
FITZROVIA

FINE FOOD SUSTAINABILITY

Fitzrovia offers a chic and elegant function space overlooking Albert Park in St Kilda's premier location.

Situated in a beautiful converted Federation mansion, Fitzrovia sparkles with ornate pressed tin ceilings, tessellated tiles, exposed handmade bricks, beautiful leadlight, hardwood floors and inspiring views of the city skyline through the park.

Offering our own brand of award winning dishes by head chef Christian Byrne, combined with wonderful wines and spectacular cocktails, makes Fitzrovia the perfect choice for your celebration.







Seated dinners

2 course sit down dinner for \$55.0 per person

(choosing any 3 options from each course – either entrée and main course, or main course and dessert)

3 course sit down dinner for \$65.0 per person

(choosing any 3 options from each course)

In addition, you can choose any of the following add-ons.

Antipasto selection on arrival \$12 per person

Oysters (per piece) at \$4.5

Cheese platter to finish \$15.0 per person

All main courses are served with sides of our signature truffled parsley & Parmesan polenta chips and pomegranate salads

Canapé receptions.

Individual canapés at \$6.50 per piece

Selection of any 6 items for \$35.0

Selection of any 8 items for \$42.5

Selection of any 10 items for \$50.00

Add any of the following supplements:

Substantial bowls from our bowls menu for \$9.5 per item

Substantial sliders for \$7.5 per item.

These prices are based on 100 guests. For smaller events prices may vary.



Starters (choice of 3)

Hot tea smoked ocean trout, horseradish crème fraiche, pickled beets and buckwheat toast (gf)
 Poached baby spring vegetables, lemon miso tahini and roast organic chickpeas (v,gf)
 Pork, chicken, prune and pistachio terrine, pickles and grilled sourdough (gfo)
 Brined & grilled zucchini, smoked chile, mint & walnut salsa verde (vg,gf)
 Lamb and quinoa kofte, almond cream, pickled eggplant (gf)
 Mussel escabeche bruschetta, cauliflower & fennel cream, Aleppo chilli

Main course (choice of 3)

Rosemary and juniper salt baked celeriac, long braised cavolo nero, roasted pearl barley and parsley purée (vg)
 Confit roast free range chicken, Jerusalem artichoke, black garlic and guanciale (gf)
 130 day grain fed bolar blade, charred carrot, horseradish and jus (gf)
 Roast fillet of market fish, cuttlefish, braised cos & peas, ink vinaigrette (gf)
 Pan fried potato gnocchi, butternut squash, sage, brown butter, spinach, goats curd (v)
 Shiraz braised beef cheek, butter mash potato, parsley and capers (gf)
 Confit duck leg, black lentils, guanciale lardons, agrodolce radicchio (gf)

Dessert

Selection of our tarts and slices served with fruits, vanilla yogurt and custard
 Buttermilk pannacotta, seasonal berries, vanilla verjus
 Our tiramisu, boozy sabayon, espresso savoiardi, bitter chocolate

Additional options:

Antipasto Selection (per head)

A seasonal selection of our favourite flavours (V*)(GF*)

Freshly shucked Oysters (per piece)

Served w/ Prosecco mignonette

Cheese board (per head)

A selection of local cheeses w/ toasted sourdough, shaved apple, spiced pear relish & walnuts



Canapé Menu

Served Cold

Freshly shucked oysters, lime & fennel mignonette (gf)
 Bloody Mary gazpacho, celery seed crumble (gf)
 Tart tatin of spiced pear, Mossvale blue cheese, candied walnut (v)
 Whipped cod roe, everything bagel spiced puff sticks (gfo)
 Gruyere gougeres, chive creme fraiche, trout roe (vo)
 Mussel escabeche crostini, cauliflower and fennel cream (gfo)
 Chicken and tarragon terrine, pickled cucumber (gf)
 Crushed broad bean bruschetta, sumac & hazelnut dukkah (gfo)
 Snapper ceviche, pomelo, smoked chile (gf)
 Rare roast beef, beetroot & horseradish ketchup, brioche toast (gfo)
 Portobello mushroom parfait, little poppadums, pickled enoki (gf)

Served Warm

Crispy parmesan and polenta bites, white truffle oil, parsley (v,gf)
 Prawn & sesame toasts, black vinegar aioli
 Ocean trout fishcakes, sweetcorn & lime
 Snapper fish fingers, traditional tartare sauce
 Potato rosti, pickled fennel, dill mayo (v)
 Fava bean & quinoa falafel, sumac labne, tahini (v,gf)
 Mini pork & fennel sausage rolls, spiced tomato chutney
 Onion rings, citrus salt & vinegar (v)
 Sticky lamb ribs, honey & white miso (gf)
 Croquette of n'duja & pecorino (vo)

Substantial Bowls Selection

Served Cold

Moroccan grain salad with cracked green freekah, quinoa, farro, buckwheat, pistachio, green olives, pomegranate & sumac vinaigrette (vg,gfo)
 Miso roasted cauliflower, organic chickpeas, charred kale, whitlof, almond, mint & orange vinaigrette (vg,gf)
 Italian 'slaw with savoy cabbage, radicchio, breakfast radish, fennel, parsley, mint, parmesan & lemon dressing (gf,vgo)
 Le Grand Aioli - a selection of poached and raw vegetables served alongside confit garlic and Aleppo chilli aioli (v)

Served Warm

Pearl barley risotto with braised radicchio, mascarpone, oregano & hazelnut pesto (v)
 VB battered fillets of flathead & chip cones with real tartare sauce
 Rosemary and garlic roasted pork belly with sweet potato mash & chilli jam (gf)
 Pan fried pork & veal meatballs with soft polenta, peas, shallots and pecorin
 12 hour braised lamb shoulder with mashed potato, pepperonata and almond (gf)

Slider selection

Crispy pork belly with pickled red cabbage and chimichurri
 Lemon & parsley crumbed chicken with fennel slaw and smoked paprika
 Traditional beef and Monterey Jack cheese with beetroot ketchup
 Sweet potato and mushroom fritter with grilled haloumi (v)





Drinks Selections

Standard Beverage Package

\$50pp for 2 hours

\$60pp for 3 hours

\$8 per each additional hour

White Wine (select two)

2014 Boat O' Craigo Sauvignon Blanc, Yarra Valley, Vic

2015 Delatite Gerwurztraminer, Mansfield, Vic

2015 Hanging Rock Riesling, Macedon, Vic

2014 Airlie Bank Chardonnay, Yarra valley, Vic

Red Wine (select two)

2013 Barwite Pinot Noir, Mansfield, Vic

2013 Chalmers Nero D'Avola, Heathcote, Vic

2014 Michelton Cabernet Merlot, Goulburn Valley, Vic

2014 Tom Roberts Syrah, Yarra Valley, Vic

This package includes Furphy's Lager, Stefano's Pale Ale, Sun Light
Light beer & soft drinks

Premium Beverage Package

\$60pp for 2 hours

\$70pp for 3 hours

\$10 per each additional hour

Sparling Wine

NV La Zona Prosecco, King Valley, Vic

White Wine (select 2)

2014 Dr Loosen 'Dr L' Riesling, Mosel, Germany

2015 Pyren Sauvignon Blanc, Pyrenees, Vic

2015 Indigo Pinot Grigio, Beechworth, Vic

2013 Barringwood 'Mill Block' Chardonnay, Tas

Red Wine (select 2)

2014 Innocent Bystander Pinot Noir, Yarra Valley, Vic

2013 Hither & Yon Cabernet Sauvignon, McLaren Vale, SA

2014 Coriole Barbera, McLaren Vale, SA

2013 Killikanoon Shiraz, Claire Valley, SA

This package includes Furphy's Lager, Stefano's Pale Ale, Sun Light
Light beer & soft drinks

Alternatively you may order wine from our current list and prices will be based
on consumption

T&Cs

Deposit - A deposit of 50% with a minimum \$500 is required to be paid on confirmation of your booking (unless otherwise specified).

Guaranteed Numbers - Final numbers for catering purposes will need to be provided a minimum of 3 working days prior to the function. You will be charged for no less than this number.

Minimum Spend - The minimum spend as stated in this agreement must be spent on food and beverage combined. Spend on external services booked through Fitzrovia (i.e. Furniture, DJs or AV Hire) do not contribute to the minimum spend. If the minimum spend is not met, the difference will be charged as room hire on the day of the event.

Cancellations-

Cancellations between 0-28 days from the date of the function, will forfeit 100% of deposit

Cancellations between 30-60 days from the date of the function will forfeit 50% of deposit

Cancellations 60 days or more from the date of the function will receive a full deposit refund.

Payment - Full function payment must be received no later than the day before the function. Payment can be made by cash, credit card, eftpos or EFT (on approval).

Minors- Please note that due to Liquor Licensing laws, minors (under 18) are only able to stay in a private function area until 10pm. During this time they must remain in the function area and under parental supervision at all times and must not consume alcohol.

Damage - The client is financially responsible for any loss sustained to the venue including damage to the premises, its fittings, equipment and grounds. The organizers of the function are also responsible for damage caused by their guests, out-side contractors or agents, prior to, during or after the event.

Loss of Property - Fitzrovia will not accept any responsibility for any damage or loss of property left on the premises prior, during, or after the function. This responsibility lies solely with the client.

Security - Fitzrovia reserves the right without liability to exclude or manage patrons who breach any policies or legal responsibilities whilst on or prior to entering our venue. Some functions may require additional security, this will be directly charged to the client (this will be a topic of conversation when making the booking).

Responsible Serving of Alcohol - All Fitzrovia staff are trained in the Liquor Licensing Accredited 'Responsible Service of Alcohol' and by law may refuse to serve alcohol to any person deemed to be intoxicated and may request they vacate the premises.

Prices - Prices in the Function Packages information are correct at the time of printing. Every effort is made to ensure prices remain as printed however these may be subject to change without notice at Management's discretion.