

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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



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.

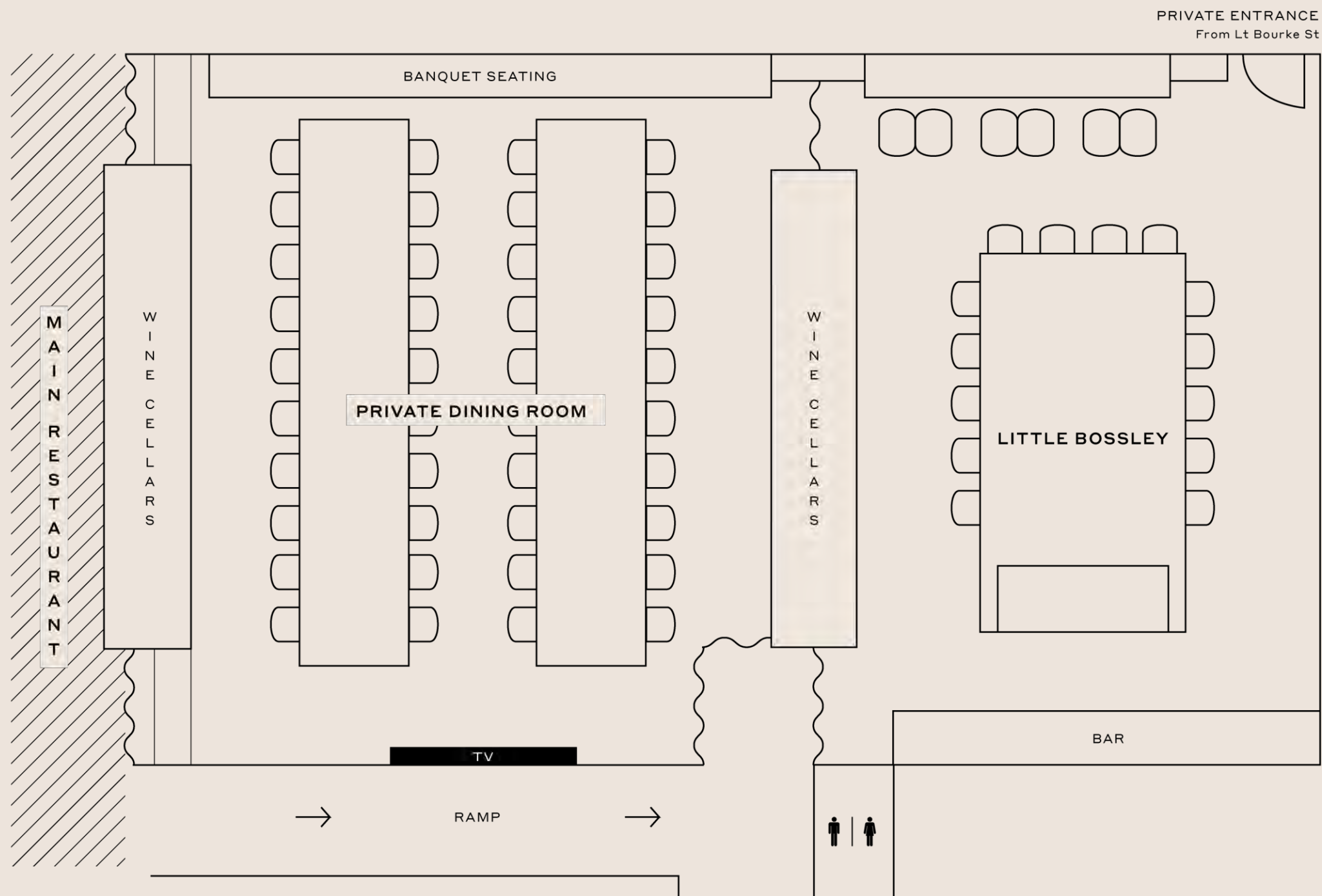
PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

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.

Available breakfast, lunch and dinner.

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.”**



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

Tasmanian natural oysters, lemon, Tabasco

Local burrata, fig, peach, rocket, rye bread

Zucchini flower, tempura batter, truffle, honey, ricotta

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

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. 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

Local burrata, fig, peach, rocket, rye bread

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

Kingfish ceviche, chilli, lime, macadamia pangrattato

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

Triple cooked chips, confit garlic aioli

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

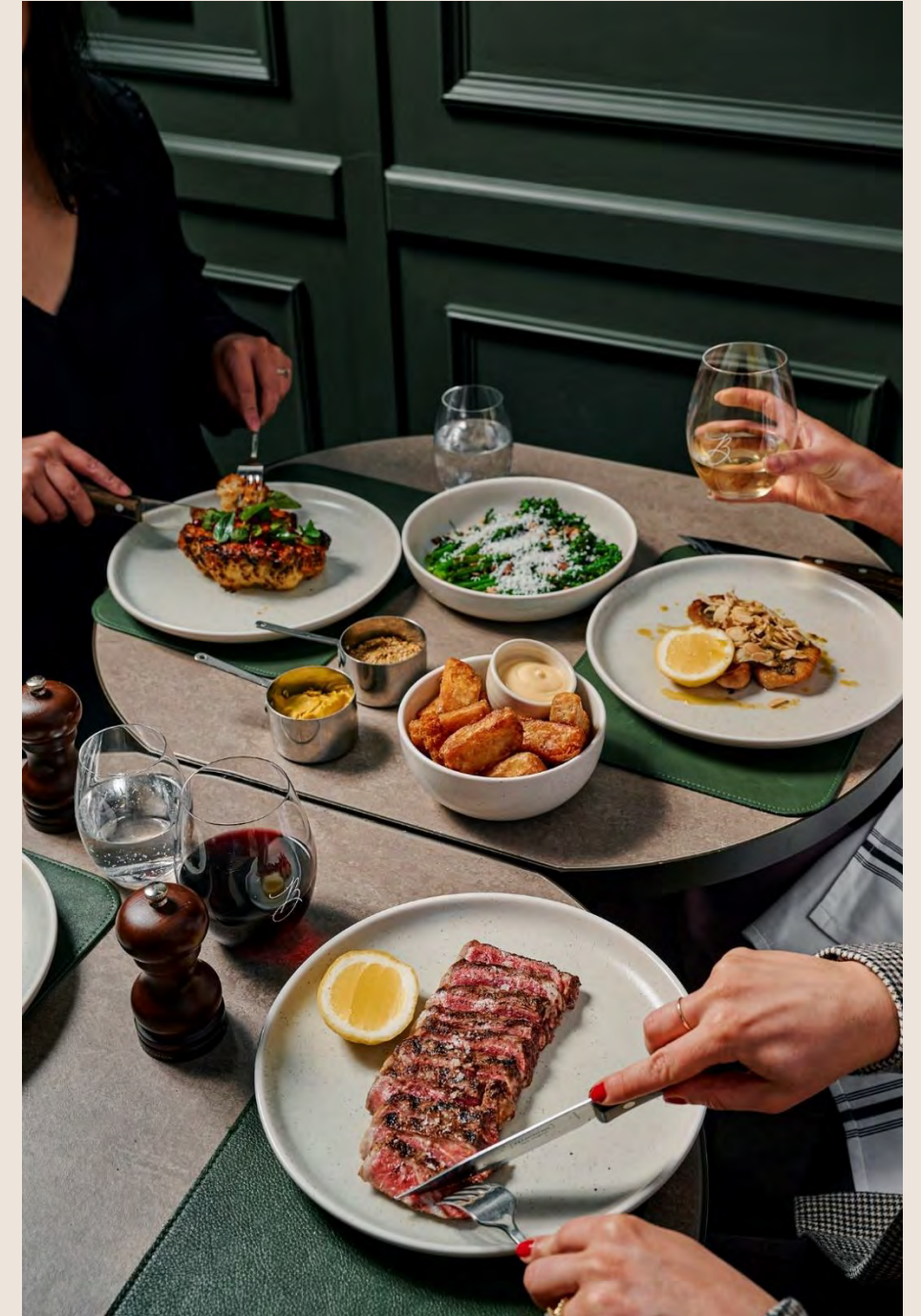
DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Peach & mango trifle, vanilla cream, pistachio

Local cheese selection, quince paste, fruit bread



Menu subject to change. Dietary options available.



Menu subject to change. Dietary options available.

FEASTING MENU - \$99

All served sharing. Minimum of 12 Guests Required.

TO START

Noisette Sourdough, cultured butter

SMALL

Local burrata, fig, peach, rocket, rye bread

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

Kingfish ceviche, chilli, lime, macadamia pangrattato

LARGE

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

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

Roasted half chicken, peas, charred radicchio, garlic butter,
watercress

SIDES

Triple cooked chips, confit garlic aioli

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

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

SHARE MENU - \$79

All served sharing. Minimum of 12 Guests Required.

TO START

Noisette Sourdough, cultured butter

SMALL

Local burrata, fig, peach, rocket, rye bread

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

Kingfish ceviche, chilli, lime, macadamia pangrattato

LARGE – *Please choose one*

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

or

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

SIDES

Triple cooked chips, confit garlic aioli

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

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

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

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, jalapeno & lime salsa VEGAN / GF / NF

Banh mi , 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

Menu subject to change. Dietary options available.

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	
Wild rocket, pear, pecorino, hazelnuts, honey mustard dressing	



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 Gordnne VDT BIO Rose
Torbreck Woodcutter's Shiraz
Nanny Goat Pinot Noir
La Boca Malbec

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



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

BLOODY SHIRAZ GIN 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

APEROL SPRITZ \$16 pp

Aperol, Prosecco and a dash of
soda water

LIMONCELLO SPRITZ \$16 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
Corner Exhibition & Lt Bourke Street,
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“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”