

# VICTORIA

BY FARMER'S DAUGHTERS





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## LET US TIE THE KNOT FOR YOU!

Looking for a special and central location for your big day? Victoria by Farmer's Daughters loves playing host to all weddings, big and small!

Overlooking the Yarra River, amongst our luscious greenery surrounds our stunning venue will be sure to impress your guests on your special day.

Our experienced events team specialise in intimate elopements, micro weddings and boutique weddings.

Get in touch with our events specialists so you can sit back and enjoy the anticipation of your big day!

(03) 9850 3450

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





# CEREMONY & RECEPTION SPACES

## 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

## VICTORIA SQUARE



We can even host your intimate ceremony here at Victoria. You could walk down the aisle in the iconic Federation Square and say 'I do' at one of Melbourne's most celebrated landmarks.

\*Please note all ceremonies on site incur a \$1,500 on premise fee



## 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 weddings to feel grand.

## THE TERRACE



The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host either your ceremony or reception. Intertwined amongst endless greenery this is Victoria's hidden gem.



# WEDDING PACKAGES

# SEATED MENU

*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 entrées +\$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

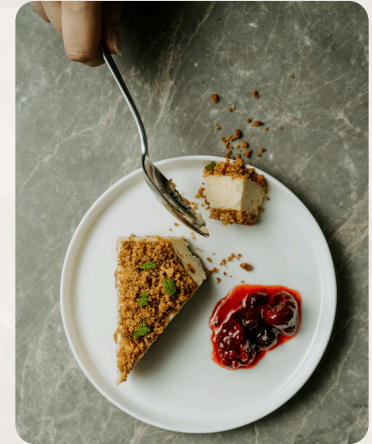
Spud Sisters hand cut chips, smoked chilli mayonnaise

## SELECT ONE PLATED DESSERT:

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

Almond cake, Gippsland Food Forest plum, crème fraîche

Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs



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

# SHARED MENUS

## 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

Seasonal Jones potato fries, smoked chilli mayonnaise

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob  
Almond cake, Gippsland Food Forest plum, crème fraîche



## ELEVATED PROVENANCE MENU | \$150 PP

Cobb Lane sourdough, St David cultured butter

Roast beetroot, burrata, hazelnut, mint dressing  
Grass fed beef carpaccio, crème fraîche, horseradish, ricotta salata

Vintage Beef Co. Galician Scotch Fillet  
Market fish, matbuca, smoked eggplant, green oil, sourdough

Seasonal Jones potato fries, smoked chilli mayonnaise  
Leaf salad, radish, Tambo Valley honey mustard vinaigrette

Fior di latte panna cotta, poached figs, Gippsland Food Forest carob  
Cuveé dark chocolate tart, milk chocolate mousse, cacao nibs

# 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



# 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



## 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](http://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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