, roasted fennel, sage, hazelnut, browned butter sauce

SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Bitter leaves, fennel, orange, house dressing

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. Dietary options available.

ALT DROP - \$105

Choose two dishes per course, served alternating. Mains served with shared sides.

SMALL

Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, watercress
Hiramasa Kingfish, blood orange, Yarra Valley salmon roe, chives, lime
Local handmade burrata, peach, fig, smoked honey, Noisette rye
Grilled Abrolhos octopus, Fremantle, spicy chorizo, roasted kipfler, confit garlic, crème fraîche

LARGE

Eye fillet 200g, 28 day aged, Gippsland, VIC
Duck & chorizo ragu, fresh fettucine, Grana Padana
Grilled cauliflower steak, harissa, parsley, oregano, pomegranate
King Dory, Lakes Entrance, roasted fennel, lemon, almond, brown butter sauce

SHARED SIDES

Triple cooked chips, confit garlic aioli
Bitter leaves, fennel, orange, house dressing

DESSERTS

Bossleys Snickers, salted caramel, milk chocolate, peanuts
Tiramisu, coffee, white chocolate, mascarpone, Kahlua
Local cheese selection, quince paste, fruit bread
Bombe Alaska, cherry, coconut

Menu subject to change. Dietary options available.





Menu subject to change. Dietary options available.

FEASTING MENU - \$89

All served sharing

SMALL

Hiramasa Kingfish, blood orange, Yarra Valley salmon roe, chives, lime

Pig head croquettes, free range, Diamond Valley, VIC, compressed apple, sauce gribiche

Local handmade burrata, peach, fig, smoked honey, Noisette rye

LARGE

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

King Dory, Lakes Entrance, roasted fennel, lemon, almond, brown butter sauce

Crispy skinned half duck, confit leg, roasted breast, celeriac slaw, roasted plums

SIDES

Triple cooked chips, confit garlic aioli

Bitter leaves, fennel, orange, house dressing

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

SHARE MENU - \$68

All served sharing

SMALL

Hiramasa Kingfish, blood orange, Yarra Valley
salmon roe, chives, lime

Pig head croquettes, free range, Diamond Valley,
VIC, compressed apple, sauce gribiche

Local handmade burrata, peach, fig, smoked
honey, Noisette rye

LARGE – *Please choose one*

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

King Dory, Lakes Entrance, roasted fennel, lemon,
almond, brown butter sauce

SIDES

Triple cooked chips, confit garlic aioli

Bitter leaves, fennel, orange, house dressing

DESSERTS

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



Menu subject to change. Dietary options available.

STANDING



3 HOURS - \$65
8 Canapés, 2 Substantial

4 HOURS - \$85
10 Canapés, 3 Substantial

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

HOT & COLD

Peking duck spring roll, coriander, hoisin sauce

Slow cooked beef Wellington, red wine jus

Truffle & mozzarella arancini, black garlic aioli

Sticky glazed crispy pork belly, spring onion,
sesame seeds, coriander

Chicken tandoori pie, mint cucumber yoghurt

Tuna tartare, avocado, wasabi, black sesame
cracker, shiso

Wagyu beef tartare tartlet, horseradish crème
fraîche, watercress

Blue swimmer crab salad, sourdough crostini,
caviar, dill

San Daniele parma ham, whipped goats cheese,
rye crostini

Semi-dried heirloom tomato tartlet, olive
tapenade, marinated fetta

Freshly shucked oysters, champagne vinegar,
cucumber, lime

Chicken lollipops, honey sesame glaze

SUBSTANTIALS

Prawn cutlet bao bun, pickled melon, crispy onion,
chipotle sauce

Buttermilk fried chicken, karaage sauce, spring
onion

Truffle mac & cheese, chives, macadamia
pangritata

Garlic dusted calamari, black garlic aioli, zucchini

Slow cooked sticky lamb ribs, mint salsa verde

Braised beef empanadas, spiced pumpkin

Sumac gnocchi, red onion, brown butter sauce

Crispy flathead fish taco, miso glaze, coriander
salad

Mini wagyu burger, secret sauce, pickle, greens,
tomato, milk bun

Butter chicken, coconut rice

DESSERT

Cherry ripe bonbons, coconut, milk chocolate

Caramel mousse, roasted macadamia, chocolate
pearls

Pistachio cake, dark chocolate crémeux, charred
orange

Coconut panna cotta, mango & pineapple salsa

Rum and raisin panna cotta, cocoa nib tuile,
poached golden raisin

Lime tart, vanilla biscuit, basil

Lychee custard tart, raspberry, marshmallow

Selection of chocolate bark, dark, milk & white



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 Gondonne 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	\$72
22 Murdoch Hill Chardonnay South Australia, AUS	\$75
22 Shaw + Smith Sauvignon Blanc South Australia, AUS	\$72
22 Brokenwood Rosato SE Australia, AUS	\$68
21 Thousand Candles Pinot Noir Victoria, AUS	\$115
21 Yabby Lake ‘Single Vineyard’ Syrah Victoria, AUS	\$80
BEERS	
Asahi	\$13
Peroni	\$11
Crown Larger	\$11
Little Creatures Pale Ale	\$11
James Boags Premium Light	\$9
Somersby Cider	\$11
Peroni Nastro Azzuro 0.0	\$11
Soft Drinks	\$4.5
Still / Sparkling Water	\$8

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



CHAMPAGNE & COCKTAILS

CHAMPAGNE ON ARRIVAL

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

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

Or add to an existing beverage
package for an additional cost.
Speak to our team for pricing.

COCKTAIL ON ARRIVAL

All \$20 pp

FOUR PILLARS BLOODY SHIRAZ SPRITZ

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

PINK GRAPEFRUIT MARGARITA

Casa Orendian blancoc tequila,
agave, pink grapefruit

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.



GET IN TOUCH

Whether it's for wining or dining, business dinners, 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...

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