

PRIVATE DINING



# BÖSSLEY

FESTIVE EVENT GUIDE



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







## 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 25

Minimum spends apply

 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.

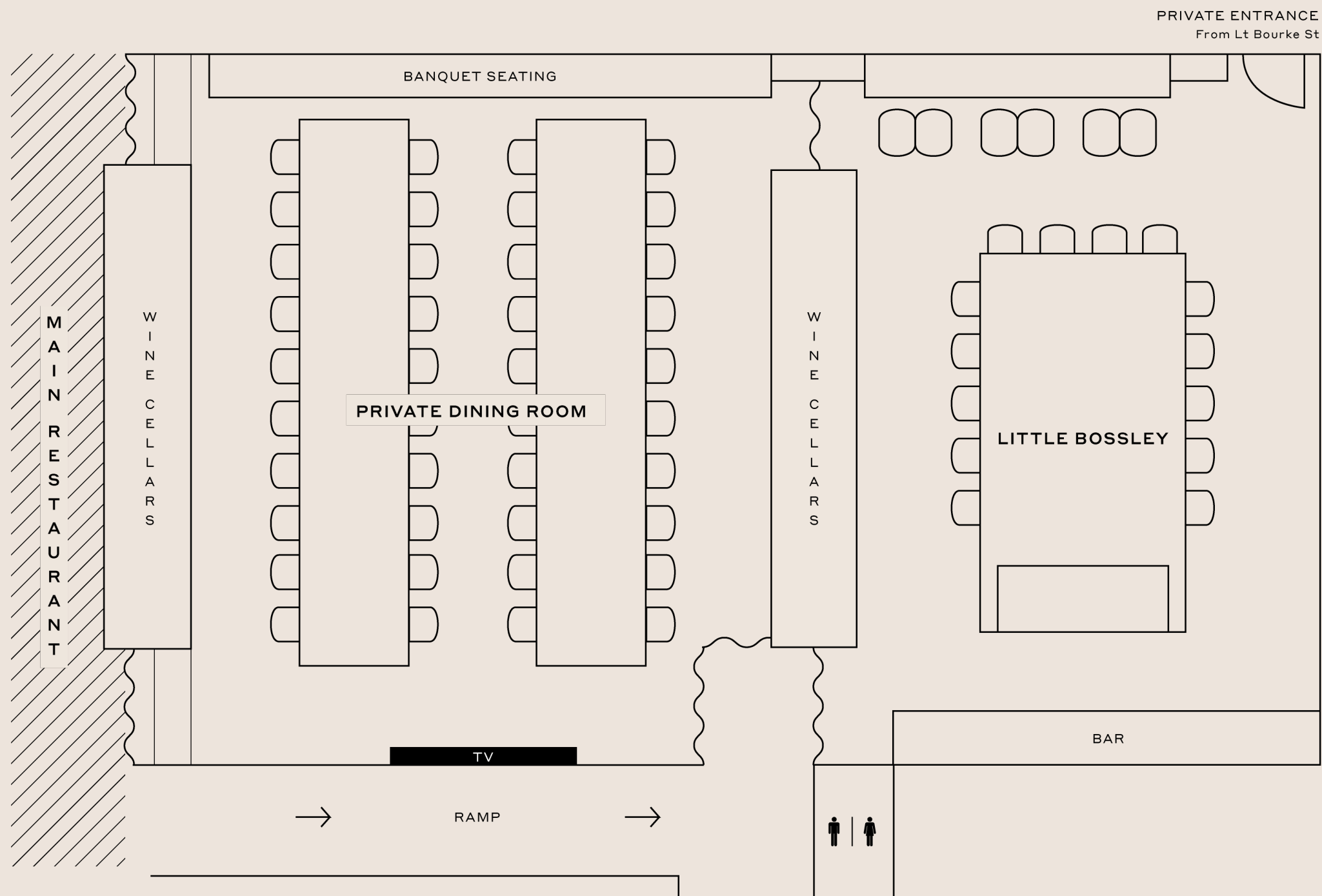
PDR (Private Dining Room) offers an intimate atmosphere with seats for 44 – all with views of floor-to-ceiling wine cellars and a presentation-ready TV.

SEATED 44

Minimum spends apply



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.

SEATED 58  
Across both spaces  
COCKTAIL 70

Minimum spends apply

 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

 VIRTUAL TOUR

**“ORDER FROM THIS SECTION WHEN  
YOU KNOW THEY’RE PAYING.”**







## 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

Kingfish ceviche, chilli, lime, macadamia pangrattato

Duck liver parfait, orange, mandarin, brioche

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

Selection of San Daniele parma ham, spicy salami, bresaola, Noisette bread

### CARVING - *Please choose one*

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, sample menu shown. 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

Gippsland eye fillet carpaccio, pink peppercorn, arugula, capers, Grana Padano

Kingfish ceviche, chilli, lime, macadamia pangrattato

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

Grilled Abrolhos octopus & spicy chorizo skewer, parsley

### LARGE

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

Duck & chorizo ragu, fresh rigatoni, Grana Padano

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

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

### SHARED SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Pavlova, vanilla cream, strawberry, rhubarb

White chocolate panna cotta, pineapple, mango, mint

Menu subject to change, sample menu shown. Dietary options available.







Menu subject to change, sample menu shown. Dietary options available.

## FEASTING MENU - \$99

All served sharing

*Minimum of 12 Guests Required*

### TO START

Noisette Sourdough, cultured butter

### SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Duck liver parfait, orange, mandarin, brioche

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

### LARGE

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

Sticky glazed ham, cherries, rosemary

Asparagus & zucchini tart, truffle, ricotta

### SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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

Pavlova, vanilla cream, strawberry, rhubarb



## SHARE MENU - \$79

All served sharing

### TO START

Noisette Sourdough, cultured butter

### SMALL

Kingfish ceviche, chilli, lime, macadamia pangrattato

Duck liver parfait, orange, mandarin, brioche

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

### LARGE – *Please choose one*

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

or

Sticky glazed ham, cherries, rosemary

### SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Leaves, pickled cucumber, radish, balsamic vinaigrette

### DESSERTS

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



Menu subject to change, sample menu shown. 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, jalapeño & lime salsa VEGAN / GF / NF

Bánh mì, 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, sample menu shown. Dietary options available.



# FOOD UPGRADES

CANAPÉS ON ARRIVAL	\$12pp
Two canapes per person, Chef selection	
OYSTERS ON ARRIVAL	\$12pp
Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings.	
CHARCUTERIE BOARD	\$12pp
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	\$35pp
Minimum 20 guests	
Freshly shucked selection of oysters served with Tabasco and lemons. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots	
ADDITIONAL SHARED SIDE	\$14ea
Roasted leeks, labneh, hazelnut, chicken skin	
Charred greens, smoked almonds, ricotta	
Roasted pumpkin, balsamic, thyme	



Menu subject to change, sample menu shown. 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 Gordonne 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'		\$80
Marlborough, NZ		
22 Murdoch Hill Chardonnay		\$78
Adelaide Hills, SA		
22 Nick Spencer Hilltops Pinot Gris		\$65
Hilltops, NSW		
22 Shaw + Smith Sauvignon Blanc		\$78
Adelaide Hills, AUS		
22 Brokenwood Rosato		\$72
SE Australia, AUS		
21 Thousand Candles Pinot Noir		\$115
Yarra Valley, VIC		
21 Sons of Eden 'Kennedy' GSM		\$65
Barossa Valley, SA		
21 Ox Hardy Upper Tintara Shiraz		\$75
McLaren Vale, SA		
BEERS		
Asahi		\$13
Little Creatures Pale Ale		\$12
Balter Captain Sensible		\$12
Somersby Cider		\$14
Soft Drinks		
Tea and Coffee		\$4.5
Strangelove Still		\$5.5
Strangelove Sparkling Water		\$8
		\$10

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







FESTIVE UPGRADES

FESTIVE FUN \$5 pp

Festive fun add-on with classic Christmas bonbons, simple & elegant decorations

CHAMPAGNE ON ARRIVAL

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

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

BLOODY CHAMPERS TOWER

Add this sparkling showstopper to your event, featuring prosecco paired with a vibrant twist of Four Pillars Bloody Shiraz Gin. Perfect for making your festive moments even more unforgettable.  
55 glass tower \$790  
30 glass tower \$560

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.

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

BROKEN BEAN ESPRESSO MARTINI \$24 pp  
Broken Bean Coffee Liqueur, Australian Wheat Vodka, cold brew coffee

APEROL SPRITZ \$16 pp  
Aperol, Prosecco and a dash of Soda Water

BASIC SPIRITS UPGRADE

Available for events with beverage package

- 3 HRS + \$30 pp
- 4 HRS + \$35 pp





## 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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Melbourne VIC 3000

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