

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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**“OF COURSE I’M ON THE LIST –
I’M ON EVERY LIST.”**

A stylized, cursive signature logo, possibly reading 'B', located at the bottom right of the page.



CHEF'S TABLE

An elevated dining experience close to all the action. Introducing Bossley's Chef's Tables.

Situated in Bossley's main restaurant with the theatrics of the kitchen as your backdrop, our Chef's Tables are ideal for micro celebrations for up to nine guests.

SEATED 9

Minimum six guests
Minimum spends apply



LT BOSSLEY

In Bossley's opinion, if you're going to throw a feast, it should be nothing short of legendary.

With our seasonal Melbourne-centric menu and two exclusive spaces, Bossley is known for her ability to make any occasion one for the ages. That's a promise.

For smaller groups, it's all about Little Bossley.

Start at Little Bossley's dedicated entrance, where you can usher your guests into your communal table for fourteen (after a welcome drink at the private bar, that is).

SEATED 14
COCKTAIL 25

Minimum spends apply



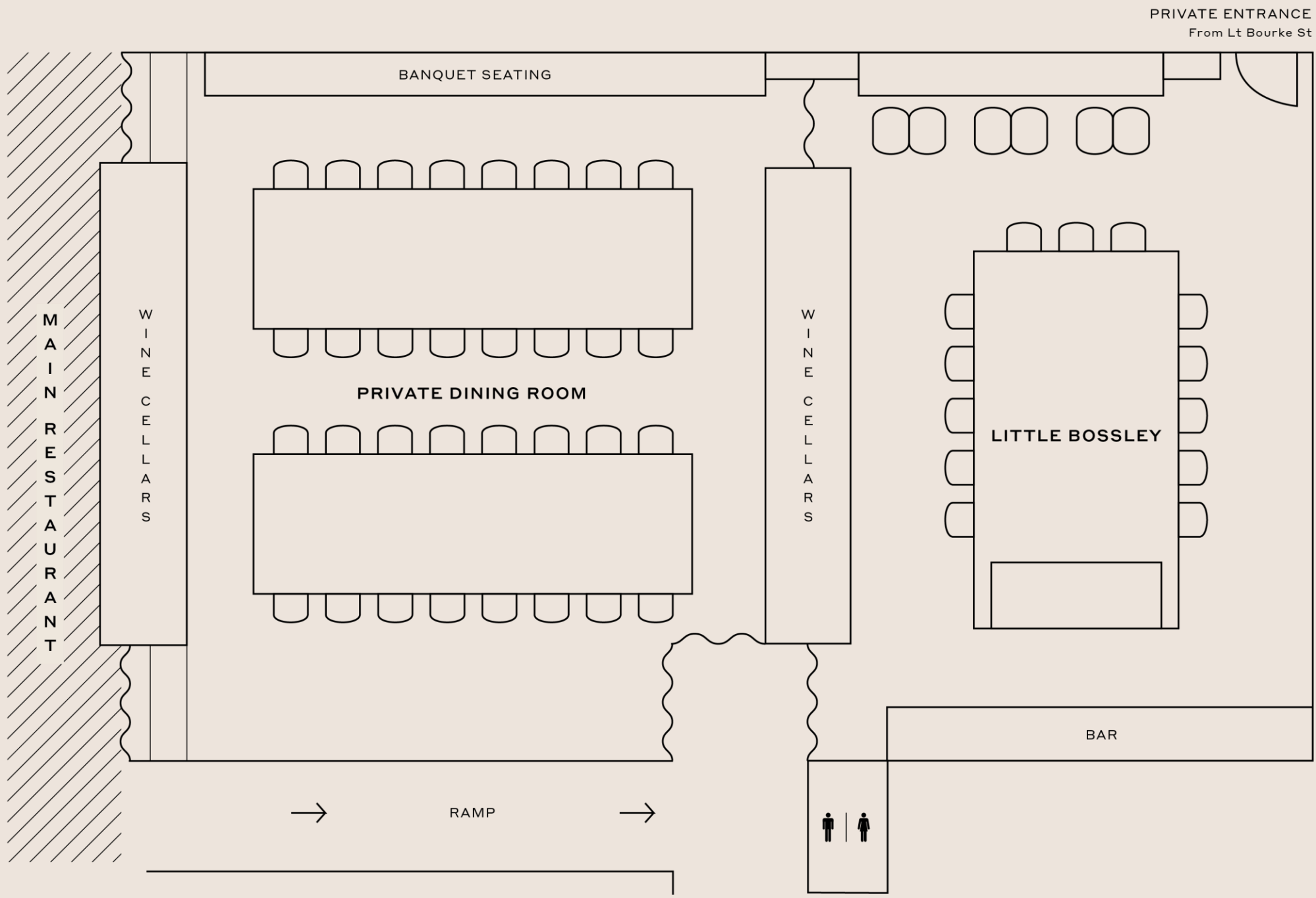
PRIVATE DINING ROOM

This chic urban private dining room is a nod to Bossley's bold opinions and signature style – synonymous with the city she loves.

PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 44
COCKTAIL 60

Minimum spends apply



LT BOSSLEY & PRIVATE DINING ROOM

For an epic arrival, combine the two private dining rooms. Start at Little Bossley's dedicated entrance for cocktails and canapés, before moving to the main event in Private Dining Room.

Bossley is known for being a little outrageous, so you can expect extra attention and all the finishings, no matter your occasion.

Available breakfast, lunch and dinner.

SEATED 58
 Across both spaces
 COCKTAIL 100

Minimum spends apply



BOSSLEY RESTAURANT EXCLUSIVE

If bigger is better (and as Bossley would say, 'when is it not?'), Bossley Restaurant offers a stunning setting for larger affairs.

Whether it's for wining or dining, business dinners or big birthdays, working lunches or intimate weddings, anything goes at Bossley. No matter what, you'll feel right at home – and so will your guests. And when they ask how you even found this place? Tell them Bossley sent you...

Due to the table settings, our Alt Drop menu is only available for Restaurant Exclusives for lunch and dinner.

SEATED
Groups of 45 to 114

Minimum spends apply

**“ORDER FROM THIS SECTION WHEN
YOU KNOW THEY’RE PAYING.”**



BREAKFAST - \$50

Includes a selection of freshly baked pastries
seasonal fruits, variety of juices, water and one
barista coffee per person.

ALT DROP - *Please choose two*

Smashed avocado, edamame, kale, smoked
almonds, poached eggs, fetta, sourdough

Vanilla mascarpone yoghurt, pistachio crumble,
seasonal fruit & berries

Blueberry buttermilk pancakes, lemon curd, white
chocolate, maple syrup

The full breakfast - fried eggs, bacon, chorizo,
tomato, mushroom, potato rosti, sourdough

Corn fritters, smoked bacon, free range
scrambled eggs, marinated fetta



Menu subject to change. Dietary options available.



GRAZING TABLE- \$165

Minimum 14 guests

Choose from our signature slow cooked suckling pig or Black Angus rib-eye. Experience the very best from Bossley's menu spread across Lt Bossley. Mingle with your guests as you graze through exquisite offerings.

SMALL

Hiramasa kingfish, citrus, dill, radish, crème fraîche

Tasmanian natural oysters, lemon, Tabasco
Slow cooked chicken & leek croquette, black garlic aioli

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

Selection of San Daniele parma ham, spicy salami, bresaola, Noisette bread

CARVING - *Please choose one*

Whole slow cooked suckling pig, caramelised apple sauce

Black Angus Rib-Eye, 28 day aged, Gippsland, VIC, natural jus

LARGE

Atlantic salmon, fennel slaw, lemon, dill

Wild mushroom ravioli, ricotta, roasted fennel, sage, hazelnut, browned butter sauce

SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Iceberg lettuce, radish, fennel, orange, green goddess

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Local cheese selection, quince paste, fruit bread

Menu subject to change. Only available for Private Dining events.
Dietary options available.

ALT DROP - \$105

Choose two dishes per course, served alternating. Mains served with shared sides.

SMALL

Gippsland eye fillet carpaccio, walnut, burnt onion, horseradish, watercress

Hiramasa kingfish, citrus, dill, radish, crème fraîche

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

Grilled Abrolhos octopus & spicy chorizo skewer, parsley

LARGE

Eye fillet 200g, 28 day aged, Gippsland, VIC

Duck & chorizo ragu, fresh fettucine, Grana Padana

Roasted cauliflower steak, sticky miso glaze, golden raisin, apple, garlic labneh

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds, brown butter sauce

SHARED SIDES

Triple cooked chips, confit garlic aioli
Iceberg lettuce, radish, fennel, orange, green goddess

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Local cheese selection, quince paste, fruit bread
Bombe Alaska, strawberry, champagne

Menu subject to change. Dietary options available.





Menu subject to change. Dietary options available.

FEASTING MENU - \$89

All served sharing

SMALL

Hiramasa kingfish, citrus, dill, radish, crème fraîche

Slow cooked chicken & leek croquette, black garlic aioli

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

LARGE

T-bone 800g, 28 days aged, Gippsland, VIC

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almonds, brown butter sauce

Slow cooked lamb shoulder 700g, Gippsland, VIC, rosemary, natural jus

SIDES

Triple cooked chips, confit garlic aioli

Iceberg lettuce, radish, fennel, orange, green goddess

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

SHARE MENU - \$68

All served sharing

SMALL

Hiramasa kingfish, citrus, dill, radish, crème fraîche

Slow cooked chicken & leek croquette, black garlic aioli

Local handmade burrata, sweet tomato & vanilla jam, smoked honey, Noisette rye

LARGE - *Please choose one*

T-bone 800g, 28 days aged, Gippsland, VIC

or

King Dory, Lakes Entrance, VIC, roasted fennel, lemon, almond, brown butter sauce

SIDES

Triple cooked chips, confit garlic aioli

Iceberg lettuce, radish, fennel, orange, green goddess

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts



Menu subject to change. Dietary options available.

STANDING



Hot, Cold or Dessert - \$7 ea
Substantial - \$10 ea

CANAPE PACKAGES

2 HOURS - \$50
6 canapés, 1 Substantial

3 HOURS - \$65
8 Canapés, 2 Substantial

4 HOURS - \$85
10 Canapés, 3 Substantial

HOT & COLD

Bloody shiraz caviar blini, citrus crème fraîche NF

Heirloom tomato tartare cone, fetta mousse,
balsamic pearls, fried capers VEG / NF

Free range chicken tartlet, celery, chive,
mayonnaise GF

Slow cooked pork spring roll, spicy plum sauce NF

Baba ganoush tart, coriander dressing,
pomegranate
GF / VEG / NF

Peking duck crêpe, cucumber, hoisin sauce

Kataifi prawns, dill & lemon tzatziki NF

Beef cacio e pepe sausage roll, truffle aioli NF

Five spiced cauliflower, blackened chilli dressing
GF / VEG / DF

Crispy chicken wings, apple cider, tarragon, lemon,
herb salt GF / DF

Wild mushroom & taleggio croquette, pink pepper
aioli VEG / GF / NF

SUBSTANTIALS

Braised lamb gnocchi, salsa verde, parmesan NF

Casarecce pasta, broccolini, peas, asparagus, herb
butter, salsa verde VEG / NF

Beer battered flathead, French fries, tartare sauce
DF / NF

Mini wagyu hamburger, secret sauce, pickle, cheddar,
milk bun NF

Poke bowl, Atlantic salmon, seared coconut rice,
wakame salad DF / GF / NF

Pink pepper calamari, wild rocket, lime aioli DF / GF / NF

Annatto pepper beef skewer, chimichurri DF / GF / NF

Roasted sweet potato quinoa salad, pomegranate,
mint, spinach, cumin yoghurt GF / NF

Vegetarian massaman curry, coconut rice, lime
VEG / DF / NF

Pork & fennel sausage, charred onion, triple mustard,
parmesan, milk bun NF

DESSERT

Selection of mini cheesecakes

Dark chocolate mousse, vanilla cone, candied orange
NF

Pistachio cake, white chocolate mascarpone,
raspberry GF

Coconut panna cotta, mango & pineapple salsa
V / GF / NF

Maple, walnut & bourbon tarts

Selection of macaroons GF



BEVERAGE PACKAGES

HOUSE

- W I N E S
- Dal Zotto 'Pucino' Prosecco
 - Ross Hill Maya Chardonnay
 - Shaw and Smith Sauvignon Blanc
 - Turkey Flat Rose
 - Counterpoint Shiraz
 - Luna Estate Pinot Noir

- B E E R S & C I D E R
- Carlton Draught
 - Balter XPA
 - Somersby Cider

- N O N - A L C O H O L I C
- Coke, Coke Zero
 - Lemonade, Solo
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$57
- 4 HOURS - \$62
- 5 HOURS - \$67

CURTAIN CALL

- W I N E S
- Maison Mumm 'Brut' Prestige
 - Vasse Felix Filius Chardonnay
 - Nick Spencer Hilltops Pinot Gris
 - Brokenwood Rosato
 - Woodstock Deep Sands Shiraz
 - Oakridge Yarra Valley Pinot Noir

- B E E R S & C I D E R
- Carlton Draught
 - Balter XPA
 - Somersby Cider

- N O N - A L C O H O L I C
- Coke, Coke Zero
 - Lemonade, Solo
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$65
- 4 HOURS - \$70
- 5 HOURS - \$75

UPSTAGE

- W I N E S
- G.H. Mumm 'Cordon Rouge' Brut
 - Shaw + Smith M3 Chardonnay
 - Craggy Range Te Muna Sauvignon Blanc
 - Frogmore Creek Riesling
 - Chateau La Gordne VDT BIO Rose
 - Torbreck Woodcutter's Shiraz
 - Nanny Goat Pinot Noir
 - SC Pannel Montepulciano

- B E E R S & C I D E R
- Asahi 'Super Dry'
 - Balter XPA
 - Stone & Wood Crisp
 - Somersby Cider

- N O N - A L C O H O L I C
- Coke, Coke Zero
 - Lemonade, Solo
 - Orange juice & Apple juice
 - Still & sparkling water

- 3 HOURS - \$115
- 4 HOURS - \$135
- 5 HOURS - \$155

Speak to our team for package pricing including spirits



ON CONSUMPTION

WINES

NV Maison Mumm 'Brut Prestige' Marlborough, NZ	\$72
22 Murdoch Hill Chardonnay South Australia, AUS	\$75
22 Shaw + Smith Sauvignon Blanc South Australia, AUS	\$72
22 Brokenwood Rosato SE Australia, AUS	\$68
21 Thousand Candles Pinot Noir Victoria, AUS	\$115
21 Yabby Lake 'Single Vineyard' Syrah Victoria, AUS	\$80

BEERS

Asahi	\$13
Little Creatures Pale Ale	\$11
Balter Captain Sensible	\$11
Somersby Cider	\$11

Soft Drinks	\$4.5
Still / Sparkling Water	\$8

or create your own limited beverage menu
from our full wine list



CHAMPAGNE & COCKTAILS

CHAMPAGNE ON ARRIVAL

G.H Mumm 'Cordon Rouge' NV
Reims, FR \$20 pp

G.H Mumm Rose NV
Reims, FR \$25 pp

Or add to an existing beverage
package for an additional cost.
Speak to our team for pricing.

COCKTAIL STATION

Add the theatrics of a
personal bartender to your
event. Our bartender will work
with you to create up to 2
bespoke cocktails.

2 HRS - \$125

3 HRS - \$175

4 HRS - \$225

Cocktails charged on
consumption.

COCKTAIL ON ARRIVAL

All \$20 pp

FOUR PILLARS BLOODY SHIRAZ SPRITZ

Four Pillars Bloody Shiraz Gin,
Regal rouge wild rose
vermouth, sour plum

PINK GRAPEFRUIT MARGARITA

Casa Orendain blanco tequila,
agave, pink grapefruit



GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

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“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”