

PRIVATE DINING

 **BÖSSLEY**

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

SEATED 14

COCKTAIL 25

Minimum spends apply

 VIRTUAL TOUR



PRIVATE DINING ROOM

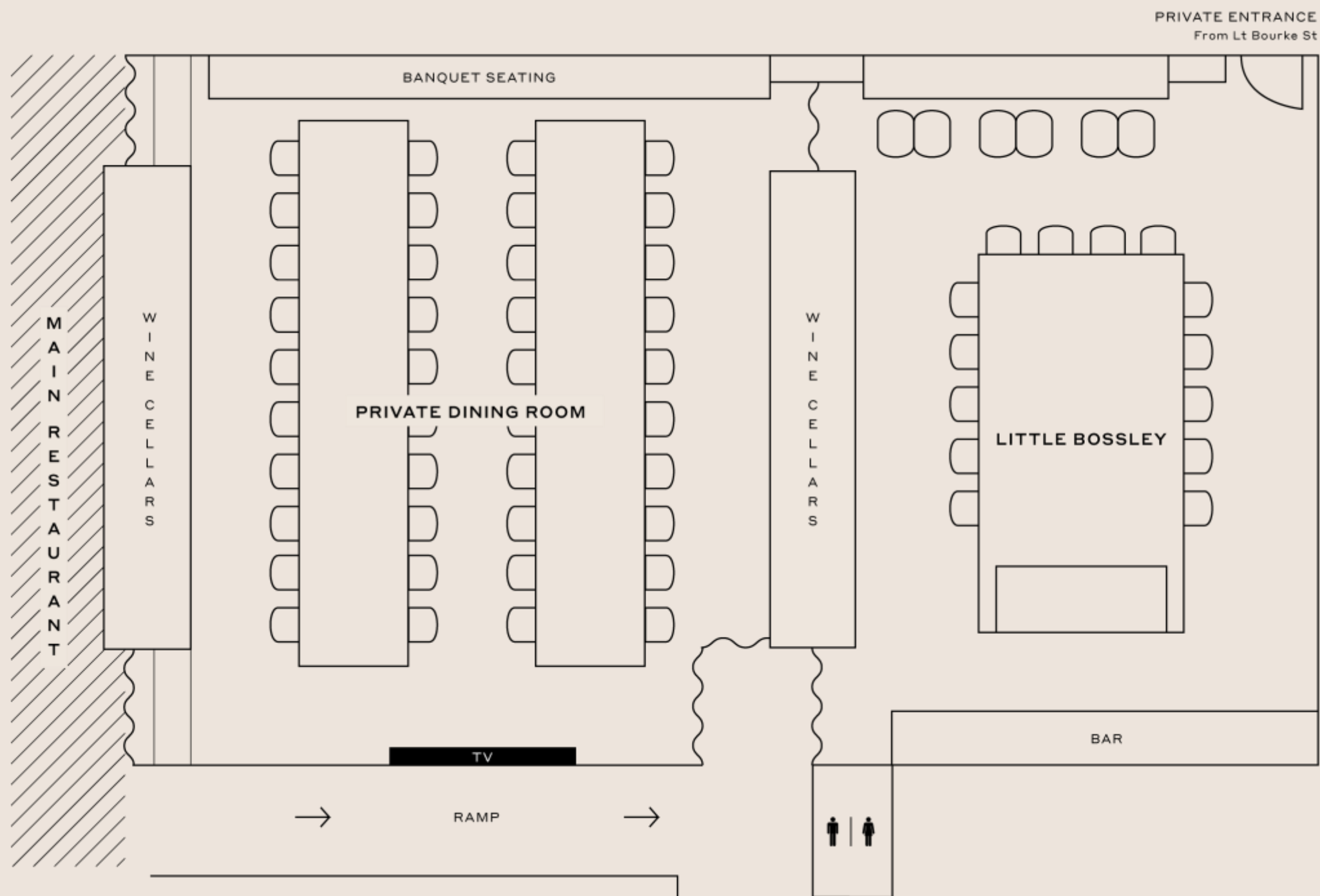
This chic urban private dining room is a nod to **Bossley's bold opinions and signature style** – synonymous with the city she loves.

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

Minimum spends apply

 VIRTUAL TOUR



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.

SEATED 58
Across both spaces
COCKTAIL 70

Minimum spends apply

 VIRTUAL TOUR



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.”**





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

Tasmanian natural oysters, lemon, Tabasco

Kingfish ceviche, chilli, lime, macadamia pangrattato

Beef carpaccio, black garlic, capers, oregano, Grana Padano

Stracciatella, blood orange, fennel, hazelnut, focaccia

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

CARVING - *Please choose one*

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

Mushroom ravioli, black garlic, sage, celeriac, ricotta

SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Cos lettuce, house dressing, cucumber, radish, fennel, herbs

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, sample menu shown. Only available for exclusive Lt Bossley & Private Dining Room events. Dietary options available.

THREE COURSE - \$115

Choice menu for 14 and under. Groups 15 and above served alternating.

TO START

Noisette Sourdough, cultured butter

SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Beef carpaccio, black garlic, capers, oregano, Grana Padano

Straciatella, blood orange, fennel, hazelnut, focaccia

Grilled Abrolhos octopus skewer, chimichurri, lemon

LARGE

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

Duck & chorizo ragu, fresh rigatoni, Grana Padano

Grilled harissa romanesco steak, smoked yoghurt, mint, pistachio, pomegranate

Lakes Entrance King Dory, fennel, capers, almonds, brown butter sauce

SHARED SIDES

Crispy Kipfler potato, sage, parmesan, confit garlic

Cos lettuce, house dressing, cucumber, radish, fennel, herbs

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Raspberry pavlova, strawberry sorbet, strawberry mint salad

Peach & mango trifle, vanilla cream, pistachio

Menu subject to change, sample menu shown. Dietary options available.



SHARE MENU - \$79

All served sharing

Minimum of 12 Guests Required

TO START

Noisette Sourdough, cultured butter

SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Beef carpaccio, black garlic, capers, oregano, Grana Padano

Straciatella, blood orange, fennel, hazelnut, focaccia

LARGE – *Please choose one*

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

or

Sticky glazed ham, cherries, rosemary

SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Cos lettuce, house dressing, cucumber, radish, fennel, herbs

DESSERTS

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



Menu subject to change, sample menu shown. 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

- Tuna tartare, pickled chilli, black sesame, gaufrettes GF / NF
- Whipped goats cheese, pea, truffle, mint tartlets VEG / GF / NF
- Gippsland steak tartare tart, Dijon mayo, horseradish crème fraiche GF/NF
- Tomato infused croute, dehydrated tomato, Yarra Valley fetta VEG / NF
- Lamb rillettes, fennel & herb crumb, seeded mustard GF / NF
- Prawn, crispy potato, lime aioli GF / DF / NF
- Slow cooked beef pie, cheddar cheese, pepper, truffle aioli NF
- Pumpkin flower, tempura, sweet corn, ricotta, VEG / NF
- Jamon croquette, chimichurri NF
- Peking duck wonton, blackened chilli dressing NF

Menu subject to change, sample menu shown. Dietary options available.

SUBSTANTIALS

- Roast pulled lamb, potato pure, oregano, smoked almond GF
- Vodka rigatoni, tomato sugo, chilli, ricotta, basil VEG / NF
- Pulled pork, milk bun, pico de gallo, chipotle mayonnaise
- Grilled chicken skewer, Massaman curry, coriander GF / DF
- Beer battered flathead fillets, chips, tartare sauce NF / DF
- Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun
- Charred corn ribs, paprika, jalapeño & lime salsa VEGAN / GF / NF
- Bánh mì, crispy pork, chilli, pate, pickled slaw NF
- Orecchiette pasta, cauliflower, peas, dill, mint, spinach, herb pangrattato VEG / NF

DESSERT

- Coconut panna cotta, mango & pineapple salsa V / GF / NF
- Selection of macaroons GF
- Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue
- Selection of mini cheesecakes
- Cannoli, orange, chocolate, macadamia nuts
- Selection of mini magnums

FOOD UPGRADES

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



Menu subject to change, sample menu shown. 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 Gordonne 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	\$80
22 Murdoch Hill Chardonnay Adelaide Hills, SA	\$78
22 Nick Spencer Hilltops Pinot Gris Hilltops, NSW	\$65
22 Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS	\$78
22 Brokenwood Rosato SE Australia, AUS	\$72
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	\$12
Balter Captain Sensible	\$12
Somersby Cider	\$14
Soft Drinks	\$4.5
Tea and Coffee	\$5.5
Strangelove Still	\$8
Strangelove Sparkling Water	\$10

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





FESTIVE UPGRADES

FESTIVE FUN \$5 pp

Festive fun add-on with classic Christmas bonbons, simple & elegant decorations

CHAMPAGNE ON ARRIVAL

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

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

BLOODY CHAMPERS TOWER

Add this sparkling showstopper to your event, featuring prosecco paired with a vibrant twist of Four Pillars Bloody Shiraz Gin. Perfect for making your festive moments even more unforgettable.
55 glass tower \$790
30 glass tower \$560

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.

ROUND OF COCKTAILS

FOUR PILLARS BLOODY SHIRAZ SPRITZ \$24 pp
Four Pillars Bloody Shiraz Gin, Regal rouge wild rose vermouth, sour plum

YUZU & PEACH SPRITZ \$24 pp
Four Pillars Fresh Yuzu Gin, tea, native Quandong

RHUBARB PALOMA \$24 pp
Tequila Orendian Blanco, rhubarb, pink grapefruit, lime

BROKEN BEAN ESPRESSO MARTINI \$24 pp
Broken Bean Coffee Liqueur, Australian Wheat Vodka, cold brew coffee

APEROL SPRITZ \$16 pp
Aperol, Prosecco and a dash of soda water

LIMONCELLO SPRITZ \$16 pp
Dal Zotto's signature Prosecco, citrus-packed Limoncello

BASIC SPIRITS UPGRADE
Available for events with beverage package
3 HRS + \$30 pp
4 HRS + \$35 pp



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.”