

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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

LITTLE BOSSLEY



SEATED 14
COCKTAIL 25

For smaller gatherings, Little Bossley offers an intimate shared dining experience with its own dedicated entrance and private bar.

Designed for long lunches, celebratory dinners and moments worth remembering.

PRIVATE DINING ROOM



SEATED 44

For larger gatherings, this intimate yet striking space is framed by floor-to-ceiling wine cellars and a presentation-ready TV.

Designed for elevated occasions, it's where shared dining meets a more curated, celebratory experience.

LITTLE BOSSLEY & PRIVATE DINING ROOM



SEATED 58
Across both spaces
COCKTAIL 70

Combine both spaces for seamless larger-scale events, beginning with cocktails and canapés in Little Bossley before moving into the main Private Dining Room.

Designed for occasions that deserve a little extra attention to detail.



BOSSLEY RESTAURANT EXCLUSIVE

Take over Bossley Restaurant for larger affairs and exclusive dining experiences.

From corporate celebrations and long lunches to weddings and large-scale events, the space offers a warm yet striking setting with room to host, gather and celebrate.

All Drop menus available for lunch and dinner restaurant exclusives.

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.

FEASTING MENUS

All menus served sharing. Minimum of 12 Guests Required.

LITTLE FEAST - \$85

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Merguez sausage, smoked yoghurt, pickled onion

Charred leek & cauliflower croquette, black garlic

LARGE - *Please choose one*

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

or

Barramundi, parsley butter, lemon, capers, almonds

SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, goddess dressing, cucumber, nashi pear, dill

DESSERTS

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

BIG FEAST - \$105

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Merguez sausage, smoked yoghurt, pickled onion

Charred leek & cauliflower croquette, black garlic

LARGE

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

Barramundi, parsley butter, lemon, capers, almonds

House made gnocchi, oyster mushroom, sage, pear, ricotta

SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, goddess dressing, cucumber, nashi pear, dill

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua



Menu subject to change. Dietary options available.

THREE COURSE - \$119

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

TO START

Noisette Sourdough, cultured butter

SMALL

Bay bug roll, celery, milk bun

Merguez sausage, smoked yoghurt, pickled onion

Charred leek & cauliflower croquette, black garlic

Tasmanian natural oysters, lemon, capers,
mignonette dressing

LARGE

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

Duck & chorizo ragu, fresh rigatoni,
Grana Padano

Barramundi, parsley butter, lemon, capers,
almonds

House made gnocchi, oyster mushroom, sage,
pear, ricotta

SHARED SIDES

Triple cooked chips, confit garlic aioli

Cos lettuce, goddess dressing, cucumber, nashi
pear, dill

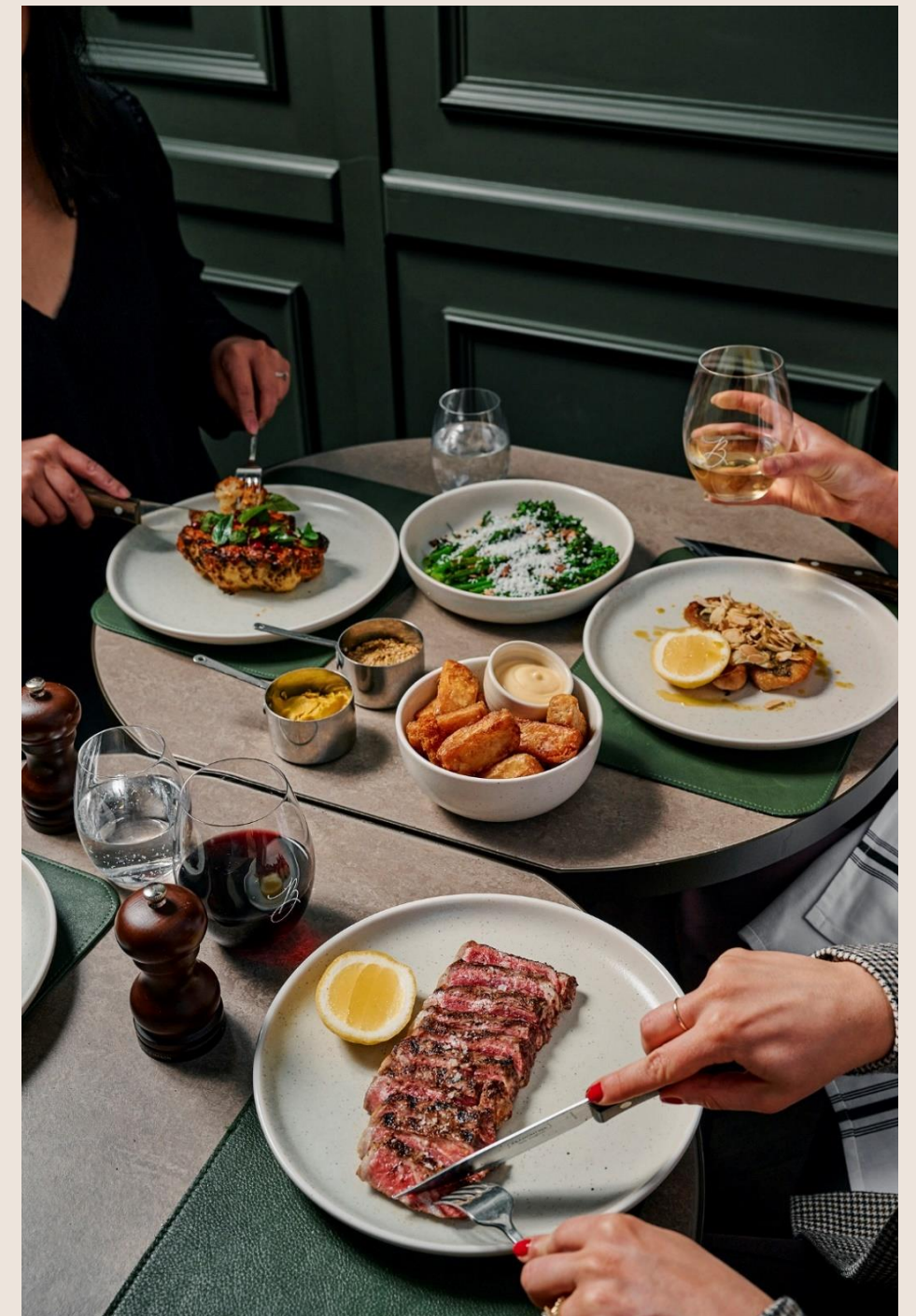
DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone,
Kahlua

Caramelised pear & walnut tart, malted milk
ice cream

Local cheese selection, quince paste, fruit bread



Menu subject to change. Dietary options available.

COCKTAIL

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

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.

ADDITIONAL CANAPÉS

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



HOT & COLD

Chicken & mushroom filo, truffle

Arancini carbonara, black garlic, Grana Padano

Slow cooked beef & mushroom pie, tomato chutney

Spanner crab & apple salad, crostini, caviar

Lamb kofta, smoked yoghurt, pomegranate

Pumpkin & leek tart, marinated fetta

Corn croquette, romesco, gruyere

Kingfish ceviche, chilli, sesame cracker

Spicy salami pizza, oregano, ricotta, sugo

Tempura vegetable nigiri, avocado, kewpie

Charred Gippsland striploin, potato cake, chimichurri

SUBSTANTIALS

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Prawn roll, poached prawns, Marie Rose, dill, brioche roll

Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta

Crispy chicken katsu burger, celeriac slaw, coriander

Peking duck rice paper roll, peanut hoisin sauce

Garlic dusted calamari, black garlic aioli, fries, lemon

DESSERT

Selection of mini cheesecake - Baked New York, raspberry, pistachio

Selection of mini ice cream sandwiches

Ferrero Rocher profiterole, chocolate, hazelnuts

Black forest, cherry compote, mascarpone, dark chocolate, pistachio

Selection of macaroons - Biscoff, strawberry, lemon meringue

Bailey's chocolate mousse, bitter orange jam

Menu subject to change. Dietary options available.

FOOD UPGRADES

| | |
|--|---------------|
| CANAPÉS ON ARRIVAL | \$14pp |
| Two canapes per person, chef selection | |
| OYSTERS ON ARRIVAL | \$17pp |
| Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings | |
| CHARCUTERIE BOARD | \$15pp |
| <i>Minimum 10 guests</i> | |
| Selection of local salami, San Daniele prosciutto, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread | |
| OYSTER, CAVIAR & VODKA STATION | \$40pp |
| <i>Minimum 20 guests</i> | |
| 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 | \$16ea |
| Roasted carrots, crème fraiche, honey | |
| Charred broccolini, ricotta, mint, lemon balsamic | |



Menu subject to change. Dietary options available.



BEVERAGE PACKAGES

HOUSE

WINE S

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

BEERS & CIDER

Carlton Draught
 Balter XPA
 Somersby Cider

NON-ALCOHOLIC

Coke, Coke Zero
 Lemonade, Solo
 Orange juice & Apple juice
 Still & sparkling water

3 HOURS - \$57

4 HOURS - \$62

5 HOURS - \$67

CURTAIN CALL

WINE 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

BEERS & CIDER

Carlton Draught
 Balter XPA
 Somersby Cider

NON-ALCOHOLIC

Coke, Coke Zero
 Lemonade, Solo
 Orange juice & Apple juice
 Still & sparkling water

3 HOURS - \$65

4 HOURS - \$70

5 HOURS - \$75

UPSTAGE

WINE 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

BEERS & CIDER

Asahi 'Super Dry'
 Balter XPA
 Stone & Wood Crisp
 Somersby Cider

NON-ALCOHOLIC

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

| | |
|--|-------|
| Maison Mumm 'Brut Prestige' NV Marlborough, NZ | \$80 |
| Murdoch Hill Chardonnay Adelaide Hills, SA | \$78 |
| Nick Spencer Hilltops Pinot Gris Hilltops, NSW | \$65 |
| Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS | \$78 |
| Brokenwood Rosato SE Australia, AUS | \$72 |
| Thousand Candles Pinot Noir Yarra Valley, VIC | \$115 |
| Sons of Eden 'Kennedy' GSM Barossa Valley, SA | \$65 |
| Ox Hardy Upper Tintara Shiraz McLaren Vale, SA | \$75 |

BEERS & CIDER

| | |
|---------------------------|------|
| Asahi | \$13 |
| Little Creatures Pale Ale | \$12 |
| Balter Captain Sensible | \$12 |
| Somersby Cider | \$14 |

NON ALCOHOLIC

| | |
|-----------------------------|-------|
| 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.”