



FUNCTION PACK

EOFY *OFFER*

Book an event of 30+ people in May, June, or July 2026 and choose from the below offers:

Take 15% off the bill

OR

Upgrade your packages on us

- Your wines? Upgraded.
- Your canapés? More of them.
- Your event? Now comes with a complimentary food station.

OR

Going all in?

Full venue takeover = everything above + a DJ on us.

AND

\$200 OFF entertainment

Quote our name when you book with Melbourne Entertainment Co for \$200 off your entertainment pack!

Full T&Cs on our website.



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

EMAIL: INFO@MELBOURNEWINERY.AU

PHONE: 03 9967 6655

ADDRESS: 247 FLINDERS LANE, MELBOURNE 3000





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.

Features:

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

				
Ground floor	400	218	✓	✓





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-accessible

			
50	30	✓	✓





LOUNGE

A cozy space, ideal for casual mingling.

Features:

Comfortable lounge seating
Laneway view

25	n/a	X	✓





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	X	✓

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 between 2 courses, OR 3 courses. Then select 3 dishes you'd like per course. Not sure what you want? or want more variety? Go with Chef's Selection!

AL A CARTE (up to 50 guests)

\$79pp 2 course OR \$89pp 3 course

ALTERNATE DROP (over 50 guests)

\$75pp 2 course OR \$85pp 3 course

CHEF'S SELECTION — \$99pp

A curated shared menu of 7 seasonal dishes with 3 paired wines

ENTREE

- **Natural Oyster**
shallot mignonette (gf)
- **Fiery Chicken**
creamy hummus, gunpowder, curry leaf (gf)
- **Black Salt & Pepper Calamari**
guindilla peppers, gomashio, lemon (gf)
- **Cauliflower mac & cheese croquette**
confit garlic mayo, manchego snow (v)
- **Greek Lamb Belly**
charcoal finished, garlic honey feta whip, dill pickles (gf)

MAIN *served with sharing side of fries & maroulousalta salad*

- **Spiced Chicken Breast**
crispy potato, quinoa, broccoli salad, dill yoghurt (gf)
- **Cone Bay Barramundi**
cavallero nero, mussel leek chowder (gf)
- **Heirloom Tomato Gnocchi**
cashew pesto, tomato, basil, burrata (v)
- **250gm M+3 Grass Fed Scotch fillet**
whipped potato puree, peppercorn sauce (gf)
- **Prawn Paccheri Pasta**
guanciale paste, chili, lemon, mascarpone, lobster bisque

DESSERT

- **Sticky Toffee Pudding**
butterscotch sauce, vanilla bean ice cream
- **Burnt Basque Cheesecake**
berry compote

Add starters

- *Olive oil 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 Popcorn, *chilli salami dip, salsa verde.* GF
- Seared wagyu beef tataki, *sesame kewpie, citrus gel, crispy shallots.* GF
- 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.* GF, V
- Peking Duck Blinis, *beetroot & apple relish, whipped feta, baby herbs*
- Chipotle jackfruit taco, *corn crisp, salsa fresca, avocado mousse.* GF, VG
- Watermelon & Feta Tartar, *cashew feta, avocado, tograshi, yuzu gel.* GF, VG

HOT CANAPÉS

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



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 + 2 cold + 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 GF
- Spelt Battered Fish,
Dill pickle, siracha bearnaise, lemon
- Slow-cooked lamb shoulder,
Ancient grain, salsa verde, hazelnut dukkah, feta GF
- Potato Gnocchi,
Spicy alla vodka, confit tomato sugo, basil, stracciatella V
- Curry Crab Cakes,
Mango, cucumber, onion crisp, glass noodle salad GF
- Local Petit Burrata,
Heirloom tomato, almond romesco, olive soil GF, V

DESSERT CANAPÉS

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



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

1hr \$20pp | 2hr \$30pp

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

1hr \$29pp | 2hr \$45pp

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

1hr \$20pp | 2hr \$30pp

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 PINOT GRIS

Bellarine, VIC

2024 CHARDONNAY

Adelaide, SA

2025 ROSÉ

Bellarine, VIC

2023 PINOT NOIR

Bellarine, VIC

2021 SHIRAZ

Adelaide, SA

Melbourne Winery Lager

Soft Drinks

ELEVATED CLASSICS PACKAGE

NV CUVÉE BRUT

Bellarine, VIC

2024 PINOT GRIGIO

Bellarine, VIC

2024 RIESLING

Clare Valley, SA

2024 ROSÉ

Bellarine, VIC

2024 PINOT NOIR

Bellarine, VIC

2022 G.S.M

McLaren Vale, SA

Melbourne Winery Lager

Kosciuszko

Soft Drinks

INDULGENCE PACKAGE

Choose five wines from the list below:

NV PROSECCO

King Valley, VIC

NV CUVÉE BRUT

Bellarine, VIC

2024 RIESLING

Clare Valley, SA

2024 SAUVIGNON BLANC

Marlborough, NZ

2025 STEVE MADDEN PINOT GRIS

Limited Edition | Bellarine, VIC

2024 CHARDONNAY

Bellarine, VIC

2024 ROSÉ

Bellarine, VIC

2025 ORANGE

Bellarine, VIC

2024 PINOT NOIR

Bellarine, VIC

2022 G.S.M

McLaren Vale, SA

2024 SHIRAZ

Bellarine, VIC

2022 SHIRAZ

Heathcote, VIC

2024 CABERNET SAUVIGNON

Bellarine, VIC

Melbourne Winery Lager

Kosciuszko

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
- Moët & Chandon Impérial- \$15pp

A Champagne Moment

Unlimited Moët & Chandon Impérial! Fit for those who seek something far above indulgence...

- 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.

- Baxter Vodka
- Tanqueray London Dry Gin
- Bundaberg Small Batch Silver Reserve Rum
- Hennessy VS Cognac
- Maker Mark Bourbon

Top Shelf Spirits - \$28pp

For those who seek a more refined pour

- Belvedere Vodka
- Tanqueray 10 Gin
- Glenmorangie Original
- Hennessy V.S.O.P
- Woodford Reserve Bourbon

Wine Tasting Experience

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

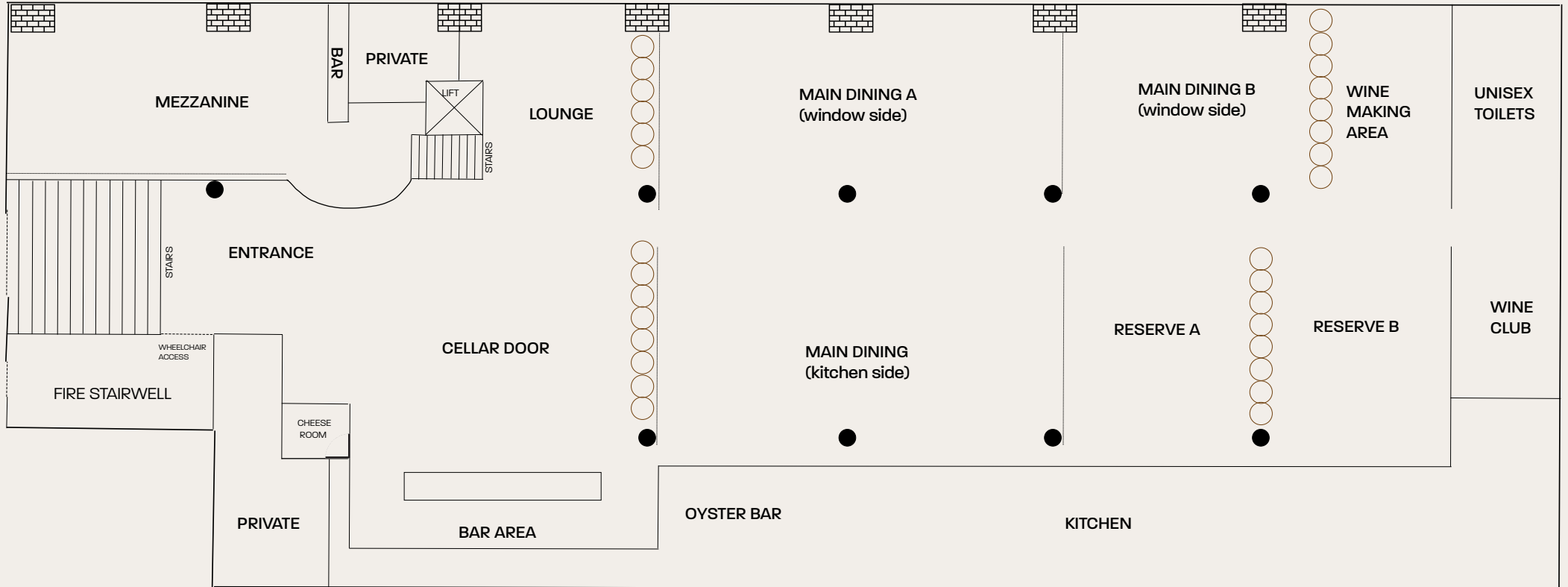
- Essentials Collection Wines - \$15pp
- Elevated Classics Collection Wines - \$20pp
- Indulgence Collection Wines - \$25pp



FLOORPLAN



FLINDERS LANE



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.