

# VICTORIA

BY FARMER'S DAUGHTERS

## EVENT BROCHURE



## VICTORIA BY FARMER'S DAUGHTERS, A UNIQUE CULINARY EXPERIENCE BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

Located in Melbourne's iconic Fed Square overlooking the Yarra River, the 200 seat venue celebrates the produce, ingredients and stories of the whole state of Victoria.

Our menu showcases our philosophy of working with fresh seasonal produce and telling the stories of seasons as they come to life in each distinct region.

Our drinks list sees Victorian wine celebrated in both the dining room and in out on the terrace. Our crafted cocktails exclusively use Victorian and Australian spirits, and we are proud to serve a selection of Victorian beers on tap.

Designed to be more than a restaurant or bar, Victoria by Farmer's Daughters presents a culinary experience like no other. Offering multiple private dining options or whole venue hire, Victoria is perfectly designed for a range of dining and function experiences from intimate dinners, breakfast functions, to our very popular wedding packages, birthday celebrations and corporate events.

(03) 9121 0505  
[events@victoriarestaurant.com.au](mailto:events@victoriarestaurant.com.au)

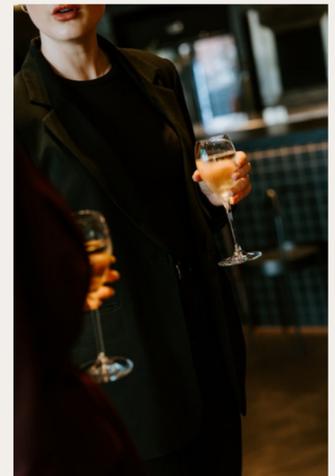




# EVENT SPACES



# MAIN DINING ROOM



Our Main Dining Room is the beating heart of Victoria. The versatility of the open space and floor to ceiling glass windows allow even the smallest of events to feel grand. This space has basic AV and projector screen available for use.

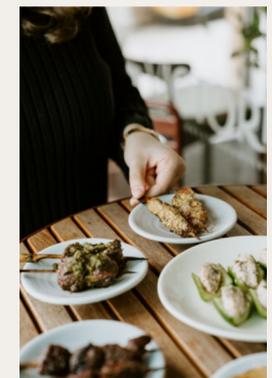
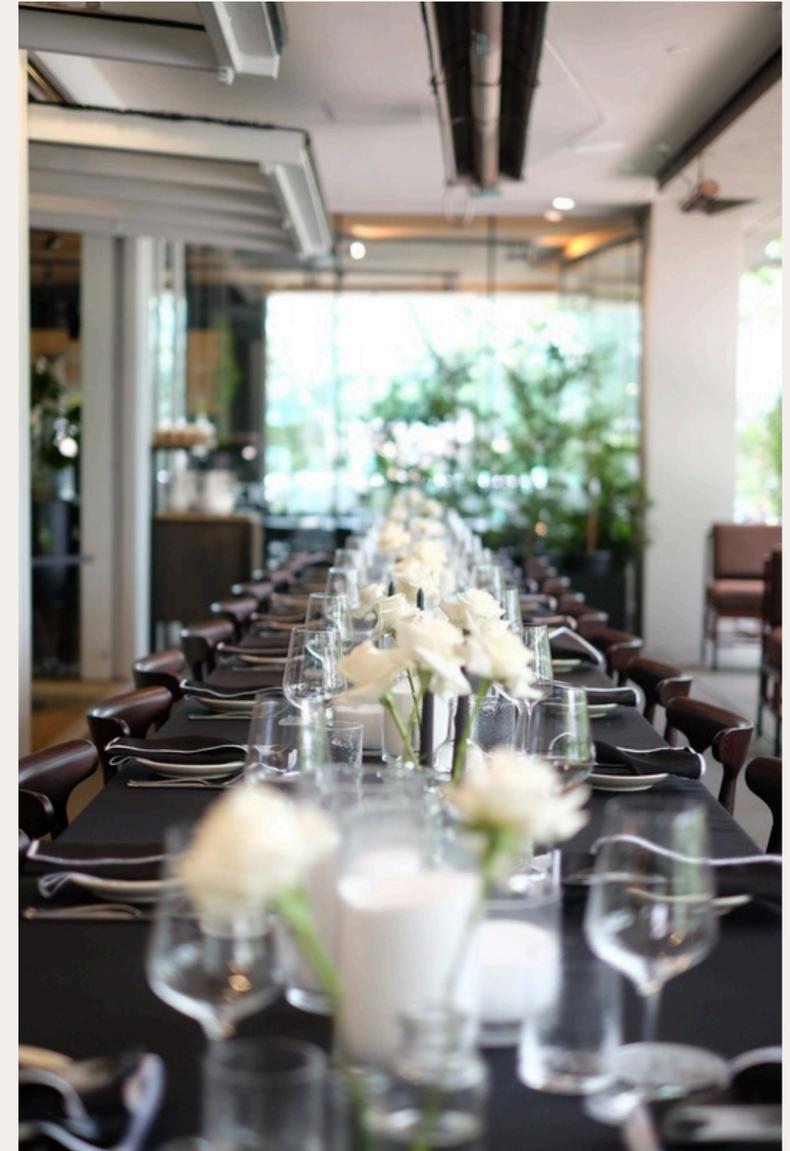
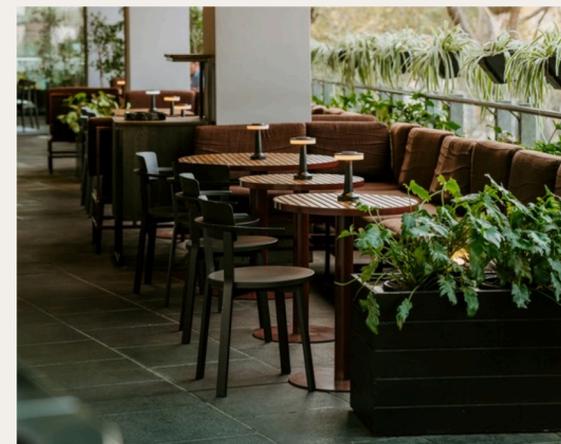


**Capacity**  
Seated 80  
Cocktail 250

# THE TERRACE



The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host all types of events. With ample outdoor heating, an outdoor bar and ability to separate and include the indoor space, The Terrace's configuration possibilities are endless! Intertwined amongst endless greenery this is Victoria's hidden gem.



**Capacity**  
Seated 52  
Cocktail 150

# VENUE EXCLUSIVE



Victoria is available for exclusive hire for larger events. Our beautiful riverside venue is a flexible event space with the look and feel of an intimate restaurant and bar, making us the perfect location for your event.

**Capacity**  
Seated 100  
Cocktail 250



# EVENT PACKAGES

## FOOD & BEVERAGE



# CANAPÉ MENU



## COLD

Oyster, Mignonette (DF)

Gilda (DF, NF)

Lakes Entrance crudo, Kaffir dressing (GF, DF, NF)

Caramelised beetroot, mint dressing, toasted hazelnut (VEGAN, GF)

That's Amore mozzarella, heirloom tomato, peach, basil (VEG, GF)

Grilled mushroom tart, goat cheese (VEG)

Grass-fed beef tartare, crème fraîche, horseradish, cider caramel (NF)

Baked Smoked Cauliflower tart (VEG)

## HOT

Duck croquette, date chutney (NF)

Potato rösti - Smoked Noojee trout, black garlic (GF)

Free-range chicken skewers, honey mustard dressing (GF, DF)

Cherry Tree Organics lamb skewers, Greek-style dressing (GF, DF)

O'Connors beef skewers, chimichurri (GF, DF)

## SWEET

Seasonal fruit macaron

Lemon tart, burnt lemon, meringue

Mini Brownies, chantilly cream

Chocolate Truffles

## SUBSTANTIAL

O'Connors Braised beef milk bun, bacon jam

Free-range fried chicken milk bun, slaw, chili mayonnaise

Crumbed fish, hand-cut chips, lemon & saltbush mayonnaise

Egg salad milk bun, cos lettuce

\*\*\*All Milk Buns can be done GF on request



\*menu is seasonal and subject to change.

## PRICING

Cold, hot, and dessert canapés are \$10 per piece.

Substantial canapés are \$15 per piece.

Please note: For RSA purposes, you are required to order the equivalent of  
2 canapés per person, per hour.

# SEATED MENU

*individually plated*

\$95 per person *add two arrival canapés \$20 per person*

Cobb Lane sourdough, St Davids butter

## Select one Entree:

Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard

Roast beetroot, burrata, hazelnut, mint dressing

Raffa Field asparagus, stracciatella, black garlic dressing, dukkah, blood orange

*Alternating entree \$20 per person*

## Select two Mains (served alternating):

O'Connor beef Butchers Cut, roasted carrot purée, za'atar

*Eye fillet upgrade \$25 per person*

Market fish, matbucha, smoked eggplant, green oil, sourdough

Lakes Entrance crumbed fish, spring onion hollandaise

## Shared Side Dishes:

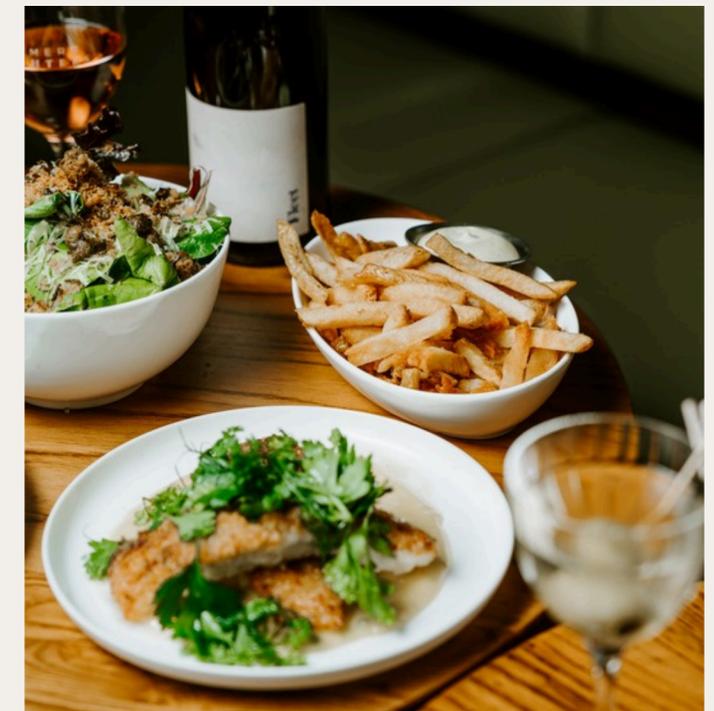
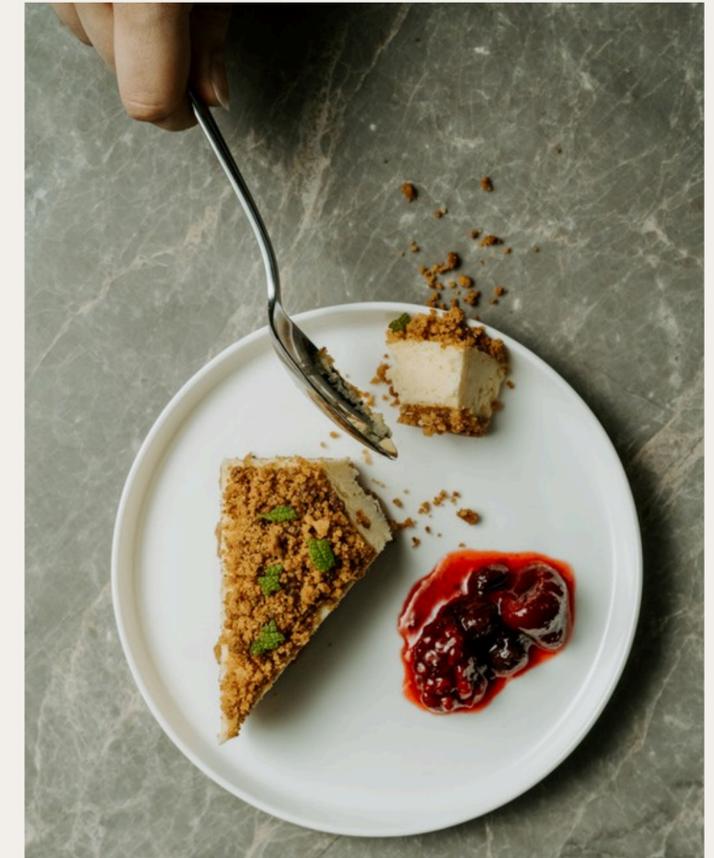
Leaf salad, Tambo Valley honey mustard vinaigrette, radish

Spud Sisters hand cut chips, smoked chilli mayonnaise

## Select one Plated Dessert:

Cuvée white chocolate Panna Cotta, burnt orange syrup

75% Brownie, whiskey cream, spiced pears, macadamia



*\*menu is seasonal and subject to change.*

# SHARED MENU

## PROVENANCE MENU

\$95 per person

Cobb Lane sourdough, St David cultured butter

Raffa field asparagus, stracciatella, black garlic, dukkah, blood orange  
Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard

Crumbed Lakes Entrance fish, spring onion hollandaise  
O'Connor beef Butchers Cut, roasted carrot purée, za'atar

Spud Sisters hand cut chips, smoked chilli mayonnaise

Cuvée white chocolate Panna Cotta, burnt orange syrup  
Cheesecake, berry compote, almond, fennel pollen



## ELEVATED PROVENANCE MENU

\$150 per person

Cobb Lane sourdough, St David cultured butter

Roast beetroot, burrata, hazelnut, mint dressing  
Lakes Entrance cured fish, cornichon, capers, trout roe

Dry aged O'Connor scotch fillet, Mountain pepper sauce  
Market fish, matbucha, smoked eggplant, green oil, sourdough

Spud Sisters hand cut chips, smoked chilli mayonnaise  
Leaf salad, radish, Tambo Valley honey mustard vinaigrette

Cuvée white chocolate Panna Cotta, burnt orange syrup  
75% Brownie, whiskey cream, spiced pears, macadamia

*\*menu is seasonal and subject to change.*



# EXTRAS & UPGRADES

## Shared

Antipasto Grazing Board - \$990 per meter  
 Vegetarian Grazing Board - \$850 per meter  
*(approx. 35 guests)*

## Individual

Natural oysters to start - \$15 per person  
 Canapés on arrival - \$10 each

Leaf salad, radish, Tambo Valley honey mustard vinaigrette - \$15 each

Pasture raised lamb chops 500g - \$13 each

Dry aged O'Connor beef Angus club steak 400g (serves 4) - \$79 each

Cheffields grass fed beef ribeye 600g (serves 4) - \$130 each

700g O'Connor Lamb Shoulder, preserved lemon jus - \$53 each

Free range pork sausage, celeriac, date chutney, braised witlof - \$37 each

Pasture raised chicken & celeriac pie, rainbow chard - \$37 each

Potato & leek pie, confit red onion, brown butter - \$35 each

## To Finish

Finish with a seasonal cheese course - \$16 per person

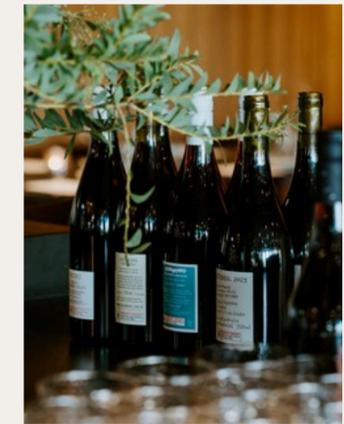


# BEVERAGE PACKAGES

## PACKAGE ONE

Three Hours | \$95 per person  
 Four Hours | \$105 Per person  
 Five Hours | \$115 per person

Pizzini 'Il Soffio' Prosecco, King Valley  
 Lighthand Chardonnay, Yarra Valley  
 Bellvale Pinot Noir, Yarra Valley  
 Rotating Local Tap Beers  
 Soft drinks, juice & mineral water



## PACKAGE TWO

Three hours | \$125 per person  
 Four hours | \$145 per person  
 Five hours | \$165 per person

Pizzini 'Il Soffio' Prosecco, King Valley  
 Bass River Riesling, Gippsland  
 Lighthand Chardonnay, Yarra Valley  
 Fetherston Nebbiolo Rosé, Yarra Valley  
 Bellvale Pinot Noir, Yarra Valley  
 Osicka Selection Heathcote Shiraz  
 Rotating Local Tap Beers  
 Soft drinks, juice & mineral water

## SPIRIT PACKAGE UPGRADE

Three hours | \$30 per person  
 Four hours | \$40 per person  
 Five hours | \$50 per person  
 House Spirits  
 Aether vodka  
 Four Pillars gin  
 Starward two-fold whiskey



## COCKTAILS

Signature Cocktails \$20 each  
 Farmers Collins - Farmer's Daughters Gippsland vermouth with pink grapefruit, elderflower & cucumber  
 Mimosa - Pizzini 'Il Soffio' Prosecco, Orange Juice  
  
 Four Pillars Tap Cocktails \$22 each  
 Espresso Martini - Made with love & Broken Bean coffee liquor, Broken Bean Cold Brew, Australian Craft vodka  
 Bloody Shiraz Gin Spritz - Made with love & Four Pillars Bloody Shiraz gin Regal Rogue Vermouth, sour plum  
 Yuzu & Peach Gin Spritz - Made with love & Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Quandong, peach & soda

*Upgrade any package to Champagne,  
 \$20pp for 3 hours or \$25pp for 4 hours*

*\*\*5 hours is the maximum package duration. Please note, we can offer on-consumption beverages with a pre-selected, reduced offering based on the options above.  
 Please note all items are subject to availability*

# FIND US

If you head towards the main stage at Federation Square, located just opposite Flinders Street Station, you will see a flight of stairs on your left that lead down to the Yarra River. To the left of those stairs, you will see a large wooden door. Behind that door you'll find us waiting for you. We know we are a little hidden, but once you find us, we promise the view is worth it.

## PUBLIC TRANSPORT

Federation Square is directly opposite Flinders Street Train station and is a short walking distance across the road. All trams stopping at Swanston Street and Flinders Street will get you here.

## CAR PARK

There are two car parks available within walking distance from our venue.

You can find out more information and pre book to receive a lower rate at:

[www.wilsonparking.com.au](http://www.wilsonparking.com.au)

Fed Square Car Park - Russell St Ext, Melbourne

Flinders Gate Car Park - 172/192 Flinders St, Melbourne



