



THE DEN
BASEMENT COCKTAIL BAR
AT THE ATLANTIC



**EVENTS THAT ARE SHAKEN
NOT STIRRED!**

T: +613 9698 8888



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CANAPÉ MENU

COLD FROM THE SEA

Nori crusted Yellow Fin Tuna, sesame seeds, miso ponzu
Bloody Mary oyster shot, celery, horseradish
Smoked salmon blini, sour cream, chives
King fish tartar, black olive, confit tomato and micro basil
Prawn, cucumber, avocado mousse salmon caviar

HOT FROM THE SEA

Scallop skewer, teriyaki sauce
Tempura soft shell crab, jalapeno ponzu
Sugar cane prawn, namjim sauce
Grilled scallop, barbeque corn salsa, coriander
Grilled prawn skewer, cajun spice

FROM THE LAND

BBQ duck spring roll, hoisin sauce
Wagyu beef and mushroom mini pie
Grilled asparagus, parma ham
Chicken, coriander, wood ear mushroom spring roll

FROM THE GARDEN

Vegetable and shitake spring roll, plum sauce
Polenta and parmesan chips, garlic aioli
Gruyere cheese Gougere
Butternut pumpkin and tallegio arancini, garlic aioli
Porcini mushroom, truffle pie
Heirloom tomato, buffalo mozzarella, basil bruschetta

PRICING

6 canapés, variety of 3	\$30 pp
8 canapés, variety of 4	\$40 pp
10 canapés, variety of 5	\$50 pp
12 canapés, variety of 6 + 1 substantial or dessert item	\$65 pp
14 canapés, variety of 7 + 2 substantial or dessert item	\$75 pp



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SUBSTANTIAL MENU

SUBSTANTIAL SAVOURY

below items are priced per item, minimum one per guest

Beijing peking duck pancake	\$6
Soft shell crab tempura, jalapeno ponzu	\$6
Fish and chip mini cone	\$9
Penne pasta, black olive, basil, napoli sauce	\$10
Risotto of Mixed Mushrooms, chopped chive, winter truffle oil	\$11
Fricassee of corn fed chicken, peas, tarragon, sautéed gnocchi	\$12
Red wine braised wagyu beef cheek, mushroom, mashed potato	\$13

SUBSTANTIAL SWEET

below items are priced per item, minimum one per guest

Mini vanilla panna cotta with strawberry salad	\$7
Seasonal fruit tart with vanilla custard	\$9
Petit lemon meringue tart	\$8
Tiramisu	\$9
Valrhona chocolate and passionfruit tart	\$10
Chefs petit fours	\$6
<i>Salted caramel and peanut chocolate crunch</i>	
<i>Raspberry and pistachio nougat</i>	
<i>Passionfruit and chocolate truffles</i>	

ADDITIONAL FOOD

GRAZING STATION

below items are priced per person, minimum catering for 50% of your event

Freshly shucked oysters, served on crushed ice <i>minimum 2 per guest</i>	\$4 ea
Chilled king prawns, served on crushed ice <i>minimum 2 per guest</i>	\$6 ea
Scallop in shell, tomato and avocado salsa	\$7 ea
Antipasto; cured meats, marinated vegetables, olives, bread	\$17
Cheese island; selection of Australian & European cheeses	\$17



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CELEBRATION CAKES

For your special occasion, order one of our speciality cakes created in house to order

Sizes Available:

Cake Size	Serving Size
Small 12cm	2-4 guests
Medium 16cm	6-8 guests
Large 20cm	10-12 guests



Strawberry Baked Alaska

Layers of strawberry & vanilla ice cream, fresh strawberries soaked in brandy, encased in a blow-torched meringue

Small \$56

Medium \$108

Large \$162



Chocolate and Cherry Mousse Cake

Dark chocolate sponge, kirsch macerated Griottine cherries, candied Italian amarenata cherries, milk chocolate mousse coated with a dark chocolate ganache

Small \$58

Medium \$112

Large \$168

Bring your own: Should you prefer to bring your own cake, please be aware we have a \$15.00 per person cakeage fee

Please note: Our pastry kitchen requires a minimum of 2 days notice, to place a cake order



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CELEBRATION CAKES

*For your special occasion, tailored your desired celebration cake,
created to order by our Sister Company, The Mill and Bakery Docklands*

Flavours Available:

Cake Base	Accompanied By
Devils Chocolate	Chocolate Ganache
Red Velvet	Cream Cheese or Dark Chocolate Ganache
Vanilla Butter cake	Passionfruit or Raspberry Buttercream
Orange and Almond Cake	Vanilla Buttercream

cost and sizes available upon further quotation



Please note that menus are subject to product availability. Food is available for exclusive events only.



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EVENTS BEVERAGE LIST

WINE LIST

CHAMPAGNE

NV Laurent - Perrier Brut	
Tours Sur Marne, France	165
NV Billecart Salmon Reserve Brut	
Mareuil Sur Ay, France	175
NV Bollinger Special Cuvee	
Ay, France	230
2005 Bollinger 'La Grande Annee'	
Ay, France	420

SPARKLING

Side Wood 'Isabella' Rosé	
Adelaide Hills, South Australia.....	70
NV Petaluma Croser	
Adelaide Hills, Victoria	79
NV Jansz	
Pipers River, Tasmania	85

RIESLING

Grosset 'Polish Hill'	
Clare Valley, South Australia	145
Max Ferdinand Richter	
'Graacher Himmelreich' Riesling Kabinett	
Mosel, Germany	90
Crawford River	
Henty, Victoria	99

PINOT GRIS

Kooyong 'Beurrot' Pinot Gris	
Mornington Peninsula, Victoria	70
Josmeyer 'Le Fromenteau' Pinot Gris	
Alsace, France	115
Artigiano 'Vendemmia'	
Veneto, Italy.....	70

SAUVIGNON BLANC & SEMILLON

Sorrenberg Sauvignon Blanc/Semillon	
Beechworth, Victoria	85
Mahi Sauvignon Blanc	
Marlborough, New Zealand	75
Pascal Cotat 'Les Monts Damnes'	
Sancerre, Loire Valley, France	175

CHARDONNAY

Oakridge 'Over the Shoulder'	
Yarra Valley, Victoria	65
Bannockburn Chardonnay	
Geelong, Victoria	135
Shaw & Smith 'M3'	
Adelaide Hills, South Australia.....	99
Woodlands Chardonnay	
Margaret River, Western Australia	63

ROSÉ

Triennes 'Meditirraanee'	
Provence, France	60
Foster E Rocco Sangiovese Rose	
Heathcote, Victoria	68

The Den's Full Wine List is available upon request

Our sommelier team can assist with these choices at any time. Please note that some wines and vintages are subject to availability.

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EVENTS BEVERAGE LIST

WINE LIST CONTINUED

PINOT NOIR

Ten Minutes by Tractor '10 X' Pinot Noir	
Mornington Peninsula, Victoria	90
Seresin Estate 'Leah' Pinot Noir	
Marlborough, New Zealand	99
Del Rios Pinot Noir	
Geelong, Victoria	75
Curly Flat Pinot Noir	
Macedon Ranges, Victoria	130

CABERNET SAUVIGNON & BLENDS

Penley Estate 'Phoenix' Cabernet Sauvignon	
Coonawarra, South Australia	65
Yeringberg Cabernet Sauvignon	
Yarra Valley, Victoria	190
Yalumba 'The Signature' Cabernet/Shiraz	
Barossa Valley, South Australia	130

SHIRAZ & BLENDS

Bannockburn Shiraz	
Geelong, Victoria.....	99
Heathcote Estate Shiraz	
Heathcote, Victoria.....	115
Massena 'The Eleventh Hour' Shiraz	
Barossa Valley, South Australia.....	95
Clonakilla 'Hilltops' Shiraz	
Hilltops, NSW.....	75
Rockford 'Basket Press' Shiraz	
Barossa Valley, South Australia.....	195

DESSERT WINE

Grande Maison Monbazillac,	
South West, France 500ml	95
La Spinetta Moscato d 'Asti	
Piedmont, Italy 750ml	80
Campbell's Grand Muscat	
Rutherglen, Victoria 500ml	98
All Saints, 'The Keep' Tawny Port	
Rutherglen, Victoria	75

BEER

James Boags, Premium Lager	11
James Boags, Premium Light	7
Lord Nelson, 'Three Sheets' Pale Ale	11
Heineken	11
Corona	11
Asahi	11

SOFT DRINKS & OTHERS

Soft Drinks & Juice	from 6
Tea & Coffee	from 4
San Pellegrino Sparkling Water (1 Ltr Btl) ...	13
Acqua Panna Still Water (1 Ltr Btl)	13

UNLIMITED BOTTLED WATER

<i>Free flowing water for the duration of your event</i>	
San Pellegrino Sparkling &	
Acqua Panna Still Water (1 Ltr Btl)	11 pp

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EVENTS BEVERAGE LIST

BEVERAGE PACKAGES

MOTHER OF PEARL PACKAGE

please select 1 White Wine & 1 Red Wine to be served

Beer

James Boags Premium Lager

James Boags Premium Light

Sparkling

NV Paul Louis, Loire Valley, France

White

Sir Paz Sauvignon Blanc, Yarra Valley, VIC

Terre Forte Pinot Grigio, Venetie, Italy

Red

St Huberts 'The Stag' Pinot Noir, Yarra Valley, VIC

Yering Station Shiraz Viognier, Yarra Valley, VIC

Selection of soft drinks & juice

3 hours 60 pp

4 hours 70 pp

5 hours 80 pp

BELUGA PACKAGE

please select 1 Sparkling, 1 White Wine & 1 Red Wine to be served

Beer

Asahi

Heineken

James Boags Premium Lager

James Boags Premium Light

Sparkling

NV Isola Brut Prosecco 'Augusta'

Fruli-Venezia Giulia, Italy

NV Jansz, Pipers River, TAS

White

Tai Nui Sauvignon Blanc, Marlborough, New Zealand

Artigiano Pinot Grigio, Venetie, Italy

Dufouleur Père & Fils Bourgogne, Burgundy, France

Rosé

2014 Triennes Cinsault Blend Rosé,

Provence, France

Red

Hãhã Pinot Noir, Marlborough, NZ

Gioiello Merlot, Upper Goulburn, VIC

Snake & Herring Cabernet Sauvignon,

Margaret River, SA

Selection of soft drinks & juice

3 hours 75 pp

4 hours 85 pp

5 hours 95 pp

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SAMPLE COCKTAIL LIST

SOFT AND SUBTLE

- Cinnamon Sour** 21
Sweet and fresh, a great twist of the popular Amaretto sour, combined with Aperol, Cinnamon and Whisky Bitters.
- Carioca** 20
*Our special twist of Caipirina, for a refreshing, sweet, sour, hint of spice, thirst quenching drink.
Cachaca, strawberry, balsamic/shiraz reduction, lime and sugar*
- Lana Midnight Alias** 20
Experience an authentic cocktail reminiscent of a Apple and Cinnamon tart, shaken together with Arktika vodka and fresh lime juice
- Vista Mare** 24
A blend of savoury Gin Mare, sweet Passion Fruit and Yellow Chartreuse, zest of Lime, rounded with Egg White and Rosemary.

BOLD AND FIRM

- Oaky Maple** 23
Take a time warp back to the 19th Century Havana 7 YO, Woodford Reserve, Grand Marnier and Maple syrup
- The Reindeer** 24
Balvenie 12 Single Malt, sweetened with Antica Formula vermouth and Chambord, finished with some drops of Orange Bitters.
- Revolution** 28
Experience the best France has to offer. Hennessy VSOP cognac, DOM Benedictine and Lillet Blanc, ended with Peychaud Bitters.
- Smoked** 24
Angostura 1919, Maraschino cherry liquor, Antica formula, smoked up with a dash of Ardbeg 10 Y.O. Single malt.
- Ultimate Woodford** 23
Aperol and Amaretto Disaronno blended to with Woodford Reserve, Barrel Aged Whisky Bitters, with a touch of Ardbeg 10 Y.O.

INNOVATIVE

- Habañero** 30
Diplomatico Exclusive, Sherry Pedro Ximenez, Orange, Chocolate and Angostura Bitters, Brown Sugar, liquefied cigar smoke.
- Fifty's Tiki** 25
Havana 7 YO, Chambord, Absinthe, Angostura Bitters, Lime & Grapefruit Juice, Homemade Cinnamon Syrup
- Trinidad Sour** 24
Angostura Bitters, Rittenhouse Rye, Orgeat Syrup, Lime

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