

Events &
Private Dining
2025



REED HOUSE

Reed House is a modern restaurant in a heritage listed building, established in 1859.

It was once a house, which leads to it being a homely restaurant, with a focus on local ingredients, a small producer led wine list and modern twist on cocktails.

Mark Hannell and Rebecca Baker are the co owners, Bec leading the front of house and Mark leading the kitchen. They met working in London for Ottolenghi and when Rebecca had to move back home to Australia, Mark followed.

The menu is a homage to Mark's English heritage, we think of it as 'A modern Australian restaurant with a British accent', and offer a variety of spaces to cater to your event needs.

This includes intimate dinners to larger celebrations. Whether you're envisioning a smaller dinner amongst friends or colleagues in the Private Dining Room or a knees up with in the courtyard, our dedicated team is here to guide you every step of the way, ensuring a seamless and memorable experience.

Thank you for choosing to celebrate with Reed House. We want to help create lasting memories and an event you won't forget.

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PRIVATE DINING ROOM



Our Private Dining Room is available for private parties,
work functions and general knees-up

Capacity: 8 - 16 people seated

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COURTYARD



Our Back Courtyard has both cover and heaters and can hold exclusive parties of up to 30 people

Capacity: 24 seated / 35 standing

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SIDE DINING ROOM



Our Side Dining Room is available for parties of up to 25 people

Capacity: 25 seated

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FULL VENUE



Booking the entire venue grants exclusive use of both dining rooms and the front and back courtyard. We offer sit down dining or canapes and a grazing table, depending on your needs.

Capacity: 45 seated indoors / 75 seated indoor and out
50 standing indoors / 80 standing indoor and out

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THE OFFERING

We work closely with local farmers and suppliers, and as such, our menus are subject to seasonal changes. Please let us know closer to the date of your booking if you would like any further information.

For parties of 7 guests and up, we offer our Feed Me Set Menu, which is charged at \$80 per person. Please note this is a shared dining experience, and the quantity of each dish is calculated by our chefs to ensure all guests are generously served.

If you'd prefer to dine on a selection of canapés, and/or a grazing table, this is something we offer.

PLEASE CONTINUE SCROLLING FOR SAMPLE MENUS



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FEED ME 80 (Sample Menu)

OPTIONAL OYSTER ADD ON / 6pp

Ramen Scotch Egg, Mushroom Ketchup

Pork & Pistachio Brawn On Toast

Raw & Pickled Veggies, Curried Onion Dip

Welsh Rarebit Crumpet

Cured Scallop, Creme Fraiche, Blood Orange, Hazelnuts

Honey Roast Chicken, Bread Sauce, Asparagus

Swap Chicken to Porterhouse Steak, Anchovy Butter, Red Mizuna +10pp

Potatoes, Chicken Salt, Malt Vinegar Mayo

Cos Salad, Candied Walnuts, Salted Ricotta

FEED ME VEGETARIAN 75

(Sample Menu)

Ramen Egg, Mushroom Ketchup

Mushroom Skewer, Tahini, Pepitas

Raw & Pickled Veggies, Curried Onion Dip

Welsh Rarebit Crumpet

Snap Peas, Almond Cream, Salted Lemon, Mint

Sweet Potato, Coronation Curry, Macadamias

Potatoes, Malt Vinegar Mayo

Cos Salad, Candied Walnuts, Salted Ricotta

OPTIONAL DESSERT ADD ON

Lemon Curd, Earl Grey Meringue, Shortbread Biscuit / 16

Coconut Rice Pudding, Rhubarb, Coconut Crumble / 16

Eccles Cake, Blue or Cheddar Cheese or Both / 18/28

Dark Chocolate, Vermouth & Milo Bite / 4



HOLIDAY FEASTING MENU 125

SNACKS

Saffron Dinner Roll, Onion Jam Butter
Scallop In The Shell, Bacon
Raw & Pickled Veggies, Whipped Goats Curd, Hot Honey

SMALLS

Prawn Cocktail Crumpet
Ramen Scotch Egg, Mushroom Ketchup

MAIN + SIDES

Lamb Shoulder, Mint Sauce
Turkey Breast, Red Currant Jus
Roast Potatoes
Carrots, Tahini, Grapefruit
Red Cabbage Slaw, Buttermilk, Cranberries

DESSERT

Treacle Tart, Cherries, Clotted Cream

FOR GROUPS OF 8 OR MORE

Please note 1.6% card surcharge is applied to all bills
Please note 10% service charge applied to groups of 7 or more diners
Please note 15% Public Holiday Surcharge is applied to all bills



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Canape Menu \$60 per person

Canapes

Smalls

Choice of 3

Oysters, Citrus & Dill

Smoked Fish Croquettes, Saffron Mayo

Welsh Rarebit Crumpets

Devilled Eggs, Chives

Spanner Crab, Cucumber, Creme Fraiche

Raw Beef, Black Olive Tapanade, Buckwheat Cracker

Smashed Pea & Mint cracker, Peccorino

LARGER

Choice Of 3

Scotch Egg, Mushroom Ketchup

Fried Chicken, Hot Honey

Coronation Chicken, Cos Lettuce

Sausage Sandwich, BBQ Onions

Roasted Potatoes, Parsley & Garlic

Cauliflower, Tahini, Almonds

Grazing station Add On + \$15 per person

Cheeses, Cured meats, Dips, Bread, Olives

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REED HOUSE BEVERAGE PACKAGES

Our beverage packages are priced per hour (with a minimum requirement of a 2 hour package) and are an excellent way to take the hassle out of navigating a wine list for a large group at a fixed price. Choose still or sparkling filtered water.

WINE PAIRING \$60pp: (Sample Menu)

Sparkling - NV Mainegra, 'Cava', Viurat, Navarra ESP
White - 2025 Gum, Fiano, Heathcote VIC
Red - 22 Glaetzer, 'Wallace', Shiraz+, Barossa SA

COCKTAIL AND BEVERAGE PAIRING \$80pp:

Arrival Cocktail -

Casa Del Reed
House Vermouth, Vecchio Del Capo, Soda

Sparkling - NV Mainegra, 'Cava', Viurat, Navarra ESP
White - 2025 Gum, Fiano, Heathcote VIC
Red - 22 Glaetzer, 'Wallace', Shiraz+, Barossa SA

Stomping Ground, 'Draught', Lager, Collingwood VIC 4.7%

Dessert Cocktail -

Builder's Tea Milk Punch
Yorkshire Tea, Dark Rum, Nutmeg

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TERMS AND CONDITIONS

Minimum Spend

Determined based on event type and season, no hidden room hire charge. Please get in touch with us for specifics.

If you or any of your guests have any dietary requirements, please inform us at the time of booking so that we can accommodate them fully.

To hold the reservation for you, we require valid credit card details. Nothing will be charged to the card initially; however, if the booking is cancelled within 72 hours, or in the event of a no-show, the card supplied will be charged at \$50 per person.

For larger bookings (18 people and upwards), we require a 10% deposit, which is fully refundable up to 1 week before the booking.

Please note a 10% service charge applies to all group bookings, payable at the end of the meal.

We charge \$5 per person cakeage for any cakes brought in by guests for consumption on-site, capped at \$40.

For decorations at tables or in booked-out private areas, we ask for no use of glitter or confetti.

If you have any further questions, please do not hesitate to contact us.

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GET IN TOUCH



To discuss your event in more detail, please reach out to
info@reedhousemelbourne.com

We look forward to welcoming you.

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