

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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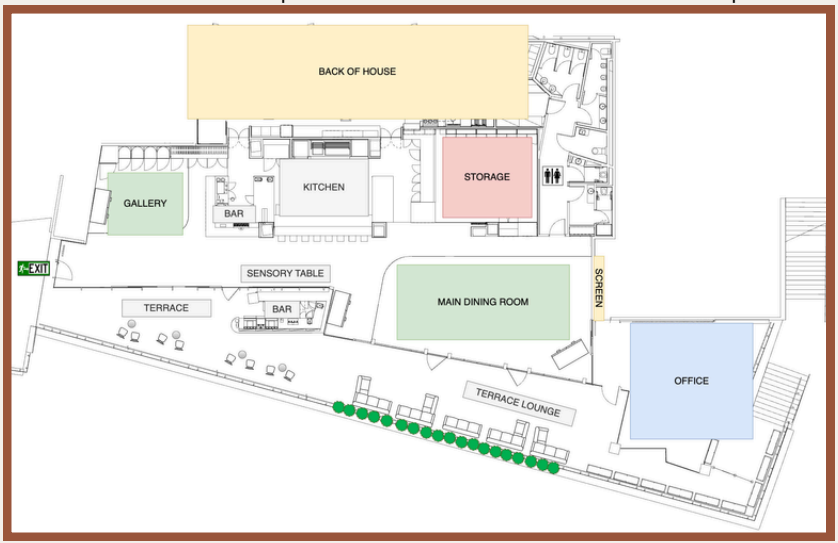


VENUE EXCLUSIVE

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











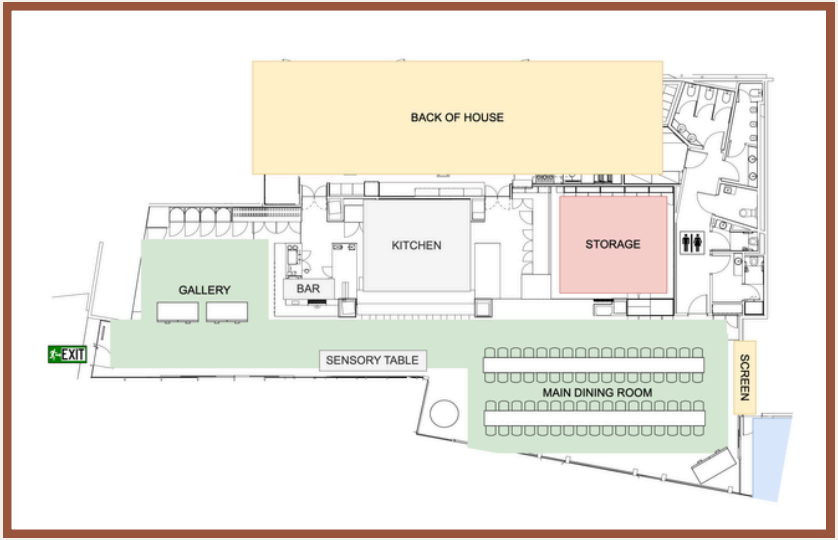


MAIN DINING ROOM

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







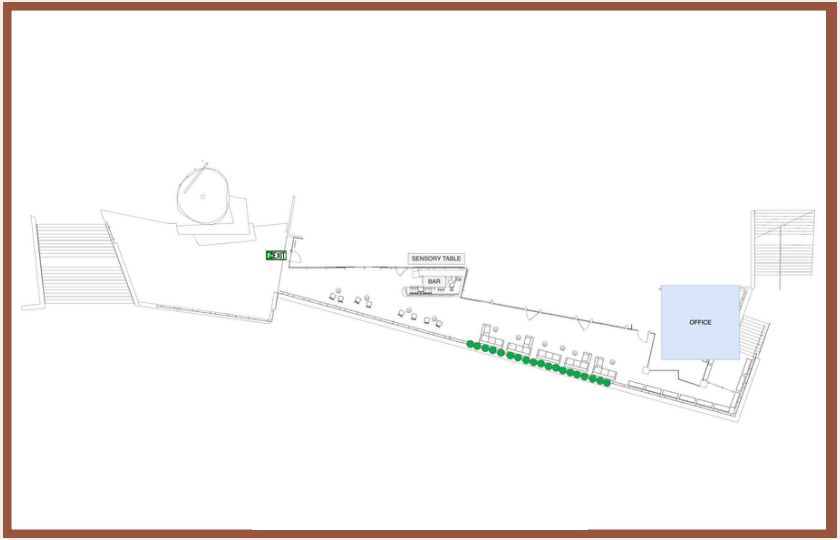




TERRACE

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 seperate 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) | $8.5

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, 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

Maffra Cheese Croquettes (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

Grilled eggplant, mozzarella, sundried tomato

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

SOMETHING EXTRA?

Antipasto Grazing Board $20 per person (minimum 20 px)

Vegetarian Grazing Board $17 per person (minimum 20 px)

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:
Beef carpaccio, Maffra cheddar, oregano
Roast beetroot, burrata, hazelnut, mint dressing
Grilled zucchini, stracciatella, black garlic, seasonal citrus
ADD ON | Alternating entreés +$10 pp

SELECT TWO MAINS (SERVED ALTERNATING):
Grass Fed 'Altair' MB3+ Wagyu Rump
UPGRADE | Scotch Fillet +$25 pp or Eye Fillet +$40 pp
Market fish, crushed peas, lemon
Lakes Entrance crumbed fish, spring onion hollandaise

SHARED SIDE DISHES:
Leaf salad, Tambo Valley honey mustard vinaigrette, radish
Farmhouse fries, smoked chilli mayonnaise

SELECT ONE PLATED DESSERT:
Fior di latte panna cotta, poached figs, Gippsland Food Forest carob, toasted milk
Almond cake, Gippsland Food rhubarb, 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
Beef carpaccio, Maffra cheddar, oregano

Grass Fed 'Altair' MB3+ Wagyu Rump
Lakes Entrance crumbed fish, spring onion hollandaise

Farmhouse fries, smoked chilli mayonnaise

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

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ELEVATED PROVENANCE MENU $150PP

Cobb Lane sourdough, St David cultured butter

Potato rosti, wagyu bresaola, parsley, horseradish
Roast beetroot, burrata, hazelnut, mint dressing
Cured King Trout, saffron, fennel, seasonal citrus

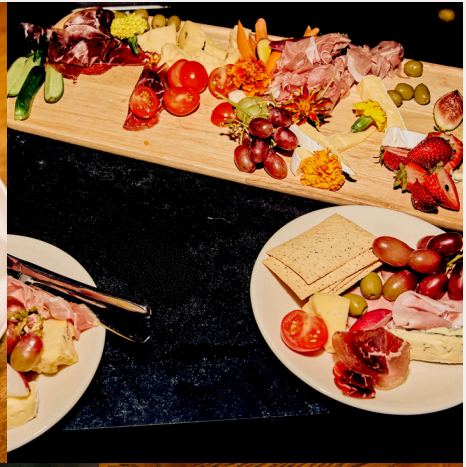
Vintage Beef Co. Galician Scotch Fillet
Market fish, crushed peas, lemon

Farmhouse fries, 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 $8.5 ea

Canapés on arrival (see pricing above)

SIDES

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

MAINS

Cheffield's lamb cutlets $13 ea

Cheffield's 700g Lamb Shoulder, preserved lemon jus $76 (serves 4)

Artisan Gippsland pork sausage, du puy lentils, celeriac purée $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
Tokar Estate Pinot Noir, Yarra Valley
Rotating Local 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
Tokar Estate Pinot Noir, Yarra Valley
Osicka Selection Heathcote Shiraz
Rotating Local 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 Tokar Estate Pinot Noir, Yarra Valley - $100
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

BEERS $13
Bodriggy Lager
Brick Lane “One Love” 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 vodja
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 SQAURE



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 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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