



TAPROOM | RESTAURANT | BAR

19–25 Little Bourke St, Melbourne

(03) 9003 0307 • manager@venombrewing.com.au



FUNCTIONS & EVENTS

CANAPÉS • BOARDS • SHARED • SET MENUS • CHRISTMAS

Crafted in-house • Made for a crowd



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HOST YOUR NEXT FUNCTION AT VENOM TAP ROOM

Enjoy your experience at Venom Tap Room with one of our tailored function packages. Whether you're planning an intimate dinner with family and friends, a birthday celebration, work function or Christmas party, we've got you covered.

Choose from a range of canape options, perfect for a casual get-together, from light bites to something more substantial.

For a more refined affair, our set course, share-style menu offers the perfect sit-down experience.

Ready to plan your next event? Get in touch with our team today and we'll help make it one to remember.





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FUNCTION PACKAGES

STAND-UP FUNCTIONS

Canapés & Finger Food

Substantial, hand-held and made for a crowd.
Choose a package, then select your dishes.
Minimum 20 guests. All prepared in-house.

Two options - Classic Package (\$52 pp) or Premium Package (\$68 pp)





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FUNCTION PACKAGES

CLASSIC FUNCTION PACKAGE \$52 pp
APPROX. 7 PIECES PER GUEST • MINIMUM 20 GUESTS • 1.5 HR SERVICE

CANAPÉS select 5 of 9

- Beetroot-cured salmon blini, horseradish cream, dill
- Fig & jamón crostini smoked cheddar, roast garlic
- Parmesan polenta, prosciutto, bocconcini, confit tomato, basil
 - Beetroot & feta arancini, roast garlic aioli
 - Moroccan fried cauliflower, harissa mayo
 - Mini chicken & leek pie, blue cheese cream
- Twice-cooked pork belly, apple pearls, apple-scented jus
 - Wild mushroom risotto balls, parmesan, truffle mayo
 - Mini pork sausage rolls, tomato relish

SUBSTANTIAL FINGER FOOD select 2 of 5

- Pork & fennel chipolatas, tomato relish
- Popcorn chicken, rocket, parmesan, lemon aioli
- Spanish meatballs, charred capsicum, spiced tomato, Manchego
 - Beer-battered flathead, triple-cooked chips, tartare
- Spiced sweet potato, couscous, tea-soaked currants, honey yoghurt (v)





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FUNCTION PACKAGES

PREMIUM FUNCTION PACKAGE \$68 pp
APPROX. 10 PIECES PER GUEST • MINIMUM 20 GUESTS • 2 HR SERVICE

CANAPÉS select 6 of 10

- Freshly shucked oysters, orange jelly, chive vinaigrette
 - Beef carpaccio, micro herb, pecorino, truffle oil
 - Prawn cocktail, Marie Rose, baby gem
- Smoked chicken tartlet, crushed pistachio, lemon mayo
 - Caprese skewer, cherry tomato, bocconcini, basil
- Vietnamese pulled chicken, pickled carrot, sriracha, mini brioche
 - Rare roasted beef fillet, potato rösti, red wine jus
- Wild mushroom risotto balls, white wine, parmesan, truffle mayo
 - Crab & corn cakes, Asian salad, nuoc cham
- Roasted mushroom frittata, goats cheese, salsa verde (v)

SUBSTANTIAL FINGER FOOD select 3 of 6

- Roast Cape Grim beef fillet, watercress, fried caper, lemon saffron aioli
- Miso-baked salmon, smoked carrot purée, pickled veg, fennel salad
 - Lamb kofta, pearl couscous, tzatziki, pomegranate
- Smoked duck breast, maple labneh, toasted oats, fennel sherry
 - Creole spiced prawns, sweet corn, coriander, puff rice, lime
- 18-hr wagyu beef ragù, gnocchi, horseradish, crispy parsley

SWEET CANAPÉS select 1 of 3

- Mini passionfruit tart, crème fraîche
- Petit lamington,, raspberry, coconut
- Vanilla pannacotta shot, poached fruit

ADD-ONS UPGRADES per item

- Oysters on ice \$ __ /doz (mignonette, lemon)
- Dessert canapé selection \$ __ pp (chef's choice, three per guest)
 - Add a substantial item \$22 pp
extend any package



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FUNCTION PACKAGES

STAND-UP FUNCTIONS

TO GRAZE & SHARE

Boards, Platters, Grazing

Abundant boards for grazing. Each serves 8–10 guests.

Grazing stations are built for functions of 30 or more.

SEAFOOD serves 8–10

- **Cured Buxton salmon & smoked trout \$155**
(cucumber-apple & horseradish salad, crème fraîche, lavosh)
- **Grilled Buxton salmon \$170**
(lemon EVO herb dressing, confit kipfler, kohlrabi remoulade)

MEATS serves 8–10

- **Mini slider platter \$150**
(black angus beef, katsu chicken, halloumi, mushroom, chorizo, aioli)
- **Maple harissa chicken wings \$110**
(tabbouleh salad)

CHARCUTERIE & CHEESE serves 8–10

- **Charcuterie board \$160**
(cured smoked meats, terrines, pâté, pickles, artisan cheese, sourdough)
- **Victorian cheese board \$160**
(quince paste, muscatels, roasted nuts, sourdough, lavosh)

VEGETARIAN serves 8–10

- **Yum cha platter \$110**
(steamed & fried dumplings, Asian dips, green papaya salad)



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FUNCTION PACKAGES

STAND-UP FUNCTIONS

GRAZING STATION

Grazing stations are built for functions of 30 or more. Priced per person.

- Charcuterie \$35 pp
- Cheese \$35 pp
- Seafood \$65 pp

DOWN THE CENTRE OF THE TABLE

Generous platters sent down the middle to share — relaxed, social and made for a long table. Minimum 25 guests.

SHARED TABLE — CLASSIC \$65 pp

A generous spread sent down the centre of the table.

- Twice-cooked crispy pork belly, fennel seed, lemon, chilli & fresh herbs
- Honey-roasted seasonal vegetables, truffled cauliflower purée, maple jus
- Fennel & apple salad

SHARED TABLE — PREMIUM \$78 pp

An abundant feast across land and sea.

- Freshly shucked oysters, assortment of dressings
- Pan-fried squid, chorizo, cherry tomato, rocket, lemon
- Middle Eastern lamb shoulder, tahini baby carrots, pomegranate labneh, hummus, flatbread
- Whole baked Buxton salmon, lemon EVO herb dressing, confit kipfler, kohlrabi remoulade
- Grilled asparagus, radicchio & gem cos salad



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FUNCTION PACKAGES

SEATED DINING FUNCTIONS

CLASSIC SEATED DINING SET MENU

2 & 3 Course Set Menus - Minimum 25 guests.

2 COURSES \$55 PP • 3 COURSES \$65 PP

ENTRÉE choose 1

- Salt & pepper calamari, lemon aioli, rocket
- Beetroot & gin-cured salmon, shaved apple, fennel, verjus vinaigrette
 - Garlic & chilli prawns, crusty sourdough

MAIN choose 1

- Saltimbocca chicken, green pea risotto, pancetta, chicken jus
- Crispy-skinned Buxton salmon, creamed potato, baby asparagus, salsa verde
 - Chicken parmigiana, Napoli, ham, mozzarella, chips & salad
 - Roast pork belly, apple sauce, roasted seasonal vegetables

DESSERT choice of 5

- Tiramisù, coffee anglaise
- Sticky date pudding, butterscotch, vanilla ice cream
 - Lemon tart, double cream



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FUNCTION PACKAGES

SEATED DINING FUNCTIONS

PREMIUM SEATED SET MENU

2 & 3 Course Set Menus - Minimum 25 guests.

2 COURSES \$75 PP • 3 COURSES \$89 PP

ENTRÉE choose 1

- King prawn & beetroot salad, quail egg, micro herbs, beetroot vinaigrette
 - Duck & wild mushroom ravioli, caramelised pear, duck broth
- 18-month aged jamón, buffalo mozzarella, heirloom tomato, basil, balsamic
 - Seared scallops, pea purée, crispy pancetta

MAIN choose 1

- Roasted high-country beef fillet, celeriac purée, wild mushroom, red wine jus
 - 18-hour braised beef cheek, potato purée, baby heirloom vegetables
 - Twice-cooked pork belly, truffled cauliflower, roasted beetroot, maple jus
- Crispy-skinned Buxton salmon, creamed potato, baby asparagus, salsa verde

DESSERT choice of 5

- Vanilla panna cotta, poached seasonal fruit
 - Classic crème brûlée, shortbread
- Warm Chocolate pudding, chocolate sauce, vanilla ice cream
 - Regional cheese, quince paste, lavash



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FUNCTION PACKAGES

THE FESTIVE SEASON - CHRISTMAS PACKAGES

End-of-year celebrations done properly. Festive set menus with all the trimmings — or pair with a canapé package. Available Nov – Dec.

CLASSIC FESTIVE SET MENU

MINIMUM 25 GUESTS - 2 COURSES \$75 PP • 3 COURSES \$85 PP

ENTRÉE choice of 3

- Beetroot & gin-cured salmon, shaved apple, fennel, verjus
- Goat cheese & olive terrine, chargrilled eggplant, herb salad
- Wild mushroom tart, poached egg, shaved pecorino

MAIN choice of 3

- Roast turkey, honey-roasted carrots, parsnips, duck-fat potatoes, pan gravy
- Glazed champagne ham, broccoli & cauliflower mornay, seasonal salad
- Char-grilled lamb loin, ratatouille, balsamic glaze jus

DESSERT choice of 3

- Traditional plum pudding, brandy custard
- Lavender & vanilla panna cotta, poached fruit
- Pavlova, seasonal fruit, Chantilly



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THE FESTIVE SEASON - CHRISTMAS PACKAGES

End-of-year celebrations done properly. Festive set menus with all the trimmings — or pair with a canapé package. Available Nov – Dec.

PREMIUM FESTIVE SET MENU

MINIMUM 25 GUESTS - 2 COURSES \$99 PP • 3 COURSES \$109 PP

ENTRÉE choice of 3

- King prawn & beetroot salad, quail egg, micro herbs, beetroot vinaigrette
 - Duck & wild mushroom ravioli, caramelised pear, duck broth
 - 18-month aged jamón, buffalo mozzarella, heirloom tomato, basil

MAIN choice of 3

- Roasted beef fillet, celeriac purée, wild mushroom, red wine jus
- Turkey & cranberry roulade, sage stuffing, duck-fat potatoes, pan gravy
- Twice-cooked pork belly, truffled cauliflower, roasted beetroot, maple jus

DESSERT choice of 3

- Traditional plum pudding, brandy custard
- Warm chocolate pudding, vanilla bean ice cream
 - Regional cheese, quince paste, lavash