

FUNCTION PACK

WELCOME

Where urban sophistication meets the timeless art of winemaking. At Melbourne Winery, we are redefining how wine is experienced, blending the vibrant energy of Melbourne's CBD with the passion, artistry, and innovation of winemaking. Whether you're planning an intimate gathering, a milestone celebration, or a corporate event, our venue offers a unique space to toast, taste, and connect.

With menus crafted to spotlight exceptional wines, immersive storytelling elements, and the charm of our Digital Sommelier, every event becomes an unforgettable journey into the world of wine and gastronomy. Let us help you create moments that sparkle as much as the wine in your glass.

Welcome to Melbourne Winery - where your story meets ours, one sip at a time. Cheers!

	COCKTAIL CAPACITY		SEATED CAPACITY
	PRIVATE		WIFI





SPACES

FULL VENUE

All yours. The entire winery, moody, magnetic, and made for a damn good time. Whether it's a brand launch, private dinner or a party worth talking about, our full venue transforms into whatever you need it to be. And then some.

Ground floor	400	218	✓	✓

Features:

Oyster Bar
Cheese Room
Large windows
Private bar
Custom food & bev experiences
Wine barrels







CELLAR DOOR

Melbourne charm with bar access, ideal for tastings or cocktail style gatherings.

Features:
High tables
Private bar
Cheese room
Oyster bar

35	28	n/a	✓

MEZZANINE

A private retreat with stunning window views of Flinders lane. Perfect for intimate affairs.

Features:
Private space
Lift-accessbile

50	30	✓	✓





LOUNGE

A cozy space, ideal for casual mingling.

Features:
Comfortable lounge seating
Laneway view

25	n/a	✕	✓







MAIN DINING (Kitchen Side)

Enjoy a front row view of our chefs in action, with flexible seating and standing options.

Features:
Chef interaction
Versatile space

80	52	✗	✓

MAIN DINING (Window Side)

A light filled space with stunning laneway views, ideal for casual and formal gatherings. Can be separated by wine barrels, or used as one whole space.

Features:
Large windows
Versatile space

full area	120	88	✗	✓
area 1	80	56	✗	✓
area 2	40	32	✗	✓





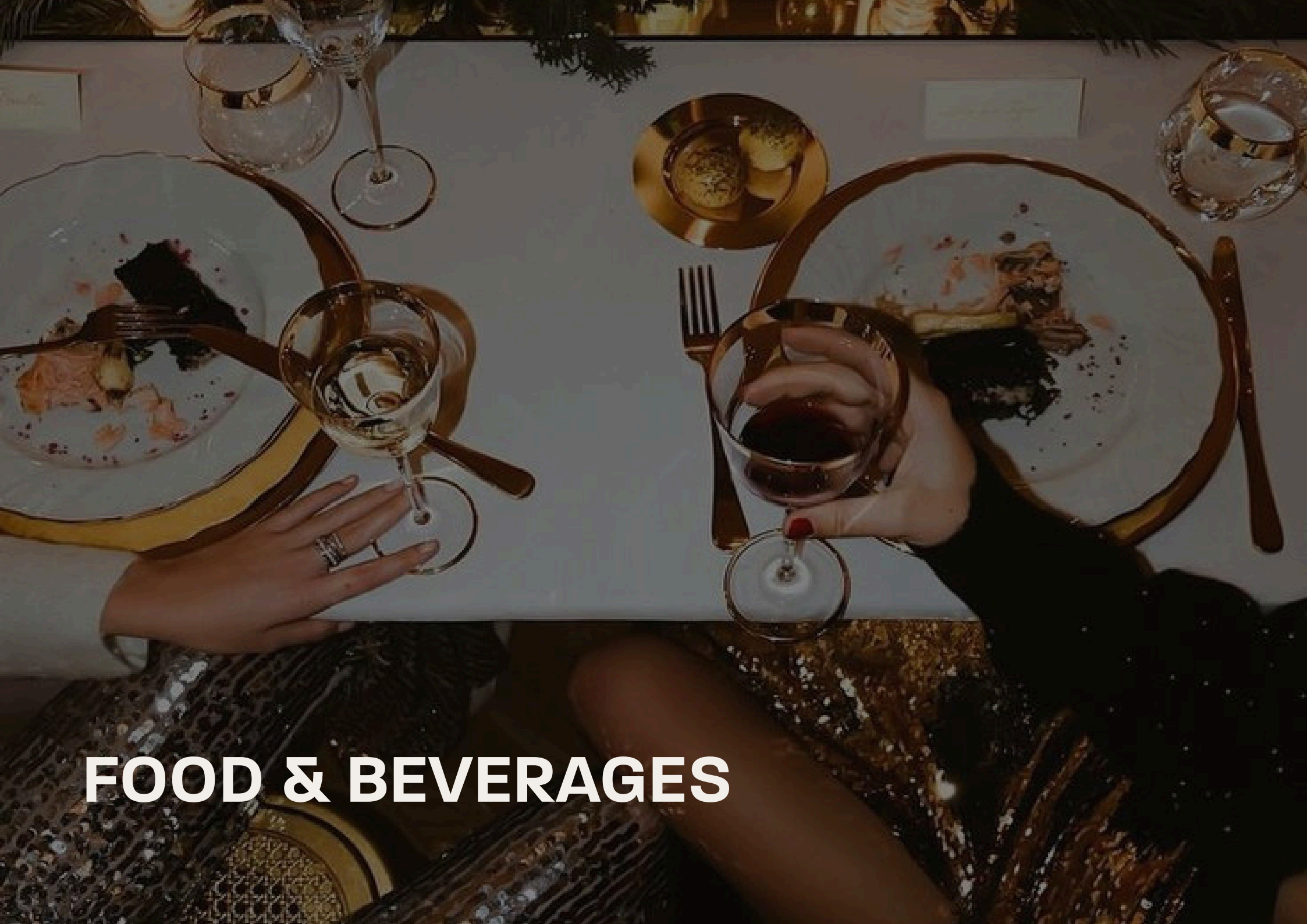
RESERVE

A stunning display of wine bottles, perfect for events that celebrate wine!

Features:
Bottle wall display
Versatile space

full space	60	48	✗	✓
room 1	30	24	✗	✓
room 2	30	24	✗	✓





FOOD & BEVERAGES



SIT DOWN EVENTS

How it works:
Choose a **set menu below,** handpick your favourites (3) from our list on the right, throw in some upgrades if you're feeling extra, and we'll handle the rest. Not sure what to select? Check out the chefs selection.

Select a menu:
Two course set menu - $79pp
Select either 3 entrees & mains OR 3 mains & desserts.

Three course set menu - $89pp
Select 3 entrees, mains, & desserts.

Chefs Selection set menu - $99pp
A seasonal chef's choice menu of seven sharing dishes, showcasing a blend of ocean inspired delicacies, slow smoked meats, and flame- grilled dishes. Served with 3 paired wines.

ENTREE

- **Burrata,** *heirloom tomatoes, hazelnut, harissa, cumin crisp. V, GF*
- **Twice Cooked Pork belly,** *Nashville peach jus, red anjou. GF*
- **Merideth Goats Cheese Croquette**, *black garlic, piquillo peppers, smoked eggplant. V, GF*
- **Local Haloumi**, *green scallion, malbec, chili jam. V, GF*
- **Shucked Oysters**, *watermelon yuzu kosho. GF*

MAIN served with sharing sides & pimento chips.

- **Roasted Spatchcock chicken**, *black rice risotto, salsiccia, dates, garlic parmesan velouté. GF*
- **Cone Bay Barramundi**, *cavolo nero, potato foam, caviar, seaweed beurre monte. GF*
- **King prawns**, *spicy guanciale paste, nduja bisque, mascarpone, lemon paccheri.*
- **Grass Fed Roasted Lamb Shoulder,** *chilli galangal verde, criolla salsa, buttered pancakes.*
- **King Oyster Mushroom Risotto**, *green peas, truffle, gorgonzola butter. V, GF*

DESSERT

- **Limoncello Tart**, *torched meringue, coffee crumb, espresso martini ice cream. V*
- **Chocolate Pistachio Baklava**, *oat honey soil, nougat gelato. V*
- **Baked Cheese**, *candied walnut, honeycomb, raspberry ice cream, thyme crisp. V*

Add starters
- *Cacio e pepe bread. V $6 pp*
- *Salumi board $9.90 pp*

Add Wine Tasting Experience
- *From $15pp, see our 'Beverage Upgrades' on page 17.*

COLD CANAPÉS

- **Shrimp Balchao Cones,** *nigella, tamarind, garlic, curry leaves.*
- **Seared wagyu beef tataki,** *sesame kewpie, citrus gel, crispy shallots.*
- **Salmon éclair,** *smoked salmon rillette, cornichon, pickled shallots, yuzu mayo, salmon roe.*
- **Chicken Liver Parfait,** *pear chutney, brioche.*
- **Char-grilled eggplant involtini,** *Meredith goats' cheese, candied walnut, basil.*
- **Peking Duck Blinis,** *beetroot & apple relish, whipped feta, baby herbs.*
- **Chipotle jackfruit taco,** *corn crisp, salsa fresca, avocado mousse.*
- **Watermelon & Feta Tartar,** *cashew feta, avocado, tograshi, yuzu gel.*

HOT CANAPÉS

- **Parmesan & garlic crumbed chicken,** *tarragon, yuzu mayo*
- **Venison & truffle pie,** *chestnut, port onion relish.*
- **Mushroom & blue cheese arancini** *w/ green goddess aioli.*
- **Butter chicken samosa,** *nigella seeds, cilantro chutney.*
- **Twice cooked pork belly,** *ginger, sake, togarashi honey.*
- **Flash fried calamari,** *harissa, curry leaf, lemon.*
- **Saltbush Lamb fillet,** *green tomato chimichurri.*
- **Jalapeno corn fritters,** *mint pineapple salsa, coconut yoghurt.*



STAND UP EVENTS

How it works:
Pick your canapé package, tailor your selection, then add upgrades if you're feeling a bit extra. Like something substantial, or maybe some sweets? Check the add ons on the next page.

Canapé Packages:

6 Canapés – $40pp.
Choose from 3 hot + 3 cold OR 2 hot + 2cold + 1 substantial + dessert

8 Canapés – $50pp
Choose from 4 hot + 4 cold OR 3 hot + cold + 1 substantial + dessert

10 Canapés – $60pp
Choose from 5 hot + 5 cold OR 4 hot + 4 cold + 1 substantial + dessert

SUBSTANTIAL CANAPÉS

- **Southern fried chicken slider**
  Nashville glaze, slaw, sriracha mayonnaise, buttermilk bun.
- **Rustic pizza slabs**
  Local cheese, handcrafted salami, air dried cured meat.
- **Pulled Beef Brisket**
  Pickled daikon, vermicelli, peanut, hoisin creme, asian herbs.
- **Spelt Battered Fish,**
  Dill pickle, siracha bearnaise, lemon.
- **Slow-cooked lamb shoulder,**
  Ancient grain, salsa verde, hazelnut dukkah, feta.
- **Potato Gnocchi,**
  Spicy alla vodka, confit tomato sugo, basil, stracciatella.
- **Curry Crab Cakes,**
  Mango, cucumber, onion crisp, glass noodle salad.
- **Local Petit Burrata,**
  Heirloom tomato, almond romesco, olive soil.

DESSERT CANAPÉS

- **Old School Doughnut**
  Orange curd, coffee crumb, latte ice cream.
- **Chocolate Pistachio Baklava**
  Oat honey soil, negroni nougat gelato.
- **Baked Cheese**
  Candied walnut, honeycomb, raspberry ice cream, thyme crisp.



ADD MORE?

Because why stop at a few nibbles? Grab something a bit more filling, interactive, or end on a sweet note. Please note: these are available for Cocktail-style functions only.

Substantial Canapes - $8pp
Dessert Canapes - $5pp
Grazing stations - from $20pp

Find our grazing stations on the next page!

GRAZING STATIONS

The below prices are based on a grazing station for 1hr.



CHEESE STATION
$20pp

A selection of Australian & international fine cheeses such as; Triple Cream Brie, Aged Cheddar, and Lartisan Petit Rouge.

Served with artisan crackers, quince relish, nuts, seasonal fruits.



OYSTER STATION
$29pp

Experience the ocean's finest at our live Oyster Bar, featuring a rotating selection of freshly shucked oysters.

Served with classic condiments such as mignonette sauce, house made cocktail sauce and lemon wedge.



ANTIPASTO STATION
$20pp

A curated collision of flavour.

An artisanal selection of cured meats, Aged bresaola, 28months Aged Serrano ham, Cacciatore, Black truffle Salami, House pickles, and stone baked bread.



BEVERAGES

How it works:
You've picked your event style, locked in your menu, now it's wine o'clock. Select a drinks package and enjoy **unlimited pours** for 2 to 4 hours. Go for the Indulgence Package to access our top-tier wines, just choose your five favourites.

Drink packages:
Essential Package
2hrs - $44pp | 3hrs $51pp | 4hrs - $61pp
Elevated Classics Package
2hrs - $55pp | 3hrs - $64pp | 4hrs - $71pp
Indulgence Package
2hrs - $63pp | 3hrs - $72pp | 4hrs - $82pp

ESSENTIALS PACKAGE

NV BRUT
Bellarine, VIC
2025 SAUVIGNON BLANC
Victoria
2025 CHARDONNAY
Adelaide, SA
2025 PINOT NOIR
Bellarine, VIC
2025 SHIRAZ
Adelaide, SA

Stomping Ground Pale Ale
Melbourne Winery Lager
Soft Drinks

ELEVATED CLASSICS PACKAGE

NV PROSECCO
King Valley, VIC
2025 PINOT GRIGIO
Bellarine, VIC
2025 PINOT NOIR
Bellarine, VIC
2025 G.S.M
Heathcote, VIC

Stomping Ground Pale Ale
Melbourne Winery Lager
Soft Drinks

INDULGENCE PACKAGE

Choose five wines from the list below:

NV PROSECCO
King Valley, VIC
NV CUVEE BRUT
Bellarine, VIC
2025 RIESLING
Clare Valley, SA
2025 SAUVIGNON BLANC
Marlborough, NZ
2025 PINOT GRIS
Bellarine, VIC
2025 CHARDONNAY
Bellarine, VIC
2025 ROSÉ
Bellarine, VIC
2025 PINOT NOIR
Bellarine, VIC
2025 G.S.M
Heathcote, VIC | Mclaren Vale, SA
2025 SHIRAZ
Bellarine, VIC
2025 SHIRAZ
Heathcote, VIC
2025 CABERNET SAUVIGNON
Bellarine, VIC

Stomping Ground Pale Ale
Melbourne Winery Lager
James Boag Light
Soft Drinks

BEVERAGE UPGRADES

Cocktails on arrival – *$15pp*

Set the tone with a crafted cocktail upon arrival. Choose from:

- *Pornstar Martini*
- *Espresso Martini*
- *Aperol Spritz*
- *Whiskey sour*

Bubbles on arrival – *From $9pp*

A glass of crisp, effervescent sophistication for every guest. Choose from:

- *Melbourne Winery NV Cuvee Brut*
- *Melbourne Winery NV Prosecco*
- *Champagne - $14pp*

A Champagne Moment

Fit for those who seek something far above indulgence... Unlimited Champagne, straight from France.

- *2hrs for $26pp*
- *3hrs for 37pp*
- *4hrs for $47pp*

On Tap - *$7pp*

Appreciate the art of a well-poured brew?

- *Melbourne Winery Lager*
- *Stomping Ground Pale Ale*
- *Stone & Wood Pacific Pale Ale*

Premium Imported Beers - *$8pp*

Handpicked to compliment the occasion

- *Corona*
- *Heineken*
- *Asahi*
- *Peroni*

Classic Spirits – *$18pp*

Because not everyone is a wine lover.

- *Chivas 12 Scotch*
- *Absolut Vodka*
- *Beefeater Gin*
- *Havana Club Rum*
- *Hennessy VS Cognac*
- *Maker Mark Bourbon*

Top Shelf Spirits - *$28pp*

For those who seek a more refined pour

- *Absolut Elyx Vodka*
- *Malfy Gin*
- *Chivas XV 15yo blended scotch*
- *Glenlivet 12yo single malt*
- *Woodford Reserve Bourbon*
- *Martell VS Cognac*

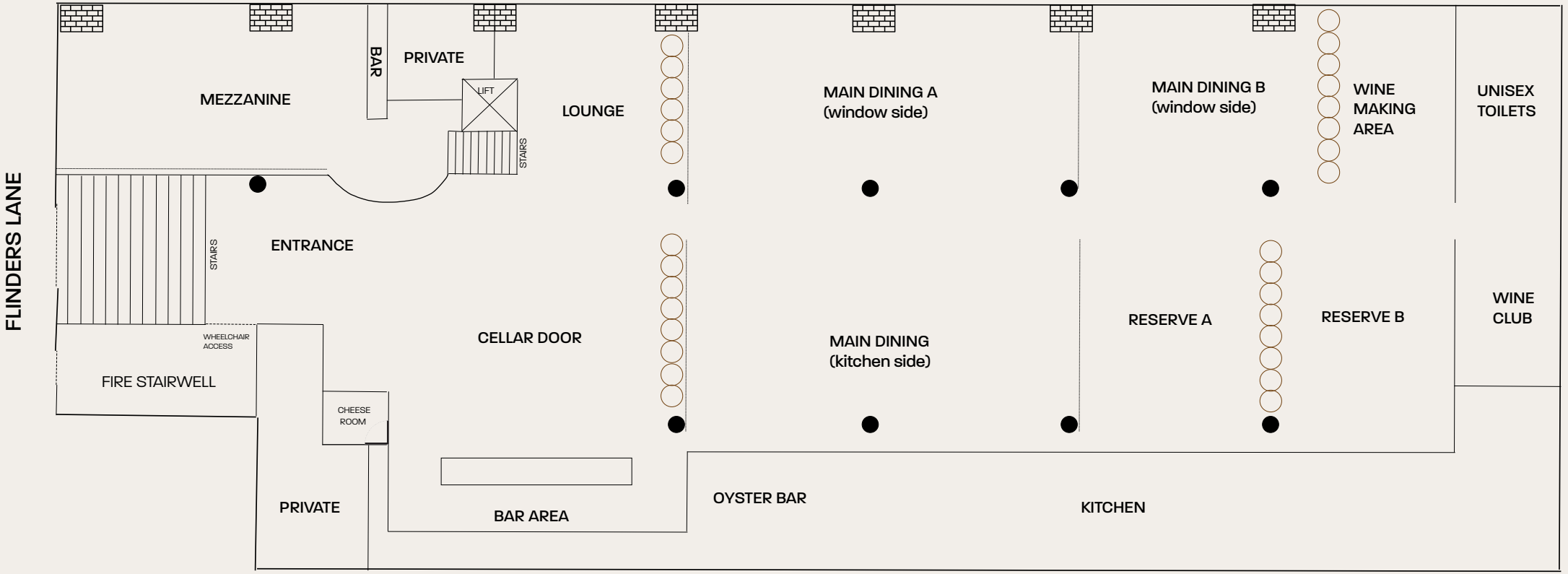
Wine Tasting Experience

Dive into our wine flights. Enjoy 5 x 30ml pours with a wine expert. For seated events only.

- *Essentials Collection Wines - $15pp*
- *Elevated Classics Collection Wines - $20pp*
- *Indulgence Collection Wines - $25pp*



FLOORPLAN



KEY

- Moveable Wine Barrels
- Sheer Curtains
- Brick pillars
- Round Pillars



247 FLINDERS LANE, MELBOURNE

This isn't just another event space. It's Ross House, a survivor of Melbourne's industrial boom, born in 1898 as a textile warehouse for the powerhouse Sargood family. The architecture? Rare. Designed by Sir John Sulman, this is his only work still standing in the city. Thick red brick. Heavy arches. Steel bones. Built to last...and last it did.

Over the decades, it morphed. From merchant muscle to community heartbeat. Activists, environmentalists, social justice warriors, this building gave them a base, and Melbourne listened.

And now? The ground level has been converted to an urban winery. But not the soft kind.

At Melbourne Winery, we've taken everything this building stood for...boldness, originality, soul, and poured it into the walls, the menu, the wine. When you host here, you're not just throwing an event. You're activating something. You're writing the next scene in a story that's always been about doing things differently.

History never tasted this good.