



VICTORIA

BY FARMER'S DAUGHTERS

SPECIAL OCCASIONS | CORPORATE EVENTS | ONCE-IN-A-LIFETIME CELEBRATIONS

FEDERATION SQUARE MELBOURNE VIC 3000

A UNIQUE CULINARY EXPERIENCE BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

Located in Melbourne's iconic Federation Square, overlooking the Yarra River, this 80-seat venue celebrates the produce, ingredients, and stories of Victoria.

Our food and beverage offering is guided by a philosophy centred on seasonal produce, thoughtfully sourced and prepared to reflect the richness and diversity of the state's regions as they evolve throughout the year.

Victoria is designed as a versatile event space, suited to everything from intimate private dinners and corporate lunches with presentations, to breakfast meetings, weddings, milestone celebrations, and large-scale corporate conferences.

(03) 9121 0505
events@victoriarestaurant.com.au

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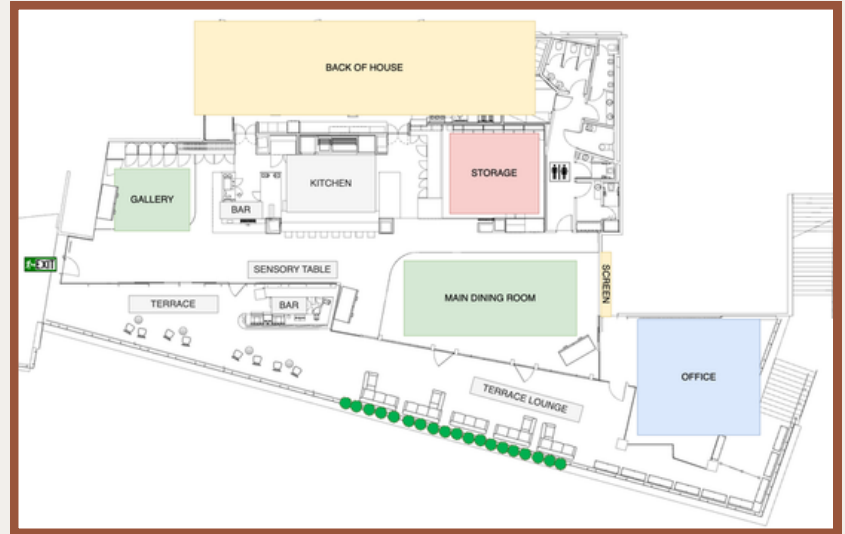


VENUE EXCLUSIVE

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: 80 Seated Indoors, 250 Cocktail
100 Seated using connecting Terrace

AV INCLUDED: 1 Projector Screen & 2 Hand Held Microphones



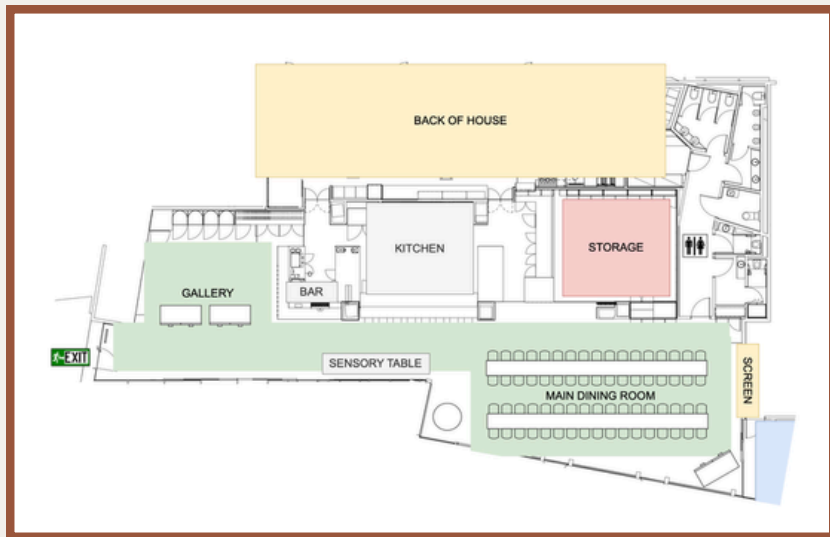


MAIN DINING ROOM

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: 90 Seated 160 Cocktail

AV INCLUDED: 1 Projector Screen & 2 Hand Held Microphones

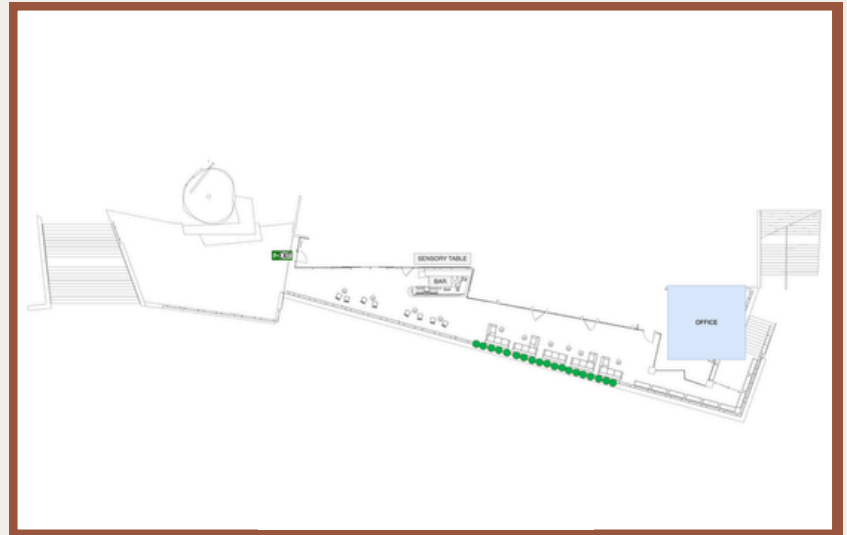


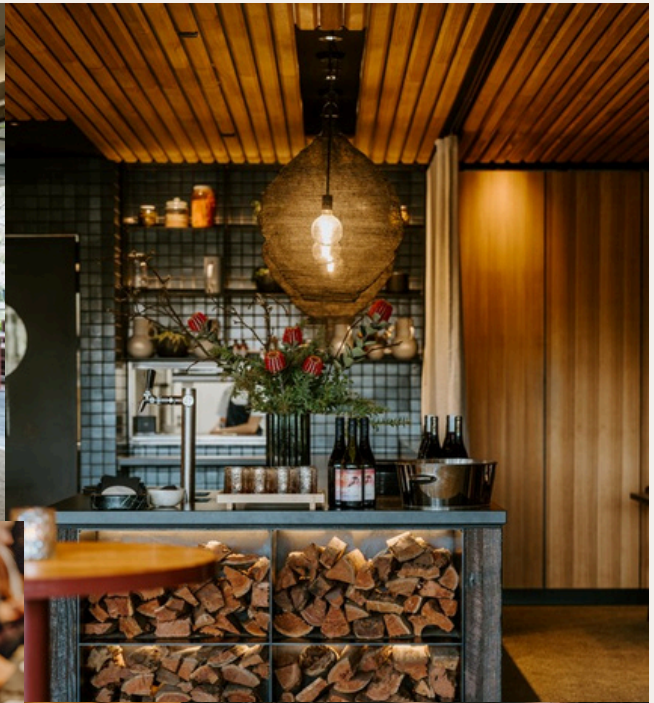


TERRACE

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: 44 Seated 120 Cocktail





EVENT PACKAGES

FOOD & BEVERAGE

Please note all menus are seasonal and subject to change, without notice.



CANAPÉ MENU

COLD | \$10 PER PIECE

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 | \$10 PER PIECE

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 | \$15 PER PIECE

O'Connors braised beef milk bun, bacon jam

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

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

Egg salad milk bun, cos lettuce

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

SOMETHING EXTRA?

Antipasto Grazing Board \$990 per meter

Vegetarian Grazing Board \$850 per meter

SOMETHING SWEET | \$10 PER PIECE

Seasonal fruit macaron

Lemon tart, burnt lemon, meringue

Mini Brownies, chantilly cream

Chocolate Truffles





SEATED MENU \$95 INDIVIDUALLY PLATED

ADD ON | 2 arrival Canapés +\$20pp

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, seasonal citrus

ADD ON | Alternating entrees +\$20 pp

SELECT TWO MAINS (SERVED ALTERNATING):

Grass Fed 'Altair' MB2+ Wagyu Flank

UPGRADE | Scotch Fillet or Eye Fillet +\$25 pp

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:

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob, toasted milk

Almond cake, Gippsland Food Forest plum, crème fraîche

Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs

SHARED MENU BANQUET STYLE

PROVENANCE MENU \$95PP

Cobb Lane sourdough, St David cultured butter

Grilled zucchini, stracciatella, black garlic, seasonal citrus

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

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob, toasted milk

Almond cake, Gippsland Food Forest plum, crème fraîche

ELEVATED PROVENANCE MENU \$150PP

Cobb Lane sourdough, St David cultured butter

Roast beetroot, burrata, hazelnut, mint dressing

Grass fed beef carpaccio, crème fraîche, horseradish, cider caramel, ricotta salata

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

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob, toasted milk

Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs





UPGRADES AND EXTRAS

TO START

Natural oysters to start \$15pp (2pcs)

Canapés on arrival \$10 each

SIDES

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

MAINS

Cheffield's lamb cutlets \$13

Cheffield's 700g Lamb Shoulder, preserved lemon jus \$53

Artisan Gippsland pork sausage, celeriac, date chutney, braised witlof \$37

Pasture raised chicken & mushroom pie, tarragon butter sauce \$37

Roast potato & leek pie, confit red onion, brown butter \$35

FROM THE GRILL

500gms "The Wanderer" Rib Eye \$155

Free range cattle finished on barley to achieve a consistent marbling with a rounder, slightly sweeter and more savoury flavour.

500gms MB3+ Galician Rib Eye \$180

Aged cattle (minimum 60 months) allowed to mature naturally on pasture giving a greater depth and intensity of flavour

TO FINISH

Finish with a seasonal cheese course \$16 pp

BEVERAGE PACKAGES

5 HOURS IS THE MAXIMUM PACKAGE DURATION.
PLEASE NOTE ALL ITEMS ARE SUBJECT TO AVAILABILITY

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

UPGRADE ANY PACKAGE TO CHAMPAGNE

\$20PP | 3 HOURS
\$25PP | 4 HOURS

PACKAGE TWO

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

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



BEVERAGES

ON CONSUMPTION

ON CONSUMPTION IS OFFERED WITH A PRE-SELECTION FROM A REDUCED VERSION OF THE BELOW SELECTION

SPARKLING

- NV Pizzini 'Il Soffio' Prosecco, King Valley \$100
- NV Gippsland Wine Co. Harrier Brut, Leongatha \$115
- NV Champagne Devaux Blanc de Noirs, Champagne \$185

WHITE

- 2025 Bass River Riesling, Gippsland \$100
- 2025 Xavier Goodridge 'Pa Pa' Pinot Gris \$105
- 2024 Heroes Savignon Blanc, Otways \$110
- 2023 Lighthand Chardonnay, Yarra Valley \$95
- 2025 Patrick Sullivan Chardonnay, Henty \$115

ROSÉ

- 2024 Fetherston Nebbiolo Rosé, Yarra Valley \$90

RED

- 2024 Fleet Leongatha Pinot Noir, Leongatha \$110
- 2023 Weathercraft 'J' Tempranillo, Beechworth \$110
- 2023 Pizzini Sangiovese, King Valley \$100
- 2024 Osicka Selection Shiraz, Heathcote \$100
- 2024 Reed 'Knife Edge' Shiraz, Grampians \$125



BEVERAGES

ON CONSUMPTION

CONTINUED...

HOUSE SPIRITS \$12/\$14

Aether vodka
Four Pillars gin
Starward two-fold whiskey

TAP BEERS \$12/\$14

Brick Lane LAGER
Holgate PALE ALE

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

FEDERATION SQUARE



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

