

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 100 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

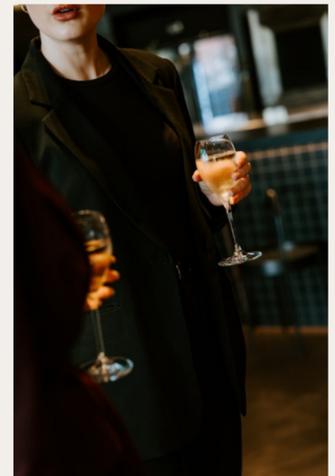




EVENT SPACES



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.

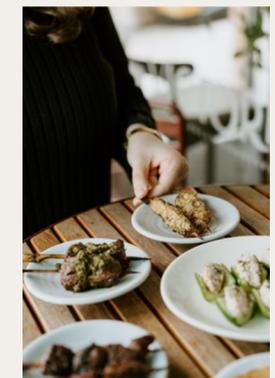
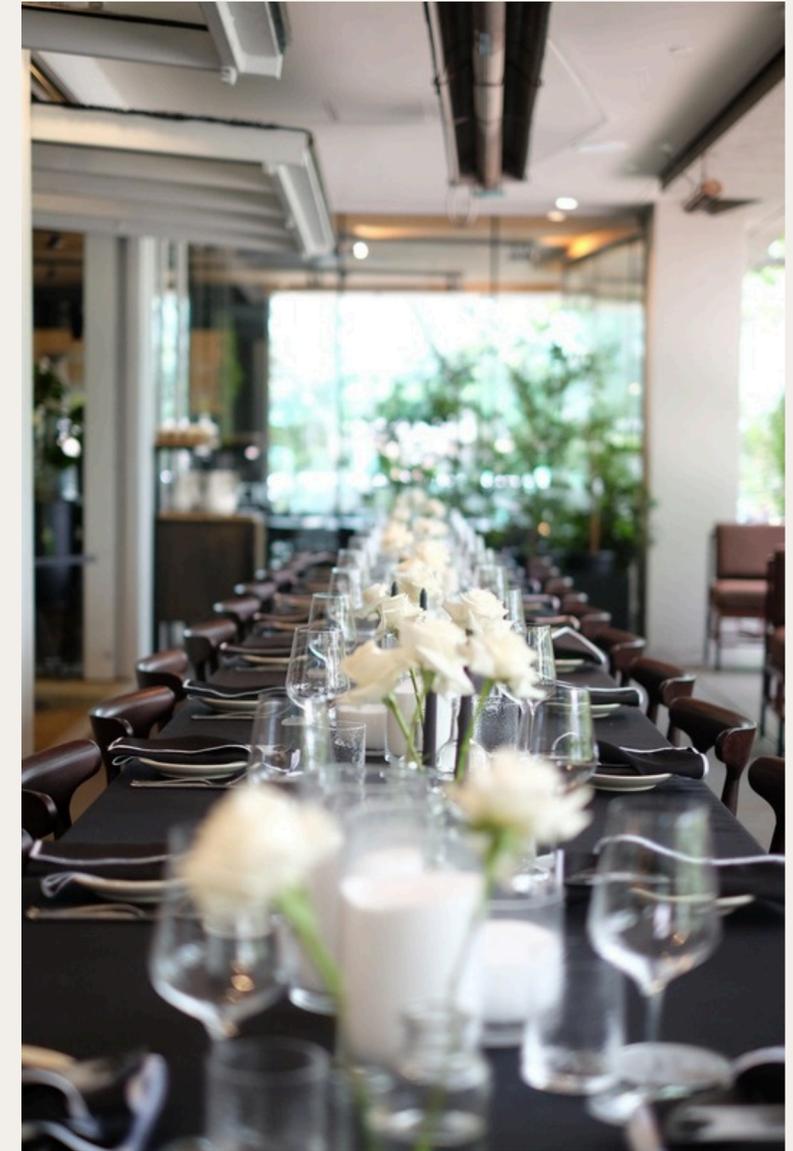


Capacity
Seated 90
Cocktail 250

THE TERRACE

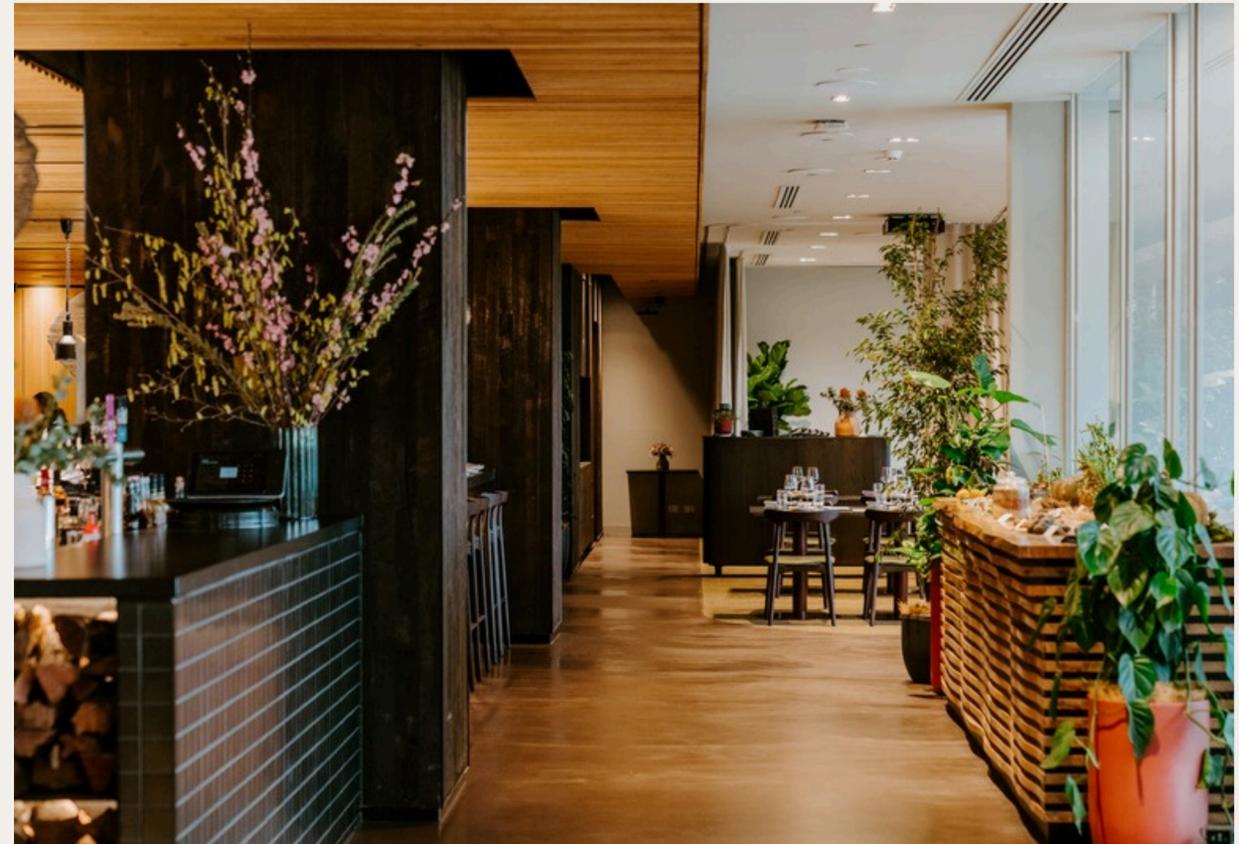
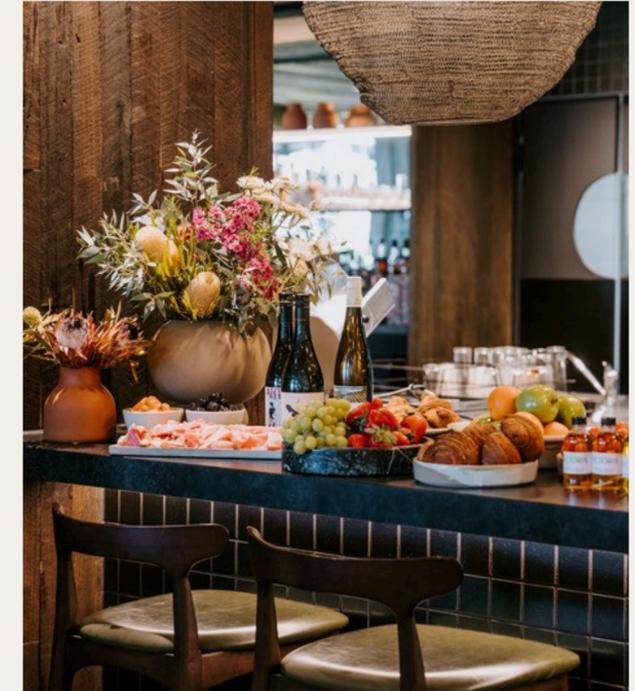


The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host all types of events. With ample outdoor heating, an outdoor bar and ability to separate and include the indoor space, The Terrace's configuration possibilities are endless! Intertwined amongst endless greenery this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



Capacity
Seated 44
Cocktail 120

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) | \$7.5

Gilda (DF, NF) | \$7.5

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

Grilled zucchini, stracciatella, black garlic dressing, dukkah, blood orange

Alternating entrée \$20 per person

Select two Mains (served alternating):

Grass Fed 'Altair' MB2+ Wagyu Flank

Scotch Fillet upgrade \$25 per person

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

Lakes Entrance crumbed fish, spring onion hollandaise

Shared Side Dishes:

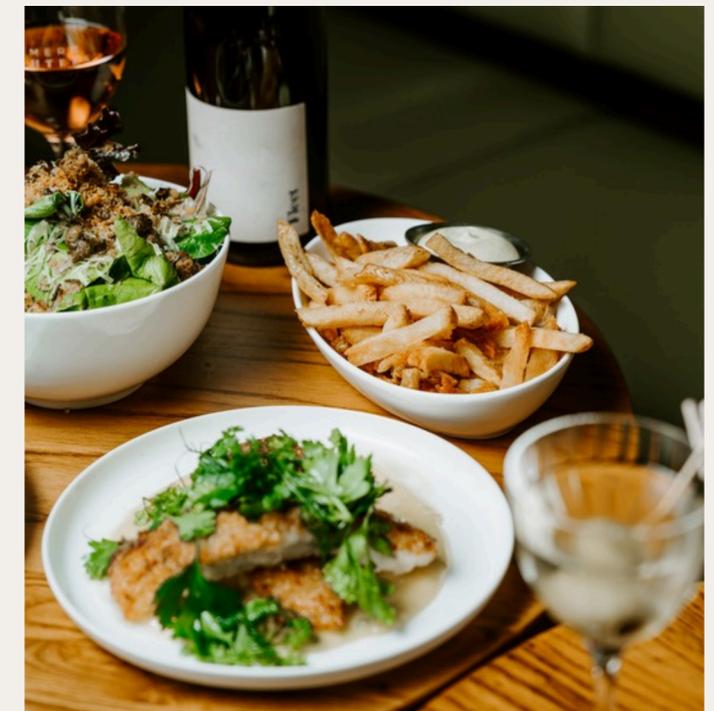
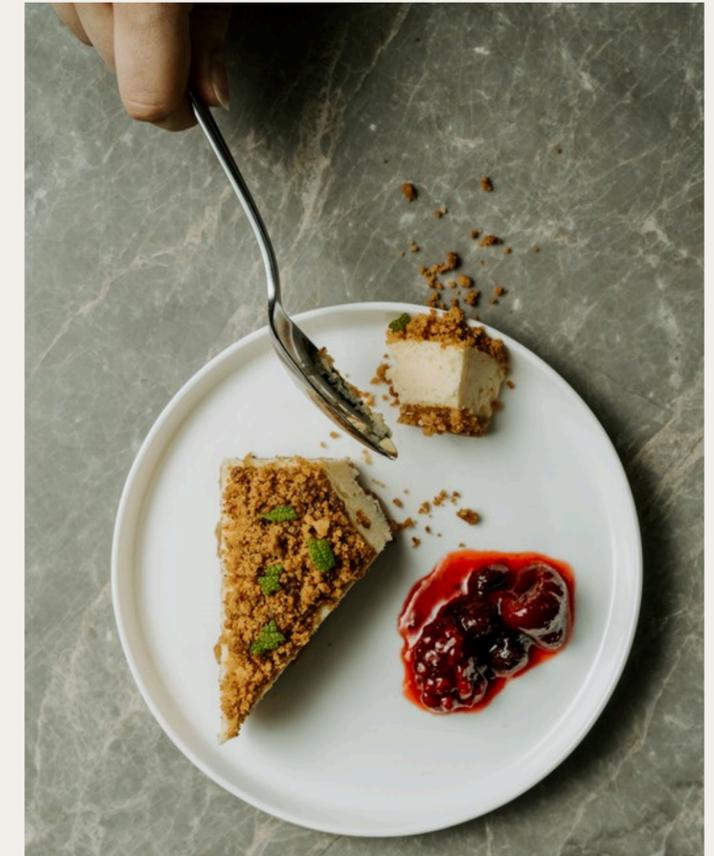
Leaf salad, Tambo Valley honey mustard vinaigrette, radish

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

Grilled Zucchini, stracciatella, black garlic, dukkah, blood orange
Amber Creek leg ham, Powlett Reserve, fig & onion chutney, wholegrain mustard

Grass Fed 'Altair' MB2+ Wagyu Flank
Crumbed Lakes Entrance fish, spring onion hollandaise

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

Vintage Beef Co. Galician Scotch Fillet
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

Individual

- Natural oysters to start - \$15 per person (2pcs)
- Canapés on arrival - \$10 each

Leaf salad, radish, Tambo Valley honey mustard vinaigrette - \$19 each

Pasture raised lamb chops 50g - \$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

*prices and everages are subject to change.



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
 Fleet Leongatha Pinot Noir, Leongatha
 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
 Fleet Leongatha Pinot Noir, Leongatha
 Osicka Selection Heathcote Shiraz
 Rotating Local Tap Beers
 Soft drinks, juice & mineral water

*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

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



SIGNATURE COCKTAILS \$20

Farmers Collins

Farmer's Daughters Gippsland vermouth with pink grapefruit, elderflower & cucumber

Mimosa

Pizzini 'Il Soffio' Prosecco, Orange Juice

FOUR PILLARS TAP COCKTAILS \$22

Espresso Martini

Broken Bean coffee liquor, Broken Bean Cold Brew, Australian Craft vodka

Bloody Shiraz Gin Spritz

Four Pillars Bloody Shiraz gin Regal Rogue Vermouth, sour plum

Yuzu & Peach Gin Spritz

Four Pillars Fresh Yuzu Gin, Crawley's Yuzu Syrup, Quandong, peach & soda

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

Fed Square Car Park - Russell St Ext, Melbourne

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





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