

A black and white photograph of a bartender in a white shirt and dark apron, focused on pouring a drink from a metal shaker into a glass. The bartender is using a fine mesh strainer to filter the liquid. The background is a blurred bar with shelves of bottles. The text 'EAT DRINK BE' is overlaid on the left side of the image.

**EAT
DRINK
BE**

MELBOURNE

**MELBOURNE
PUBLIC**

MELBOURNE PUBLIC BAR

MP

WE HEAR "YOU MADE ME LOOK GOOD" FROM MORE CLIENTS THAN YOU WOULD BELIEVE.

And what could be better than that? We understand that our customers are time-poor – and we try to alleviate that pressure, whilst still delivering an event consistent to their objectives and brief. We really get to know our customers – so we understand what they want, and can develop our business accordingly. This shines through when you look at our loyal regulars and repeat function clients who book year after year. Our hands-on, personalised approach is the Melbourne Public point of difference, and it's evident from the first interaction with us.

We look forward to meeting you, if we haven't already.

ALYSHA & RICHARD – MP DIRECTORS



Alysha



Richard

"Everyone had a wonderful time – the food and service was just fantastic! Thank you again for all your help in organising. You guys made me look good!"

Joanne Barker, KPMG

THE VENUE



MP EAST WALL ●

Up to 250 Guests

The MP East Wall is a semi-private area that runs along the east side of our open-plan main bar. This dynamic area sees the iconic industrial flair of Melbourne Public injected into the décor, boasting striking industrial light fittings, exposed beams and high bar tables and stools.

- Private bar
- In-house music
- Terrace access

Perfect for:



Cocktail parties – big or small

MP DINING ROOM ●

Up to 80 Guests

The MP Dining Room is set behind the main bar on an elevated level – offering a more private and exclusive dining experience. The signature neon 'Melbourne Public' sign, along with fleeting glimpses of the lively main bar, create an intimate but atmospheric ambiance.

- Set course & à la carte dining
- Banquette seating
- Full table service

Perfect for:



Long lunches with clients, colleagues or friends

MP TERRACE ●

Up to 150 Guests

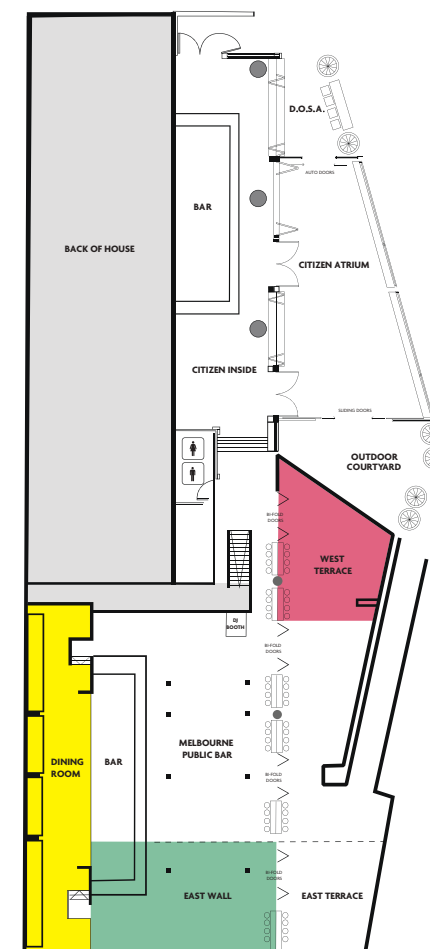
The north-facing MP Terrace welcomes functions all year round, with guests able to relax in the sun, or retreat under a retractable rooftop with overhead heating. This alfresco area can also be merged with the main bar by opening the bi-fold windows and doors, creating a dynamic and vibrant setting.

- Retractable rooftop
- Overhead heating
- Private bar

Perfect for:



Cocktail parties and after work drinks



MEGA PARTY? WE CAN HOLD UP TO 1,000 GUESTS FOR A SOLE VENUE HIRE

CITIZEN ATRIUM

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Our exclusive steel and glass function space, adjoining Melbourne Public, provides a light airy feel that lends itself perfectly to events looking for that indoor-outdoor setting. Offering its own twist on the 1920s industrial flair with vibrant tiles, this space also provides beautiful feature styling, including hanging wisteria installations, wire bird cages and stunning light fixtures.

- Private bar & courtyard
- Exclusive area
- Entertainment capabilities

Perfect for:



Corporate dinners, birthday celebrations & engagement parties

CANAPE

Up to 150 Guests

Citizen Atrium can hold up to 150 guests as a standing canape function – with space for a live band or DJ. Please see overleaf for canape options.

PRIVATE DINING

Up to 40 Guests

Citizen Atrium is the perfect setting for an exclusive sit-down private lunch or dinner, and our large bespoke banquet tables have been specifically designed for sharing. This premium package, championing Australian produce, starts at a three course meal and a three hour premium beverage package, with an array of optional extras to suit your brief.

PRIVATE DINING share style

Sample menu | menus are seasonal, can be customised & are priced upon enquiry

GRAZE

HEIRLOOM TOMATO burrata, fresh basil & evoo (gf, veg)

PORK & VEAL MEATBALLS sourdough

SMOKED TROUT PATE crostini

MOUNT ZERO OLIVES sourdough, olive oil & dukkah (veg)

MAIN

please select three

WHOLE ROASTED EYE FILLET pink peppercorns & dijon mustard (gf)

CHARGRILLED LAMB FILLET tarragon & lemon (gf)

PORK LOIN gremolata (gf)

BAKED SNAPPER PARCELS lemon, garlic & thyme (gf)

HERB CRUMBED CHICKEN tzatziki (gf)

SIDES

please select three

POTATO & PEA SALAD dijon vinaigrette (gf, veg)

GRILLED ASPARAGUS prosciutto, shaved parmesan (gf)

ROASTED BROCCOLINI citrus oil, toasted walnuts (gf, veg)

FREEKAH pomegranate, fresh herbs & vinaigrette (gf, veg)

ROASTED FIELD MUSHROOMS garlic & thyme (gf, veg)

CABBAGE SALAD pea, parmesan, mint, & chilli (gf, veg)

GREEN BEANS lentils, radish, parsley & tahini dressing (gf, veg)

ICEBERG & RADICCHIO buttermilk dressing (gf, veg)

DESSERT

HOMEMADE CHOCOLATE BROWNIE BITES

MINI LEMON TARTS fresh berries

OPTIONAL UPGRADE

CHEESE BOARD lavosh, figs, quince paste & fresh fruits (veg)

CHAMPAGNE & OYSTERS freshly shucked on arrival & served with champagne

THE MENU

"Food has always been the problem with previous Christmas functions but we agreed the food was delicious and more importantly plenty of it."

Ivanka Gale, Costa Group

CANAPE MENU Minimum 40 People

Fresh, local, seasonal – and made in house with care and devotion; parties of 40+ guests can choose from our selection of substantial canapes. Ask us to customise a menu to suit your requirements – whatever the theme or dream.

HUNGRY

\$35 PP

FRITTATA pumpkin, spinach & capsicum (gf, veg)

PULLED PORK QUESADILLA black bean & capsicum

SALT & PEPPER CALAMARI soy & sesame

JAPANESE FRIED CHICKEN wasabi mayo

ARANCINI wild mushroom & taleggio *WITH* garlic aioli (veg)

LAMB & ROSEMARY SAUSAGE ROLLS *WITH* tomato sauce

CROQUETTES potato, pea & parmesan *WITH* garlic aioli (veg)

MP MINI JAFFLES shaved ham, cheese & dijon mustard

AND field mushroom, swiss cheese & fresh herb (veg)

STARVING

\$45 PP

HOUSEMADE GUACAMOLE corn chips (gf, veg)

SMOKED SALMON avocado & dill on cucumber (gf)

PULLED PORK QUESADILLA black bean & capsicum

ROASTED BEETROOT & GOATS CHEESE TART (veg)

SUMAC & CORIANDER LAMB CUTLETS minted yoghurt (gf)

SALT & PEPPER CALAMARI soy & sesame

PARMESAN CRUMBED EGGPLANT CHIPS lemon aioli (veg)

JAPANESE FRIED CHICKEN wasabi mayo

MUSHROOM RISOTTO wild mushroom & parmesan (gf, veg)

SHOESTRING FRIES rosemary salt & parmesan (veg, gf)

FAMISHED INDIVIDUAL SERVES

\$5 PP PER ITEM

BEER BATTERED FISH shoestring fries & tartare

PATATAS BRAVAS chipotle aioli (veg, gf)

QUINOA, MUSHROOM & SPRING GREENS tamari, chilli & crushed almonds (veg, gf)

PORK & VEAL MEATBALLS parmesan & crusty bread

MINI CHEESEBURGER pickle & relish

CHORIZO MAC & CHEESE

SWEET TOOTH

\$5 PP PER ITEM

MINI LEMON TART fresh seasonal berries

HOMEMADE CHOCOLATE BROWNIE BITE

SORBET (gf, vegan)

SET COURSE *menu subject to change*

Catering for large groups can be tricky, but here at MP we offer a seamless service – delivering fresh, high quality set course meals. Our menu has been carefully curated to cater for the most discerning of tastes, working with premium suppliers to offer a variety of sophisticated twists on hearty classic favourites.

TWO Course \$45 PP | THREE Course \$55 PP | FOUR Course \$65 PP

STARTER to share

ANTIPASTO cured meats, onion jam, cornichons, manchego & crusty bread

ENTREE to share

SALT & PEPPER CALAMARI fresh chilli & spring onion

JAPANESE FRIED CHICKEN wasabi mayo

ARANCINI wild mushroom & taleggio *WITH* garlic aioli (veg)

PORK & VEAL MEATBALLS tomato sugo, parmesan & fresh herbs (gf)

MAIN

Select four dishes – Our staff will take guests' orders

CHICKEN PARMIGIANA ham, tomato ragu, tasty & mozzarella, chips & salad

FISH & CHIPS beer battered *WITH* garden salad & tartare

PUMPKIN RISOTTO pumpkin puree, green peas, pine nuts & feta (gf)

SALMON FILLET truffled potato mash, braised lentil & vegetable sauce (gf)

SLOW BRAISED BEEF BRISKET celeriac & potato mash *WITH* winter vegetables (gf)

PORK BELLY celeriac puree, confit shallots, baby carrots & red wine jus (gf)

MAPO TOFU eggplant, chinese broccoli, green onion, cashew nuts & chilli *WITH* steamed rice (gf, veg)

STEAK select one

Add \$8 PP to include our signature dish

TASMANIA'S CAPE GRIM 100% GRASS FED BEEF

300gm PORTERHOUSE | 300gm SCOTCH FILLET

Served medium *WITH* glazed beans & broccolini, roasted chat potatoes & red wine jus (gf)

DESSERT

Our staff will take guests' orders

SOFT CENTRED CHOCOLATE FONDANT crème anglaise & vanilla ice cream

BREAD & BUTTER PUDDING vanilla custard

CRÈME BRÛLÉE



BEVERAGE PACKAGE		BASIC	PREMIUM
Minimum 50 People		2 Hour \$40 pp, 3 Hour \$45 pp, 4 Hour \$55 pp	2 Hour \$50 pp, 3 Hour \$55 pp, 4 Hour \$65 pp
NON-ALCOHOLIC	Soft Drink, Juice	●	●
BEER	Cricketers Arms Lager	●	●
	Cascade Light	●	●
	Cricketers Arms Pale Ale, Mountain Goat Steam Ale		●
CIDER	Somersby Apple	●	●
SPARKLING	Azahara Sparkling NV	●	
	Mountadam Sparkling NV, Eden Valley SA		●
ROSÉ	Alta ‘For Elsie’ Rosé, Adelaide Hills SA		●
WHITE	Cool Woods Chardonnay, South Australia Tainui Sauvignon Blanc, Marlborough NZ	●	
	Crowded House Sauvignon Blanc, Marlborough NZ Tar & Roses Pinot Grigio, Strathbogie Ranges VIC		●
RED	Mojo Cabernet Sauvignon, Coonawarra SA Endless Shiraz, Heathcote VIC	●	
	Giant Steps Pinot Noir, Yarra Valley VIC Penny’s Hill Cracking Black Shiraz, McLaren Vale SA		●

Upgrades

INTERNATIONAL BEER	From \$10 pp	Asahi Super Dry, Estrella Damm, Peroni Nastro Azzurro	
BASIC SPIRITS	From \$15 pp	PREMIUM SPIRITS	From \$20 pp

OUR STYLE

At Melbourne Public, we adore creating special events with lasting impressions, and styling is the perfect way to do this. We can draw on years of experience to tailor a package to deliver your vision, whatever theme you desire. Need some inspiration? Recent MP styling projects have included:

COUNTRY

Yee-hah! Nothing beats a country hoedown!

- Styling: Hay bales, coloured festoon lights, bunting, giant wagon wheels, wine barrels, rustic ladder flower installations.
- Food: Baked potato stand
- Drink: Pop-up Bourbon bar
- Entertainment: Giant garden games, GIF booth with country themed props, country-style band

APRÈS-SKI

Looking for a winter theme that isn't Christmas in July? Après-ski is dynamic, fun and unique.

- Styling: Sheepskin rugs & throws, firepits, pine trees, festoon lights, sledges, vintage skis, taxidermy & lanterns.
- Food: Cheese fondues, bratwurst sausages, roasted chestnuts
- Drink: Schnapps, boozy hot chocolates, hot toddys, mulled wine
- Entertainment: Ski chair lift photobooth, ski simulator, shot-skis

* The Terrace will be styled in this theme July – August for our winter activation 'Mont Plonk' – perfect timing for EOFY functions or winter parties!

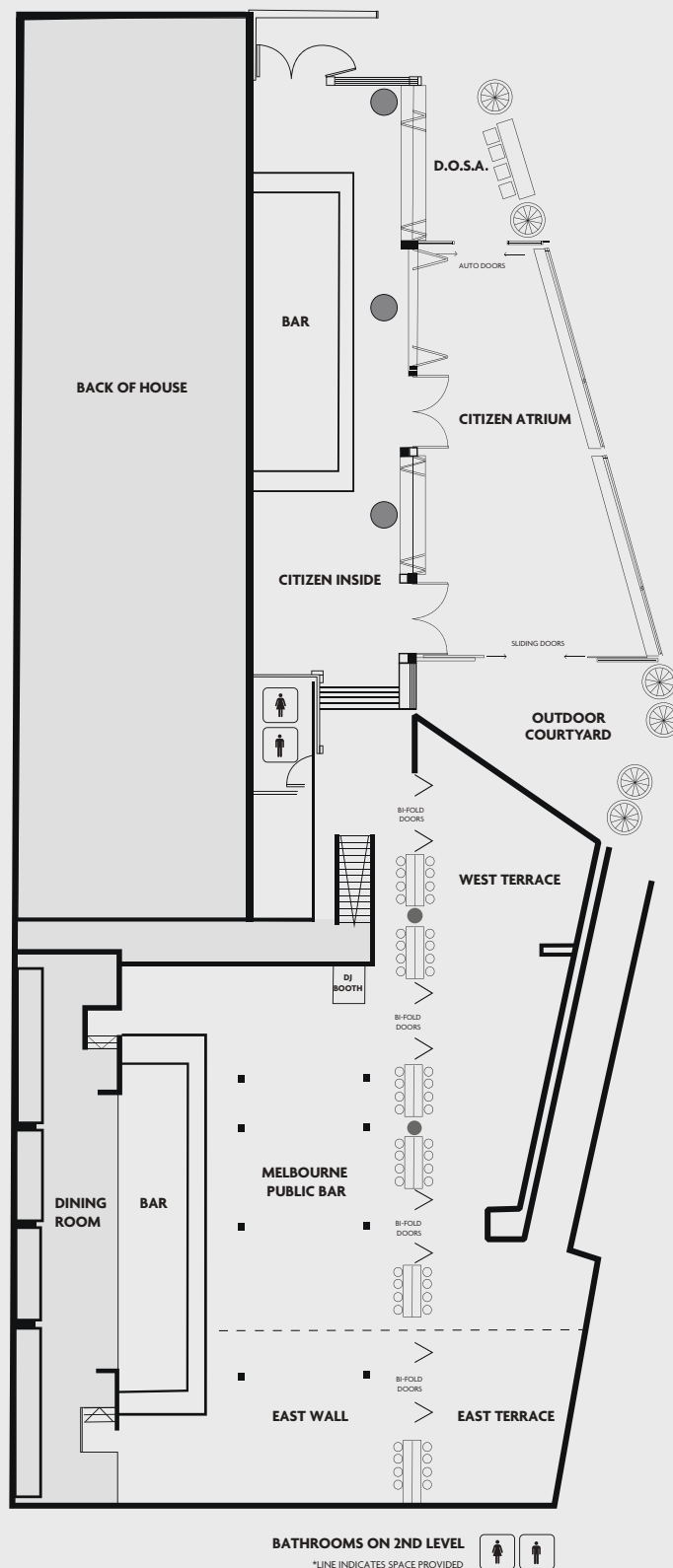
MEXICAN STREET PARTY

After all, everyone loves a fiesta!

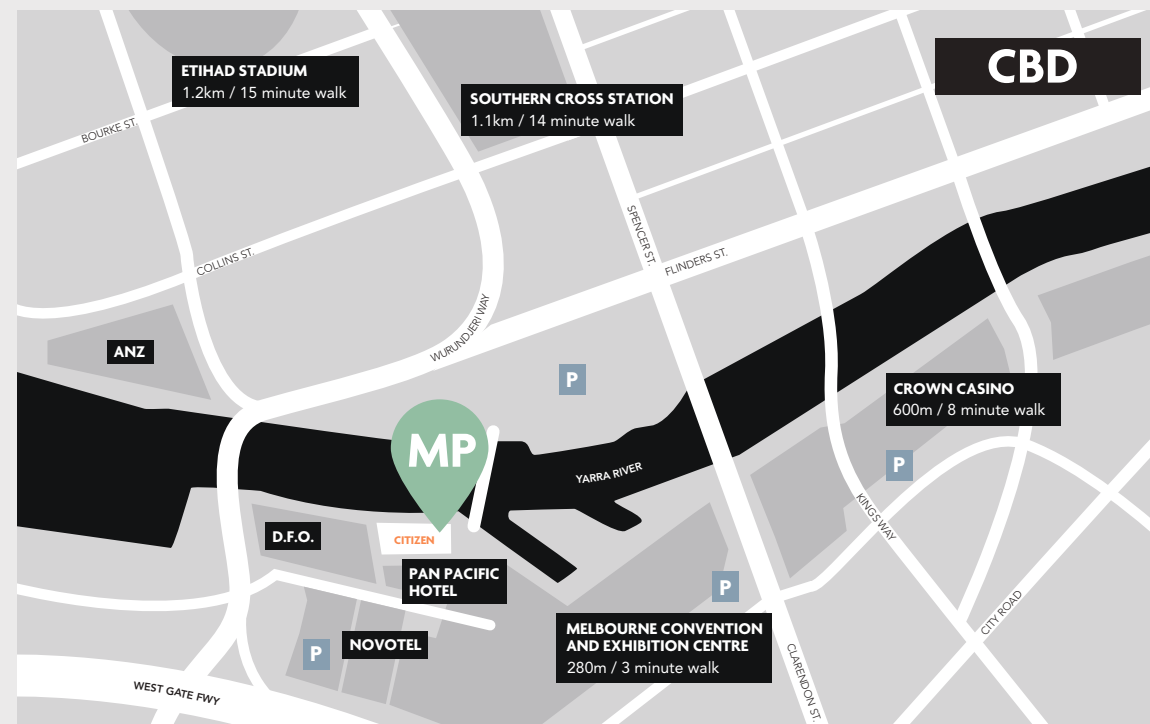
- Styling: Coloured festoon lights, milk crate seats, succulents in vintage Mexican tins, Mexican bunting, piñatas, colourful table runners, neons, paper flowers, vintage posters
- Food: Burritos, fajitas, nachos... the list is endless!
- Drink: Margarita stand & TEQUILA!
- Entertainment: Mariachi band, face painting, live street artist



THE SPACE



FIND US



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