

PRIVATE DINING

BOSSELEY

EVENT GUIDE



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



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



CHEF'S TABLE VIRTUAL TOUR



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 30

Minimum spends apply



LITTLE BOSSLEY VIRTUAL TOUR



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.

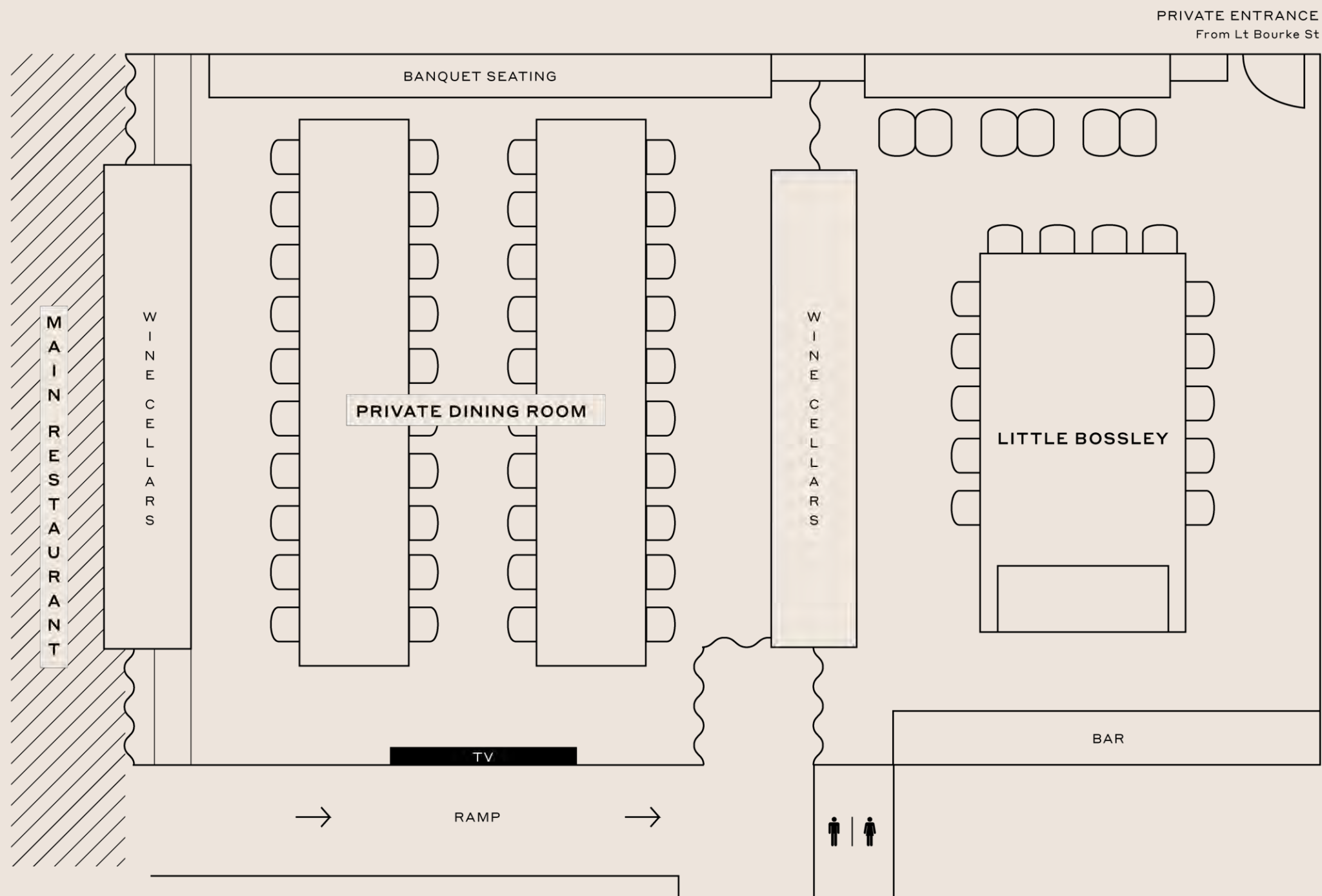
PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 44

Minimum spends apply



PDR VIRTUAL TOUR



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 70

Minimum spends apply



LT BOSSLEY & PDR VIRTUAL TOUR



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



BOSSLEY RESTAURANT VIRTUAL TOUR

“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

Snapper, brioche, chive, truffle dressing
Tasmanian natural oysters, lemon, Tabasco
Cauliflower croquettes, black garlic, ricotta
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
Goats cheese tortellini, sage, baby spinach, brown butter sauce

SIDES

Roasted potato, sage, parmesan
Roasted pumpkin, balsamic, thyme
Iceberg, orange, fennel, hazelnut, pickled cucumber, 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 exclusive Lt Bossley & Private Dining Room events.
Dietary options available.

THREE COURSE - \$115

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

TO START

Noisette Sourdough, cultured butter

SMALL

Stracciatella, pear, hot honey, stone baked

Turkish bread

Beef carpaccio, golden raisin, smoked crème
fraiche, watercress, pine nut

Kingfish ceviche, chilli, lime, macadamia

Pangrattato

Octopus, fennel, labneh, green olive

LARGE

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

Duck & chorizo ragu, fresh rigatoni, Grana
Padano

Grilled cauliflower steak, miso, parsley,
oregano, pomegranate

Pan seared snapper, Port Phillip, chimichurri,
lemon

SHARED SIDES

Triple cooked chips, confit garlic aioli

Iceberg, orange, fennel, hazelnut, pickled
cucumber, green goddess

DESSERTS

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

Tiramisu, coffee, white chocolate,
mascarpone, Kahlua

Apple, ginger crumble, vanilla bean ice cream

Local cheese selection, quince paste, fruit
bread

Menu subject to change. Dietary options available.





Menu subject to change. Dietary options available.

FEASTING MENU - \$99

All served sharing

Minimum of 12 Guests Required

TO START

Noisette Sourdough, cultured butter

SMALL

Stracciatella, pear, hot honey, stone baked Turkish bread

Beef carpaccio, golden raisin, smoked crème fraiche, watercress, pine nut

Kingfish ceviche, chilli, lime, macadamia Pangrattato

LARGE

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

Pan seared snapper, Port Phillip, chimichurri, lemon

Roasted half chicken, charred corn, Tuscan cabbage

SIDES

Triple cooked chips, confit garlic aioli

Iceberg, orange, fennel, hazelnut, pickled cucumber, green goddess

DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

SHARE MENU - \$79

All served sharing

TO START

Noisette Sourdough, cultured butter

SMALL

Stracciatella, pear, hot honey, stone baked Turkish bread

Beef carpaccio, golden raisin, smoked crème fraiche, watercress, pine nut

Kingfish ceviche, chilli, lime, macadamia pangrattato

LARGE – *Please choose one*

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

or

Pan seared snapper, Port Phillip, chimichurri, lemon

SIDES

Triple cooked chips, confit garlic aioli

Iceberg, orange, fennel, hazelnut, pickled cucumber, green goddess

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, chimichurri 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

CANAPÉS ON ARRIVAL	\$12
Two canapes per person, Chef selection	
OYSTERS ON ARRIVAL	\$12
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.	
CHARCUTERIE BOARD	\$12
minimum 10 guests	
Selection of local salami, San Daniele parma ham, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread	
OYSTER, CAVIAR & VODKA STATION	\$35
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	
ADDITIONAL SHARED SIDE	\$14
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

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 Gordnne 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	\$80
22 Murdoch Hill Chardonnay Adelaide Hills, SA	\$78
22 Nick Spencer Hilltops Pinot Gris Hilltops, NSW	\$65
22 Shaw + Smith Sauvignon Blanc Adelaide Hills, AUS	\$78
22 Brokenwood Rosato SE Australia, AUS	\$72
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
BEERS	
Asahi	\$13
Little Creatures Pale Ale	\$12
Balter Captain Sensible	\$12
Somersby Cider	\$14
Soft Drinks	\$4.5
Tea and Coffee	\$5.5
Strangelove Still	\$8
Strangelove Sparkling Water	\$10

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 \$24 pp

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

SPICY PINEAPPLE MARGARITA \$24 pp

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

YUZU & PEACH SPRITZ \$24 pp

Four Pillars Fresh Yuzu Gin, tea, native Quandong

APEROL SPRITZ \$16 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
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“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”