

EAT.
DRINK.
PARTY.
FUNCTIONS.
BEARBRASS.





BearBrass

A WELL KNOWN SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBRASS OFFERS CASUAL WINING AND DINING IN A RELAXED STYLISH ENVIRONMENT.

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR CORPORATE EVENTS, COCKTAIL PARTIES, BIRTHDAYS, ENGAGEMENTS, LADIES EVENTS AND CHRISTMAS CELEBRATIONS.

THERE ARE FABULOUS FUNCTION SPACES AVAILABLE - THE DINING ROOM, RIVERSIDE TERRACES, BRASS BAR & COURTYARD. FULL VENUE TAKEOVERS ARE AVAILABLE FOR LARGER PRIVATE EVENTS.

ALL FOOD AND DRINK SELECTIONS AND DIETARY REQUIREMENTS MUST BE ADVISED TWO WEEKS PRIOR TO YOUR EVENT DATE.

EVENT SALES MANAGER:

ANNALIESE ROLFE

ANNALIESE@REDROCKVENUES.COM.AU

0475 908 877

BY THE RIVER
SHOP G3A, SOUTHGATE RESTAURANT
& SHOPPING PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU



FUNCTION SPACES/CAPACITIES

FRONT TERRACE

UP TO 25 STANDING

BAR TERRACE

UP TO 50 STANDING

FRONT & BAR TERRACE

UP TO 90 STANDING, OR 200 EXTENDED WITH COURTYARD

DINING ROOM

UP TO 40 OR UP TO 50 SIT DOWN EXTENDING ONTO OUR FRONT TERRACE

BRASS BAR

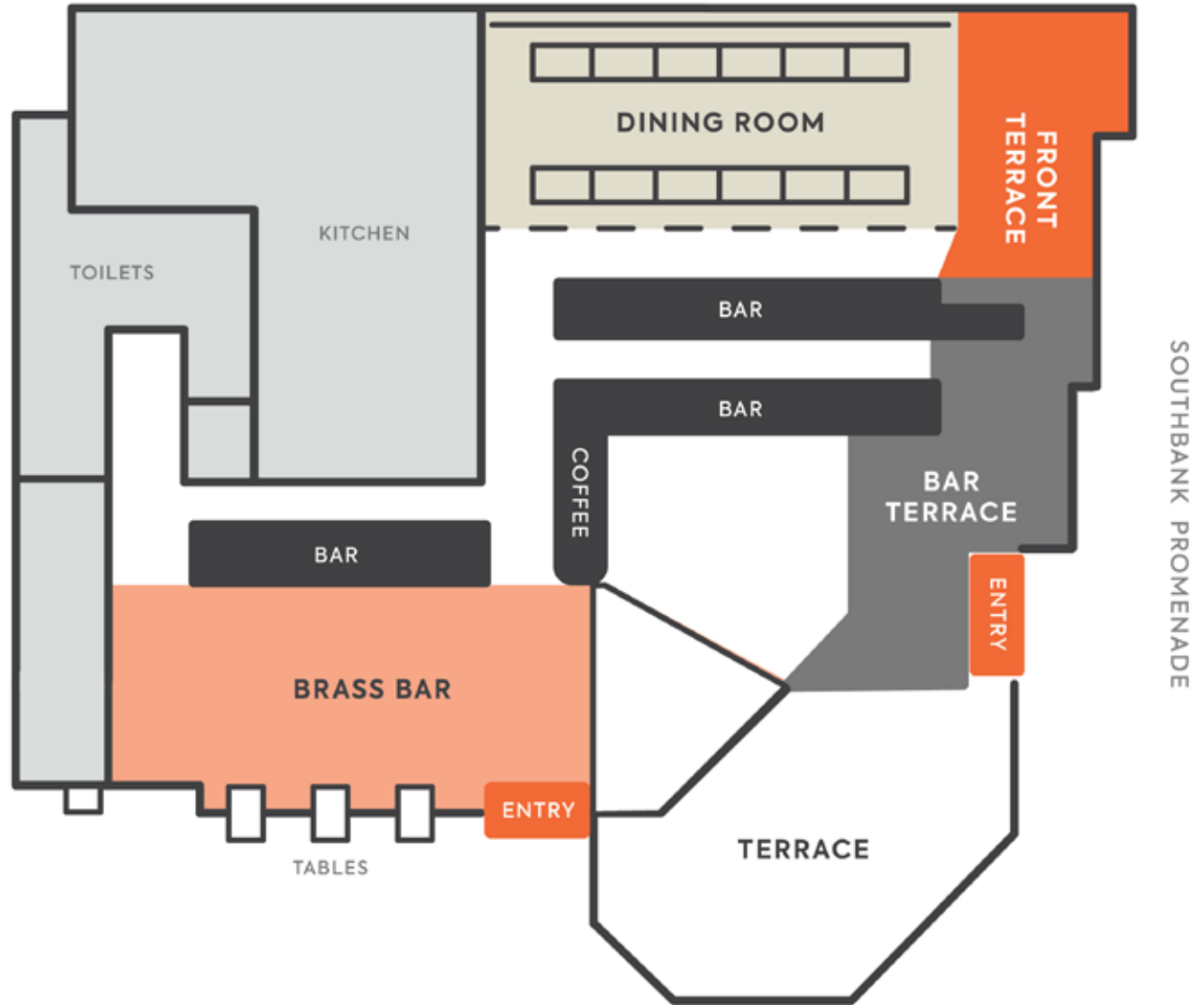
UP TO 30 STANDING OR UP TO 24 SEATED, SEMI - PRIVATE

DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 150 STANDING

EXCLUSIVE VENUE HIRE

UP TO 400 STANDING



THE VENUE





COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

OPTION 1 \$39 PER PERSON

6 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 2 \$52 PER PERSON

8 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 3 \$70 PER PERSON

10 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET
+ 1 SUBSTANTIAL CANAPE



CANAPES

COLD

ZUCHINI FRITTER ^V
ROAST CAPSICUM AJVAR

SMOKED EGGPLANT TARTLET ^V
SESAME, CHIVE

MINI LEEK & FETA QUICHE ^V
ONION JAM

PRAWN SKEWERS
HERB AIOLI

VEGETARIAN RICE PAPER ROLLS ^V
RICE WINE VINEGAR

HOT

VEGAN BEETROOT & QUINOA FALAFEL ^V
SALSA VERDE

SOY & GINGER CHICKEN SKEWERS
SESAME & SHALLOT

MUSHROOM ARANCINI ^V
TRUFFLE MAYONNAISE

FISH GOUJONS
HOUSE TARTAR, PICKLED SHALLOT

SWEET

MINI LEMON MERINGUE TARTS

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

SUBSTANTIAL

GLAZED PORK BELLY BAO
ASIAN SLAW, NAM JIM

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

LEMON PEPPER CALAMARI
AIOLI, LEMON

CHICKEN & MUSHROOM PIES

VEGAN SAUSAGE ROLL ^V
CHIMICHURRI

**SUBSTANTIAL HOT CANAPÉS CAN
BE ADDED TO ANY CANAPÉ
PACKAGE FOR AN ADDITIONAL
\$8.50 PER PIECE**

*MINIMUM OF 20 GUESTS

V - VEGETARIAN



NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

STATIONARY PLATTERS

15 PIECES PER PLATTER

SELECTION OF VEGETARIAN SUSHI \$85 V

VEGAN BRUSCHETTA \$85 V
BEETROOT, WALNUT, BALSAMIC GLAZE

VEGAN SWEET POTATO CROQUETTES \$85 V
TOMATO RELISH, VEGAN AIOLI

CRUMBED & FRIED CHICKEN BITES \$70
CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI \$80 V
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS \$95
CHEESE, TOMATO, PICKLE

CHICKEN & MUSHROOM PIES \$95

VEGAN PLATTER \$85 V

LOW GLUTEN PLATTER \$95

PIZZA PLATTER 8 SLICES \$28
SELECT FROM CURRENT RESTAURANT MENU

DESSERT PLATTERS

20 PIECES PER PLATTER

ALL \$110 PER PLATTER

MINI LEMON MERINGUE TARTS

MINI GELATO CONES

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

V - VEGETARIAN



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DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

2 COURSE \$58 PER PERSON

3 COURSE \$68 PER PERSON

CHOOSE 3 ITEMS FROM EACH COURSE TWO WEEKS PRIOR TO YOUR EVENT, GUESTS WILL THEN SELECT FROM THAT PERSONALISED MENU ON THE DAY

MINIMUM OF 12 GUESTS



ENTRÉE

PAN SEARED SAGANAKI V
HONEY MUSTARD, LEMON, WATERCRESS, SOURDOUGH

FRIED CALAMARI
CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

CLASSIC PRAWN COCKTAIL
AVOCADO, CUCUMBER, COS LETTUCE, MARIE ROSE, CROUTONS

SALT BAKED BEETROOT SALAD V
BEETROOT HUMMUS, CHICKPEA, GLOBE ARTICHOKE, RADISH,
LEMON & OREGANO DRESSING

GLAZED PORK BELLY
CHILLI CARAMEL, ASIAN HERBS, BEAN SHOOTS, GINGER

MAIN

GRILLED BARRAMUNDI FILLET
ARTICHOKE & MUSSEL VINAIGRETTE, CRISPY LEEK

FREE RANGE CHICKEN
SWEET POTATO PURÉE, CHORIZO CRUMB, CHARRED
BROCCOLINI, THYME JUS

BRAISED LAMB SHANK
TOMATO, SMOKED PEPPERS, CHIMICHURRI, PICKLED SHALLOT

SLOW COOKED WAGYU BEEF CHEEK
POTATO MASH, BUTTON MUSHROOM, PEARL ONION,
CROUTON, RED WINE JUS

FRAGRANT CHICKPEA & SWEET POTATO CURRY V
CRISPY SHALLOT, CORIANDER, ROTI

V - VEGETARIAN

SHARED SIDES CAN ALL BE ADDED FOR \$8 PER PERSON

CHIPS

BUTTERED GREEN BEANS

LEAF SALAD SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

DESSERT

FLOURLESS ORANGE CAKE
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

PROFITEROLES
SALTED CARAMEL ICE CREAM, PISTACHIO,
WARM CHOCOLATE SAUCE

WARM STICKY DATE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, CANIED WALNUT

VEGAN RED VELVET CAKE
CASHEW CREAM, RASPBERRY, ROSE

LEMON TART
CRÈME FRAÎCHE



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DINING EVENTS | SHARED TABLE

MENUS SUBJECT TO CHANGE

\$65 PER PERSON MINIMUM OF 12 GUESTS

ENTRÉE

GRAZING PLATE

SELECTION OF CURED MEATS, HOUSE PICKLES, HOUSE DIPS, MARINATED OLIVES, CHUTNEY, CHARRED SOURDOUGH

MAIN SELECT 2

WHOLE ROAST BASS STRAIGHT BEEF RUMP CAP
RED WINE JUS

BAKED HUMPTY DOO BARRAMUNDI
BROWN BUTTER & CAPER

WHOLE ROASTED FREE RANGE CHICKEN
GARLIC & THYME

VEGETARIAN PAELLA V
FIRE ROASTED PEPPERS, CHILLI, GREEN PEAS, MUSHROOM, SAFFRON

SIDES SELECT 2

ROASTED CHAT POTATOES V
KEWPIE MAYONNAISE, SPRING ONION, SEAWEED SALT

BROCCOLINI AMANDINE V
TOASTED ALMONDS, BROWN BUTTER

SAUTEED SEASONAL VEGETABLES V VEGAN AVAILABLE
BUTTER, PARSLEY

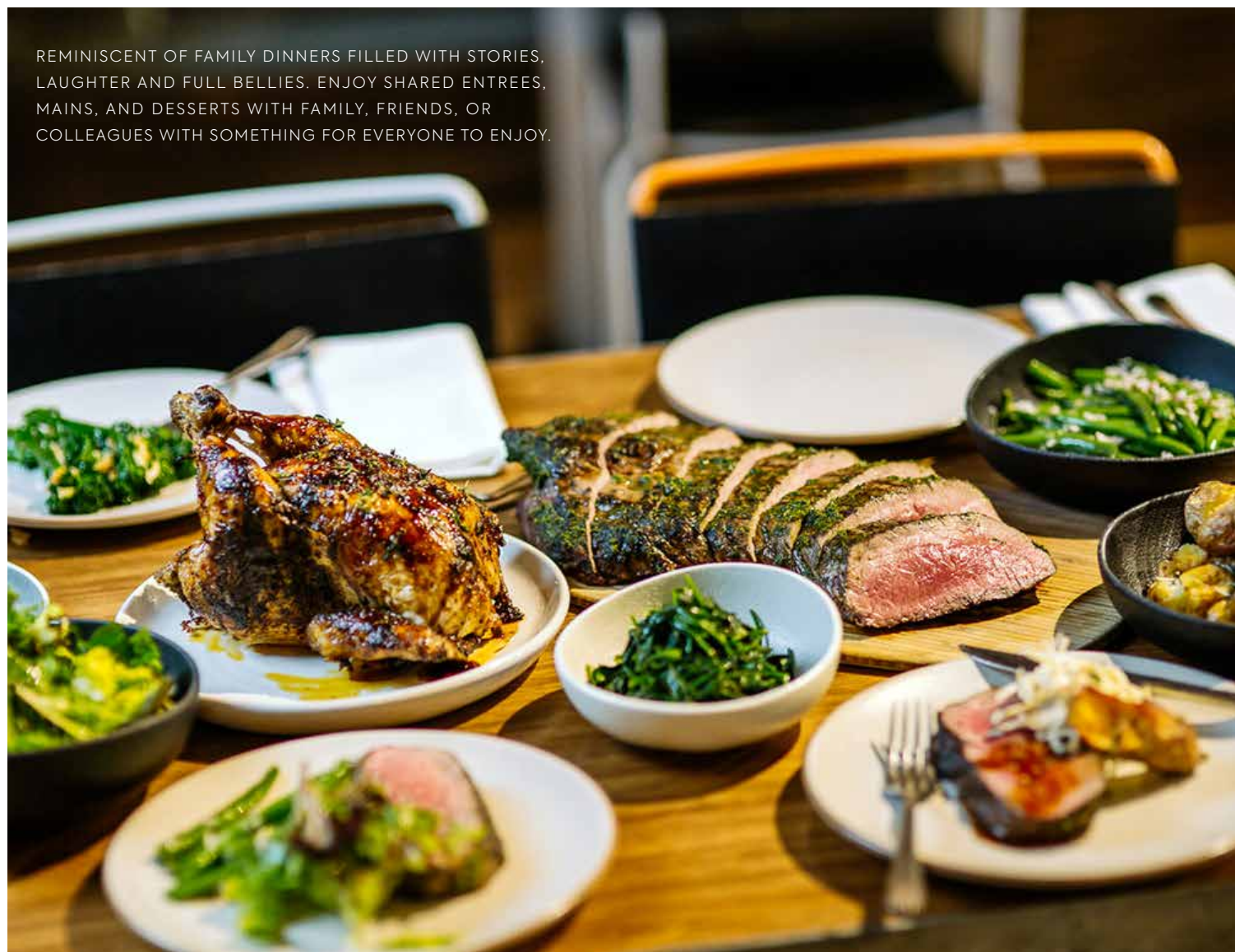
LEAFY GARDEN SALAD V
HOUSE DRESSING

DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

FLOURLESS ORANGE CAKE
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

RED CHERRY PAVLOVA
VANILLA CHANTILLY, MACERATED CHERRIES, STRAWBERRY SORBET, GRATED CHOCOLATE

V - VEGETARIAN



REMINISCENT OF FAMILY DINNERS FILLED WITH STORIES, LAUGHTER AND FULL BELLIES. ENJOY SHARED ENTREES, MAINS, AND DESSERTS WITH FAMILY, FRIENDS, OR COLLEAGUES WITH SOMETHING FOR EVERYONE TO ENJOY.

ADDITIONAL MAIN SELECTION - \$10PP
ADDITIONAL SIDE SELECTION - \$8PP

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BEVERAGE PACKAGES



MENUS SUBJECT TO CHANGE

STANDARD

2 HOURS \$50 PER PERSON

3 HOURS \$60 PER PERSON

4 HOURS \$70 PER PERSON

CARLTON DRAUGHT

BALTER XPA

MAGNERS CIDER 355ML BOTTLES

ROTHBURY ESTATE SPARKLING SA

ROTHBURY SEMILLION SAUVIGNON BLANC HUNTER VALLEY NSW

DEVIL'S LAIR CHARDONNAY MARGARET RIVER WA

T'GALLANT CAPE SCHANCK ROSÉ HEATHCOTE VIC

ROTHBURY ESTATE CABERNET MERLOT SA

SOFT DRINKS, JUICES, TEA, COFFEE

PREMIUM

2 HOURS \$60 PER PERSON

3 HOURS \$70 PER PERSON

4 HOURS \$80 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS

LA MASCHERA PROSECCO SA

CHANDON BLANC DE BLANC YARRA VALLEY VIC

821 SAUVIGNON BLANC MARLBOROUGH NZ

DEVILISH' CHARDONNAY TAS

SECRET STONE PINOT GRIS MARLBOROUGH NZ

WYNN'S 'REFRAMED' ROSÉ COONAWARRA SA

CLOUD STREET PINOT NOIR VIC

SEPPELT 'DRIVES' SHIRAZ HEATHCOTE VIC

CAVALIERE D'ORO CHIANTI CHIANTI ITALY

SOFT DRINKS, JUICES, TEA, COFFEE

DELUXE

2 HOURS \$80 PER PERSON

3 HOURS \$90 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS (DRAUGHT AND BOTTLES)

ALL SPARKLING AND WINE ARE SERVED BY THE GLASS

BASIC SPIRITS

VODKA, GIN, SCOTCH, BOURBON, WHITE AND DARK RUM

SOFT DRINKS, JUICES, TEA, COFFEE



ADD A WELCOME COCKTAIL

CHAT TO OUR EVENTS SALES MANAGER
ABOUT OPTIONS & PRICES



LOCATION

BY THE RIVER

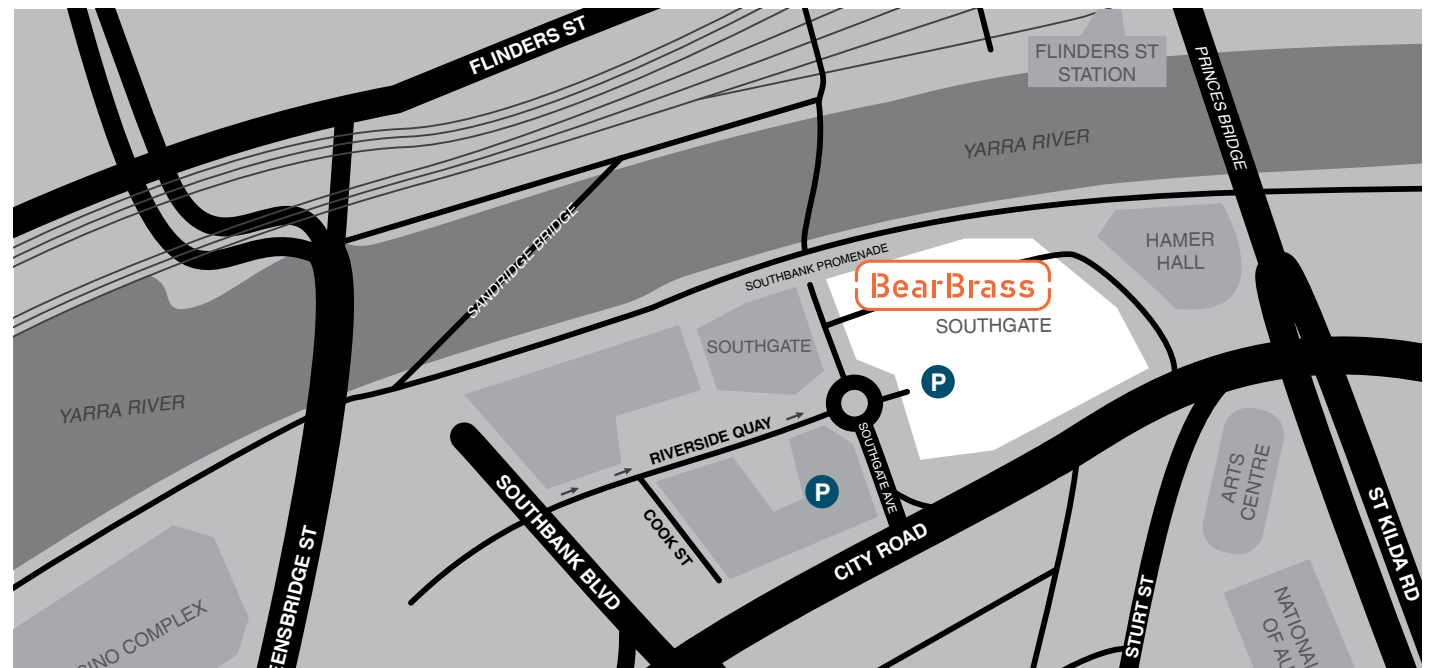
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SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU

BEARBRASS IS LOCATED ON THE YARRA RIVER AT
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.
AN EASY WALK FROM THE CBD, FEDERATION
SQUARE OR CROWN CASINO.

CAR PARKING IS AVAILABLE UNDERNEATH THE
EUREKA TOWER IN THE WILSON CAR PARK,
CORNER OF CITY ROAD AND SOUTHGATE AVENUE
AND ANOTHER WILSON CAR PARK IS LOCATED
OFF SOUTHGATE AVENUE JUST UNDER THE
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.



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