

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 of the letter 'B' in black ink.



## 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 35

Minimum spends apply



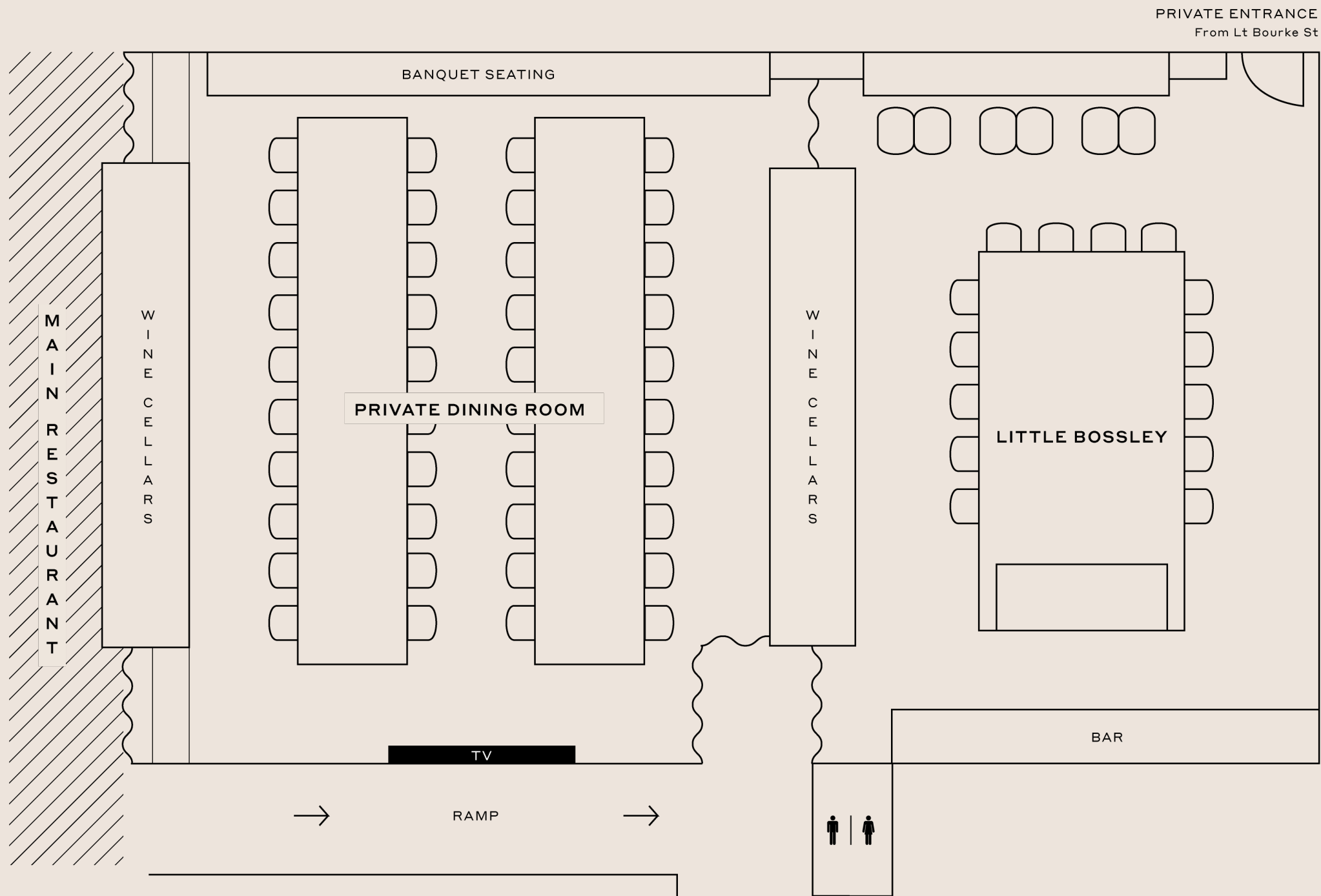
## PRIVATE DINING ROOM

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 80

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

Tasmanian natural oysters, lemon, Tabasco

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

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 days aged, Gippsland, VIC, natural jus

### LARGE

Atlantic salmon, fennel slaw, lemon, dill

Pumpkin tortellini, sage, goats cheese, brown butter sauce

### SIDES

Roasted potato, sage, parmesan

Roasted baby carrots, balsamic, thyme

Leaves, pickled cucumber, radish, balsamic vinaigrette

### 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.

## THREE COURSE - \$105

Choice menu for 14 and under. Groups 15 and above served alternating.

### TO START

Noisette Sourdough, cultured butter

### SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil, Noisette rye bread

Kingfish ceviche, chilli, lime, macadamia pangrattato

Wagyu beef & potato croquette, aged Manchego, romesco

Grilled Abrolhos octopus & spicy chorizo skewer, parsley

### LARGE

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

Duck & chorizo ragu, fresh fettucine, Grana Padano

Roasted eggplant, macadamia nut, mozzarella, pomegranate, arugula, herbs

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

### SHARED SIDES

Triple cooked chips, confit garlic aioli

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

White chocolate panna cotta, pineapple, mango, mint

Local cheese selection, quince paste, fruit bread



Menu subject to change. Dietary options available.



Menu subject to change. Dietary options available.

## FEASTING MENU - \$89

All served sharing

*Minimum of 12 Guests Required*

### TO START

Noisette Sourdough, cultured butter

### SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil,  
Noisette rye bread

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

### LARGE

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

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

Roasted half chicken, black garlic, Tuscan cabbage, asparagus

### SIDES

Triple cooked chips, confit garlic aioli

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

## SHARE MENU - \$68

All served sharing

### TO START

Noisette Sourdough, cultured butter

### SMALL

Handmade local burrata, garden peas, snow pea, lemon, olive oil,  
Noisette rye bread

Wagyu beef & potato croquette, aged Manchego, romesco

Kingfish ceviche, chilli, lime, macadamia pangrattato

### LARGE – Please choose one

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

or

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

### SIDES

Triple cooked chips, confit garlic aioli

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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



Menu subject to change. Dietary options available.

## STANDING



Each person will receive two servings of each selected Canapé and one serving of each selected substantial.

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

### CANAPE PACKAGES

2 HOURS - \$50

Choose three canapés and one substantial canapé.

3 HOURS - \$65

Choose four canapés and two substantial canapés.

4 HOURS - \$85

Choose five canapés and three substantial canapés.

### HOT & COLD

Tuna tartare, pickled chilli, black sesame, gaufrettes GF / NF

whipped goats cheese, pea, truffle, mint tartlets VEG / GF / NF

Gippsland Steak tartare tart, Dijon mayo, horseradish crème fraiche GF/NF

Tomato infused croute, dehydrated tomato, Yarra valley fetta VEG / NF

Lamb rillettes, fennel & herb crumb, seeded mustard GF / NF

prawn, crispy potato, lime aioli GF / DF / NF

slow cooked beef pie, cheddar cheese, pepper, truffle aioli NF

Pumpkin flower, tempura, sweet corn, ricotta, VEG / NF

Jamon croquette, chimmi churri NF

Peking duck wonton, blackened chilli dressing NF

### SUBSTANTIALS

Roast pulled lamb, potato pure, oregano, smoked almond GF

Vodka rigatoni, tomato sugo, chilli, ricotta, basil VEG / NF

Pulled pork, milk bun, pico de gallo, chipotle mayonnaise

Grilled chicken skewer, massaman curry, coriander GF / DF

Beer battered flathead fillets, chips, tartare sauce NF / DF

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Charred corn ribs, paprika, jalapeno & lime salsa VEGAN / GF / NF

Banh mi , crispy pork, chilli, pate, pickled slaw NF

Orecchiette pasta, cauliflower, peas, dill, mint, spinach, herb pangrattato VEG / NF

### DESSERT

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

Selection of macaroons GF

Lemon meringue tartlet, vanilla tart, lemon curd, torched meringue

Selection of mini cheesecakes

Cannoli, orange, chocolate, macadamia nuts

Selection of mini magnums

Menu subject to change. Dietary options available.

## FOOD UPGRADES

<b>CANAPÉS ON ARRIVAL</b>	<b>\$12</b>
Two canapes per person, Chef selection	
<b>OYSTERS ON ARRIVAL</b>	<b>\$12</b>
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.	
<b>CHARCUTERIE BOARD</b>	<b>\$12</b>
minimum 10 guests Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread	
<b>OYSTER, CAVIAR &amp; VODKA STATION</b>	<b>\$35</b>
minimum 20 guests Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots	
<b>ADDITIONAL SHARED SIDE</b>	<b>\$14</b>
Charred greens, smoked almonds, ricotta Roasted baby carrots, balsamic, thyme Celeriac slaw, fennel, apple, truffle	



Menu subject to change. Dietary options available.



# BEVERAGE PACKAGES

## HOUSE

- WINES**  
 Dal Zotto 'Pucino' Prosecco  
 Ross Hill Maya Chardonnay  
 Shaw and Smith Sauvignon Blanc  
 Turkey Flat Rose  
 Counterpoint Shiraz  
 Luna Estate Pinot Noir

- BEERS & CIDER**  
 Carlton Draught  
 Balter XPA  
 Somersby Cider

- NON - ALCOHOLIC**  
 Coke, Coke Zero  
 Lemonade, Solo  
 Orange juice & Apple juice  
 Still & sparkling water

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

## CURTAIN CALL

- WINES**  
 Maison Mumm 'Brut' Prestige  
 Vasse Felix Filius Chardonnay  
 Nick Spencer Hilltops Pinot Gris  
 Brokenwood Rosato  
 Woodstock Deep Sands Shiraz  
 Oakridge Yarra Valley Pinot Noir

- BEERS & CIDER**  
 Carlton Draught  
 Balter XPA  
 Somersby Cider

- NON - ALCOHOLIC**  
 Coke, Coke Zero  
 Lemonade, Solo  
 Orange juice & Apple juice  
 Still & sparkling water

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

## UPSTAGE

- WINES**  
 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

- BEERS & CIDER**  
 Asahi 'Super Dry'  
 Balter XPA  
 Stone & Wood Crisp  
 Somersby Cider

- NON - ALCOHOLIC**  
 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

<b>WINES</b>	
NV Maison Mumm 'Brut Prestige' Marlborough, NZ	\$75
22 Murdoch Hill Chardonnay Adelaide Hills, SA	\$78
22 Nick Spencer Hilltops Pinot Gris Hilltops, NSW	\$62
22 Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS	\$85
22 Brokenwood Rosato SE Australia, AUS	\$75
21 Thousand Candles Pinot Noir Yarra Valley, VIC	\$115
21 Sons of Eden 'Kennedy' GSM Barossa Valley, SA	\$65
21 Ox Hardy Upper Tintara Shiraz McLaren Vale, SA	\$75
<b>BEERS</b>	
Asahi	\$13
Little Creatures Pale Ale	\$11
Balter Captain Sensible	\$12
Somersby Cider	\$12
Soft Drinks	\$4.5
Tea and Coffee	\$5.5
Still / Sparkling Water	\$8

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



## CHAMPAGNE & COCKTAIL UPGRADES

### CHAMPAGNE ON ARRIVAL

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

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

### 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.

### BASIC SPIRITS UPGRADE

Available for events with beverage package

3 HRS + \$30 pp

4 HRS + \$35 pp

### ROUND OF COCKTAILS

FOUR PILLARS BLOODY SHIRAZ SPRITZ \$20 pp

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

SPICY PINEAPPLE MARGARITA \$20 pp

Casa Orendain Blanco Tequila, agave spirit, Crawley's pineapple syrup, lime, chilli

YUZU & PEACH SPRITZ \$20 pp

Four Pillars Fresh Yuzu Gin, tea, native Quandong

APEROL SPRITZ \$14 pp

Aperol, Prosecco and a dash of soda water



## 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.

**Bossley Private Dining**  
Corner Exhibition & Lt Bourke Street,  
Melbourne VIC 3000

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