

MR McCRACKEN

































BOOKING GUIDELINES

	NON-EXCLUSIVE AREAS			EXCLUSIVE AREAS	
	CASUAL RESTAURANT DINING	MAIN BAR INDIVIDUAL HIGH BARS	BAR LOUNGE	MAIN RESTAURANT	MAIN BAR
BYO CELEBRATION CAKE					
SMALL TABLE DECORATIONS (Max 30cm tall)					
FUNCTION SIGNAGE					
CAKE OR GIFT TABLE/BALLOONS					
VENUE STYLING					
EARLY BUMP IN (2hours Prior)					
ENTERTAINMENT & PA/AV Including Microphones, DJ, Projector etc					
SET SEATING / SEATING CHARTS					
TV CONNECTIVITY (USB/ HDMI)					



GENERAL INFORMATION

Mr McCracken is a stylish and contemporary addition to the Hyatt Place Hotel in Essendon Fields, situated just 10kms from the CBD, it is the perfect place to relax, refuel and entertain. Featuring a European style menu, boutique beers, local wines and live music on the weekends Mr McCracken will be sure to impress.

SPACE	SEATED	COCKTAIL
MAIN BAR INDIVIDUAL HIGH BARS	-	8 - 35
BAR LOUNGE	-	40 - 80
MAIN BAR EXCLUSIVE	-	80 - 120
MAIN RESTAURANT EXCLUSIVE	40 - 85	-

CASUAL RESTAURANT DINING

Our main restaurant is available for lunch or dinner reservations, this space can accommodate a small celebration of up to 40 guests. For any bookings of 45 or more, you will be required to book the restaurant exclusively.

CASUAL HIGH BARS

High Bars in the Main Bar can be booked on an individual basis, designed for groups of 8 - 12 per high bar. Alternatively multiple High Bars can be booked for groups of up to 35 guests. These high bars are perfect for smaller groups who wish to reserve a space for casual drinks and nibbles.

BAR LOUNGE

The Bar Lounge is designed for medium sized cocktail occasions incorporating the high bars and lounge area. For groups of 40 - 80 people, this is the perfect space to celebrate whilst enjoying the Mr McCracken cocktail menu.

MAIN BAR EXCLUSIVE

The Main Bar can be booked exclusively for a larger style events. The space opens up to the alfresco dining area featuring the Mr McCracken outdoor fireplace. The main bar can accommodate groups of up to 120 guests.

MAIN RESTAURANT EXCLUSIVE

The restaurant is a superb space for entertaining larger groups for a seated event, this space is suitable for up to 85 guests.

Chat to one of our event coordinators today!



SMALL

GARLIC BREAD (v) add cheese	10 2
HUMMUS DIP qukes, breakfast radish, flatbread (vg)	11
MT ZERO OLIVES (gf, vg)	9
TARTARE beef, egg, cassava, shallot	16
CROQUETTES smoked cheddar, corn, cauliflower, chipotle mayo (v)	13
SWORDFISH CRUDO coconut, pickled chilli, pork crackle	17

PASTA & RISOTTO

GNOCCHI roasted romesco, tuscan kale, hazelnut, grana (v)	27
PRAWN & CLAM LINGUINI cherry tomatoes, pine nuts, chilli, garlic, pangrattato	32
CONFIT DUCK RISOTTO mascarpone, porcini, grana (gf)	28

KID'S MENU AVAILABLE
(under 12 years only)

CHARCUTERIE

CHARCUTERIE BOARD chef's selection with pickles, fennel grissini, mustard	35
PORK AND FENNEL TERRINE cauliflower piccalilli	16
CHICKEN LIVER PARFAIT quince, cornichons	15
WAGYU BEEF PASTRAMI (40g) dijon, pickled cucumber	11
PROSCIUTTO DI PARMA (40g) (16 mth) pickles, charred shallot	13

MEAT & FISH

250g SCOTCH FILLET MBS 2+ potato, watercress, miso butter (gf) served medium rare	44
SALT BUSH LAMB RUMP olive, parsley, potato, capsicum (gf)	34
MAPLE PORK LOIN corn, asparagus, sage (gf)	31
CONE BAY BARRAMUNDI peas, fennel, puy lentils (gf)	31

**PLEASE ASK OUR STAFF
FOR DAILY SPECIALS**

**UNFORTUNATELY WE
CANNOT SPLIT BILLS**

PIZZA

MARGHERITA tomato base, mozzarella, basil (v)	19
CAPRICCIOSA tomato base, mozzarella, ham, olives, mushroom	23
MELANZANA eggplant, mozzarella, tomato, basil, balsamic (v)	21
DIAVOLA tomato base, mozzarella, spicy salami, nduja, olives, chilli	23
SALSICCIA mozzarella, pork sausage, italian broccoli, grana	23
GAMBERETTO prawns, salsa rosa, tomato, roquette	24
gluten friendly	3

DESSERT

MANGO tart, nut crumble, meringue (gf)	14
PEACH panna cotta, apricot, almond (gf)	14
CHOCOLATE MINT caramel, chocolate, hazelnut	15
AFFOGATO espresso, ice cream, choice of baileys, cointreau, frangelico, kahlua	15

SIDES

CHIPS with mustard mayo (v)	9
CABBAGE SLAW fennel, grana, shallot dressing (v, gf)	11
CARROTS honey, truffle, hazelnut (v, gf)	12
ROQUETTE apple, parmesan (v, gf)	11
GREEN BEANS smoked almonds, brown butter (v, gf)	11
POTATOES rosemary, sea salt (v)	11

CHEESE

today's best cheese selection lavosh, baguette	
1 cheese	15
2 cheeses	22
3 cheeses	29

(v) vegetarian (gf) gluten friendly
(vg) vegan

Our menu and kitchen contain allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.



SET MENU OPTIONS

\$37 charcuterie + shared pizza + salad + chips

\$52 charcuterie + shared pizza + salad + chips + shared dessert + tea & coffee

\$52 charcuterie + main (4 choices) + salad + chips

\$52 shared entrée + main (4 choices) + salad + chips

\$67 charcuterie + main (4 choices) + salad + chips + shared dessert + tea & coffee

\$67 shared entrée + main (4 choices) + salad + chips + shared dessert + tea & coffee

\$67 charcuterie + shared main + salad + chips + shared dessert + tea & coffee

\$67 shared entrée + shared main + salad + chips + shared dessert + tea & coffee

CHARCUTERIE

chef's selection with pickles, sourdough

SHARED ENTREE

HUMMUS DIP

qukes, breakfast radish, flatbread (vg)

MT ZERO OLIVES (gf, vg)

CROQUETTES

smoked cheddar, corn, cauliflower,
chipotle mayo (v)

TARTARE

beef, egg, cassava, shallot (gf)

ASSORTED PIZZAS

shared pizza can be added to any set
menu as an entrée for \$5 per head.

*gluten friendly pizza available on request

CHOICE MAIN

FORREST MUSHROOM RISOTTO

white truffle, artichoke, mascarpone (gf, v)

PRAWN & CLAM LINGUINI

cherry tomatoes, pine nuts, chilli,
garlic, pangrattato

CONE BAY BARRAMUNDI

peas, fennel, puy lentils (gf)

250g SCOTCH FILLET MBS 2+

potato, watercress, miso butter (gf)
served medium rare*

**Premium upgrade from Scotch Fillet to
Eye Fillet, \$5 extra on set menu price. One
in all in.*

SIDES

CHIPS

with mustard mayo

CABBAGE SLAW

fennel, grana, shallot dressing (v, gf)

SHARED MAIN OPTIONS

select 2 items from the following:

CONE BAY BARRAMUNDI

asparagus, fennel slaw, cauliflower,
watercress (gf)

SCOTCH FILLET MBS 2+

served medium rare, haricot bean salad,
smoked salsa verde (gf)

CIDER & MAPLE ROASTED PORK

heirloom carrots, whole grain mustard (gf)

SHARED DESSERT

cheese boards and petit fours

(v) vegetarian

(gf) gluten friendly

(vg) vegan

PLEASE NOTE: Choice option is available for 10 - 40px. All menus must be pre-ordered and prepaid (min 7 days)
40px + are required to go on a shared set menu or alternate drop from options above menu items subject to change



CANAPÉ MENU

COLD CANAPÉS **5 each**

oysters, mignonette, lemon (gf)
swordfish crudo, coconut, mandarin, pickled chilli (gf)
beef tartare, cassava, chipotle, egg yolk (gf)
roasted romesco tart, goat's curd, basil (v)

HOT CANAPÉS **5 each**

smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and burgundy pie, whipped quince
bbq pork bao, coriander, hoisin
red bean and fennel empanada (v)
porcini mushroom arancini, truffle salt, grana (v)
duck and pistachio sausage roll, piccalilli
shiitake mushroom and leek spring roll (vg)
hot smoked huon salmon potato croquette, black garlic aioli

SLIDER, TACOS, BUNS **10 each**

beef poboy, chipotle mayo, smoked cheddar
fish taco, caper slaw, lemon, tartare
mini slider, house pickles, smoked cheddar, brioche

GRAZING **14 each**

lamb ragu gnocchi, grana
beetroot and dill risotto, goat's curd, lemon (gf, v)
fish and chips, tartare sauce, lemon

GRAZING PLATTERS

assorted gourmet pizza slices
— vegetarian and meat selections 21.0
charcuterie — chef's selection of cured meats and pickles 35.0

SWEET TREATS **4.5 each**

mandarin tart, white chocolate, lemon balm (gf)
vanilla panna cotta, hazelnut, strawberry (gf)
chocolate and almond brownie, cassis (gf) (df)
chocolate and mint mousse (gf)

(minimum of 20pc per item)

SAMPLE PACKAGES

2 - 3HR EVENT

(suitable for light entertaining lunches)
\$26 per head — 2 x canapés, 1 x sliders, 1 x pizza slice

3 - 4HR EVENT

(suitable for lunchtime events/evenings)
\$40.5 per head — 4 x canapés, 1 x pizza slice,
1 x slider, 1 x sweet treat
\$54.5 per head — 4 x canapés, 1 slider, 1 x pizza slice,
1 x grazing, 1 x sweet treat

4 - 6HR EVENT:

(suitable for evening events)
\$78 per head — 6 x canapés, 2 x sliders, 2 grazing

(v) vegetarian (gf) gluten friendly (vg) vegan



SPARKLING

FIZZY & BUBBLY

		GLS	BTL
Mr McCracken's Muse, Brut Cuvée.	<i>Multi Regional, SA</i>	8.5	39.0
Lana, Prosecco	<i>King Valley, VIC</i>	10.0	50.0
Petit Cordon by Maison Mumm	<i>Marlborough, NZ</i>	13.0	62.0
Pommery Royal NV Brut	<i>Reims, FR</i>		129.0
Pommery - Piccolo 200ml	<i>Reims, FR</i>		37.0
The Lane 'Lois', Brut Rosé	<i>Adelaide Hills, SA</i>		69.0
Veuve Clicquot, Brut	<i>Reims, FR</i>		115.0
Acquesi, Moscato	<i>Piedmonte, IT</i>	9.5	50.0

WHITES

AROMATIC

White Stripes, Pinot Grigio	<i>Alpine Valley, VIC</i>	10.5	50.0
Harewood Estate, Riesling	<i>Great Southern, WA</i>	12.0	57.0
Ministry of Clouds, Riesling	<i>Clare Valley, SA</i>		65.0
The Pass by Vavasour, Pinot Gris	<i>Marlborough, NZ</i>	9.0	42.0
Salatin, Pinot Grigio	<i>Veneto, IT</i>		55.0

CRISP & FRUITY

Russian Jack, Sauvignon Blanc	<i>Marlborough, NZ</i>	9.5	45.0
Simao & Co, Sauvignon Blanc	<i>King Valley, VIC</i>		54.0

RICH & FULL

Seville Hill, Chardonnay	<i>Yarra Valley, VIC</i>		58.0
Scorpo 'Aubaine', Chardonnay	<i>Mornington Peninsula, VIC</i>	13.0	65.0
Savaterre Estate, Chardonnay	<i>Beechworth, VIC</i>		125.0

ROSÉ

PRETTY & PINK

Domaine Pierre De Prunet, Rosé	<i>Languedoc, FR</i>	11.0	55.0
Luna Rosa, Rosé	<i>Central Ranges, NSW</i>		47.0

RED

SMOOTH & SOFT

Quest Farm, Grand Central, Pinot Noir	<i>Central Otago, NZ</i>	13.0	62.0
Curly Flat, Cellar Release, Pinot Noir	<i>Macedon Ranges, VIC</i>		99.0
Copia, Pinot Noir	<i>Great Southern, WA</i>	10.5	52.0

SAVOURY

Little Vespa, Sangiovese Cabernet	<i>King Valley, VIC</i>	11.0	54.0
Bodegas Valdriz (Organic), Tempranillo	<i>Ribera del Duero, SP</i>		49.0
B Minor, Mourvedre, Grenache, Shiraz	<i>Nagambie Lakes, VIC</i>		60.0
Colab & Bloom, Shiraz	<i>McLaren Vale, SA</i>		65.0

BIG & SPICY

Château La Lagune 'Mlle L', Merlot Blend	<i>Bordeaux, FR</i>		89.0
Buller, Shiraz	<i>Heathcote, VIC</i>	9.0	45.0
Finca Las Moras, Malbec	<i>San Juan, ARG</i>	10.0	49.0
Koonara 'Wanderlust', Cabernet Sauvignon	<i>Coonawarra, SA</i>	12.5	61.0
Kalleske 'Old Vine', Grenache	<i>Barossa Valley, SA</i>		125.0

FORTIFIED WINES

Buller Muscat 'Fine Old' Muscat 10yo	<i>Rutherglen, VIC</i>	7.0	
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ASK OUR STAFF ABOUT OUR **CELLAR LIST**

COCKTAILS 18.0

ESPRESSO MARTINI

Vodka, kahlua, espresso,
vanilla sugar

AMARETTO SOUR

Amaretto, lemon, sugar, egg white

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

Vanilla vodka, white chocolate
monin, passionfruit puree, ruby red
grapefruit, egg white

BLACKBERRY & APPLE MARGARITA

Tequila, chambord, pomme vert,
lime, agave

POMEGRANATE CRUSH

Pinkster gin, lime, white sugar,
pomegranate, strawberry liqueur

BLUEBERRY MOJITO

Havana rum, lime, brown sugar,
blueberries, mint, blueberry monin

RUM IN THE SUN

Plantation pineapple rum, malibu,
vermouth. lime, agave, pineapple
foam, cinnamon

Classic cocktails available on
request

PITCHERS

PIMMS	35.0
SANGRIA	35.0
APEROL SPRITZ	40.0

BACK BAR

VODKA

Wyborowa wodka	10.0
Absolut Vanilla	10.0
Grey Goose	12.0

GIN

Beefeater	10.0
Bombay Sapphire	10.5
Pinkster	11.0
Hendrick's	12.0

BOURBON

Jim Beam	10.0
Wild Turkey	10.5
Maker's Mark	11.0
Woodford Reserve	12.0

TEQUILA

El Jimador Blanco	10.0
Don Julio Reposado	13.0

RUM

Havana Club Anejo 3yo	9.5
Sailor Jerry	10.0
Bundaberg	10.0
Mount Gay	11.0
Havana Club Anejo 7yo	11.0
Angostura 1919	12.5

WHISKEY & SCOTCH

Ballantines	10.0
Canadian Club	10.0
Jack Daniels	10.5
Chivas Regal	11.0
Johnny Walker Black	11.0
Jameson	11.0
Starward Malt	12.5
Balvenie Single Malt	14.0
Glenfiddich 15yo	14.5
Nikka from the Barrel	15.0

COGNAC & BRANDY

St Remy	9.5
Hennessey	13.0

DRINKS

COFFEE by Griffiths	4.0
Hot chocolate	4.5
Chai	4.5
Honey	0.3
Soy	0.5
Vanilla, hazelnut, caramel	0.5
TEA by Tea Drop	4.5
Green, earl grey, peppermint, chamomile, english breakfast, lemongrass ginger	
JUICE	4.0
Orange, pineapple, red grapefruit, cloudy apple, tomato, cranberry	
Cascade Ginger Beer	5.0
Split Rock Sparkling 750ml	8.0
Red Bull	6.0

LIQUEUR 10.0

Frangelico
Barbaresso Ouzo
Southern Comfort
Chambord
Cointreau
Malibu
Kahlua
Baileys
Midori
Disaronno Amaretto

BEER & CIDER

ON TAP	POT	PINT	330ml
Carlton Draught	5.5	11.0	
Stella Artois		14.5	8.5
Great Northern 3.5%	4.8	9.5	
Pirate life — IPA 3.5%	6.0	12.0	
Stone & Wood — Pacific Ale	6.0	12.0	
Noble Boy — Pale Ale	5.5	11.0	
Bulmers — Cider	6.0	12.0	

BOTTLE

Victorian Bitter	8.0
Corona	9.5
Asahi	10.0
Peroni	10.0
Cascade Light	6.5
Stomping Ground 'Bunker' Porter	10.0
Fixation Session IPA	10.0

CIDER

Rekorderlig	12.0
Strawberry & Lime	
Monteith's Apple	10.0
Monteith's Pear	10.0

MOCKTAILS 9.0

MANGO TANGO
VIRGIN MOJITO
VIRGIN MARY

LET US HOST
YOUR NEXT EVENT
CONTACT US TODAY!

www.mrmccracken.com.au





BOOKING GUIDELINES

FOOD

- All menu items are subject to change according to seasonality and availability of produce.
- All function menus (set menus, cocktail menu packages and beverage packages) must be pre-selected and paid in full 7 days prior to the event. No refunds will be given to late cancellations.
- BYO catering is not available (includes desserts other than a celebration cake).
- Dessert stations can be arranged by Mr McCracken for an additional fee (Bar Lounge, Main Restaurant and Main Bar exclusive bookings only).
- Celebration cake - Mr McCracken can serve your cake and individually plate with cream and raspberry coulis for \$3 per person. If you would like to cut and serve yourself this is free of charge, we will provide plates, napkins, forks and a knife.

ALLERGIES

- Our team makes every effort to accommodate guests with food allergies, our kitchens contain nuts, shellfish and other common allergens. Therefore, we cannot guarantee cross contamination or contact. Please notify our staff if you need assistance with our menu or if you have an allergy so the kitchen can be notified.
- Please ensure all special dietary requirements or allergies for large bookings are available prior to your booking. We take all allergies seriously and aim to cater appropriately for them, however cannot guarantee or take responsibility for any reaction to the food.

EVENTS AND BOOKINGS

- Minimum spends must be covered by your food and beverage spend only. Any shortfall will be charged as a venue hire and cannot be refunded.
- We cannot guarantee increases in numbers if we are already fully booked.
- We practice Responsible Service of Alcohol therefore we require a satisfactory amount of the minimum spend (at least 60%) allocated towards food.
- You are entitled to exclusive use of your event space only - all other function spaces are separate entities and will be booked as such.
- External music or entertainment is only permitted for Main Bar / Main Restaurant exclusive functions.
- Mr McCracken provides live music on Friday and Saturday evenings and Sunday afternoons. Background music is played at all other times.
- All external suppliers and decorations must be approved by the venue. Please refer to our "Booking Guidelines Table" for further information.
- Our restaurant consists of several pillars which limits the table configurations. Please speak to your coordinator about the best table layout for your event.

BOOKINGS / CANCELLATION POLICIES

- Groups of 20 or less; Cancellation more than 7 days prior to the booking = Full refund | Cancellations less than 6 days prior to the booking = Deposit forfeited
- Groups of 20 or more; Cancellation more than 14 days prior to the booking = Full refund | Cancellation more than 13 days or less = Deposit forfeited
- For minimum spends over \$5000, 20% of the minimum spend is required as a deposit to secure your booking.
- For minimum spends less than \$5000, a deposit of \$500 is required to secure your booking.
- For casual bookings of 10 or more, a \$10 per head deposit is required. This can be refunded on the day or taken off your final bill.

HOUSE POLICY

- Dress to impress, be nice and have fun! Please no dirty workwear, club colours or intimidating dress. Shoes and shirts must be worn at all times.
- We do not accept unpleasant behaviour, name dropping, shoving, play fighting or arguing.
- We like our neighbours so please do not disturb them or loiter after we close.
- We love kids but they need to remain seated and supervised by their guardian at all times.
- We are an equal opportunity venue, no matter what race, age, creed, religion, colour, gender or sexuality you are, you must dress nice, play nice and be nice no matter who you are!
- The venue reserves the right to refuse entry to anyone who does not comply with the house policy or who is deemed intoxicated. If a guest is deemed intoxicated they will not be served and will be asked to leave the venue. No minors under 18yrs are permitted within the venue after 10pm.

AV / PA / ENTERTAINMENT

- For exclusive bookings, external entertainment must be approved. DJ's/Bands must bring their own equipment and cannot plug into our in-house system.
- At all times, noise levels are controlled by the manager on duty.
- Music must be turned down to background music levels by 10pm Sunday - Thursday and 11pm Friday & Saturday.
- External PA and AV (including microphones, lecterns, screens, projectors etc) are permitted for exclusive bookings only. Mr McCracken sources external PA and AV through Microhire. Please ask your coordinator for a price list.
- Mr McCracken's TV in the Main Bar has USB and HDMI capabilities and therefore can be used for Main Bar exclusive functions free of charge. The TV is fixed to a wall and cannot be moved. The client is responsible for operating the content shown, as we do not have a designated AV tech on site. The client must bring their own HDMI cable and laptop and all images must be in a folder to display rolling on screen.