

VICTORIA

BY FARMER'S DAUGHTERS

CORPORATE BROCHURE





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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 100 seat event 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. We are proud to serve a selection of Victorian beers on tap.

Designed to feel like a restaurant but operates as an exclusive events space, Victoria by Farmer's Daughters presents a culinary experience like no other.

Offering multiple private dining options and customisable floorplans.

Victoria is perfectly designed for a range of dining and function experiences from workshops, panel discussions, educations days, and even corporate breakfasts.

(03) 9850 3550
events@victoriarestaurant.com.au



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.

We have a large projector screen and two handheld microphones included free of charge in the space, should you need them for any formalities, speeches, or presentation requirements.

CAPACITY

Seated 100

Cocktail 250





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CONFERENCE PACKAGES

*prices and inclusions are subject to change.

BREAKFAST PACKAGE

\$90.00 PER PERSON

Cobb lane pastries

Yoghurt granola pots

Pick TWO served alternate drop;

Shakshuka baked eggs with Meredith feta cheese

Baked portobello mushroom with sautéed greens

Free-range eggs Benedict with Amber Creek ham

All served on Cobb Lane sourdough

BEVERAGES

Barista coffee and tea & mineral water

ADD ON

Fruit platters & fresh juice \$10.00 per person

HALF DAY PACKAGE

\$85.00 PER PERSON

Morning Tea or Afternoon Tea

Sweet & savoury Cobb Lane pastries

Lunch

Gourmet deli rolls

Seasonal salad bowls

Fruit Platters

BEVERAGES

Barista coffee and tea

Soft drinks, juice & mineral water

FULL DAY PACKAGE

\$110.00 PER PERSON

Morning Tea

Sweet & savoury Cobb Lane pastries

Lunch

Gourmet deli rolls

Seasonal salad bowls

Fruit platters

Afternoon Tea

2 substantial canapés

BEVERAGES

Barista coffee and tea

Soft drinks, juice & mineral water

POST CONFERENCE NETWORKING

\$100.00 PER PERSON

1 HOUR duration ADD ON

3 Canapés

ADD

substantial canapés for \$15 per person

BEVERAGES

Sparkling Wine

Chardonnay

Pinot Noir

Rotating Local Tap Beers

Soft drinks, juice & mineral water



MAKE YOUR OWN CUSTOM PACKAGE

BREAKFAST CANAPÉS - \$15 EACH

Free range egg & bacon with matcucha, served in a milk bun

Grilled Mushroom black garlic, & goats cheese, served in a milk bun

Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard served in a milk bun

MORNING/AFTERNOON TEA

Cobb mini lane pastries - \$15 per person

Yoghurt granola pots - \$10 each

Fresh fruit platters - \$10 per person

LUNCH

Gourmet deli rolls with

1 Meat roll

1 Vegetarian roll

Gourmet salads, using seasonal vegetables, nuts and grains

Prices for deli rolls and salads available on application

*prices and inclusions are subject to change.



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)

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

SWEET

Seasonal fruit macaron

Lemon tart, burnt lemon, meringue

Mini Brownies, chantilly cream

Chocolate Truffles



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.

*menu is seasonal and subject to change.



SEATED MENU

individually plated

\$95 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

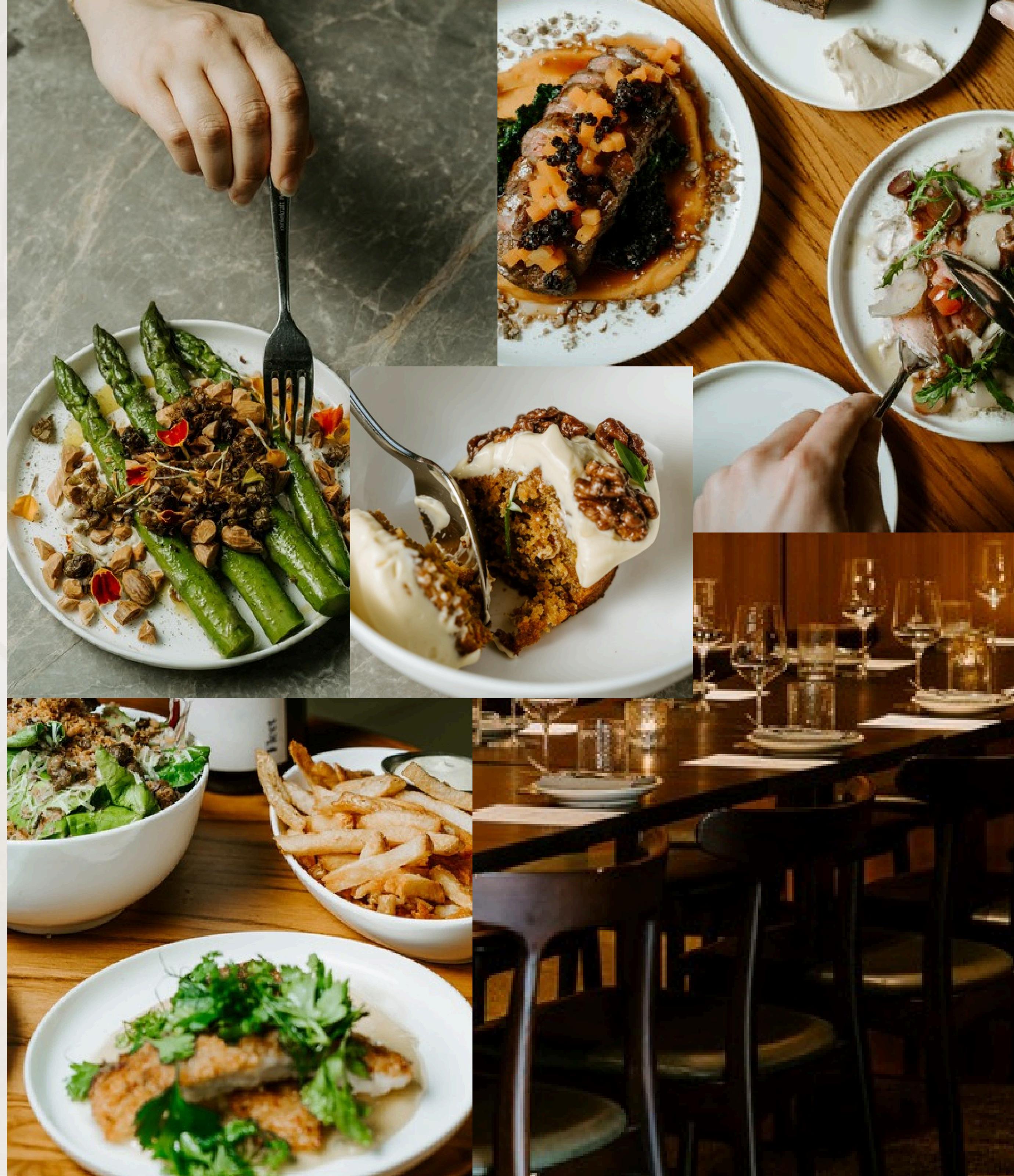
Spud Sisters hand cut chips, smoked chilli mayonnaise

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.



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 is a short walk across the road, that's where you'll find us. 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

Fed Square Car Park - Russell St Ext, Melbourne

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



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