

**FUNCTIONS AT**

*The*  
**LOCAL**

PORT MELBOURNE



**THELOCALPORTMELBOURNE**  
**22 BAY STREET, PORT MELBOURNE**

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# BAY VIEW ROOM

Offering a choice of function spaces in a prime location at the Port Phillip Bay end of Bay Street, The Local is the perfect function venue in Port Melbourne for your next event or party. Whether you're celebrating a birthday, hosting a cocktail party or organising a corporate event, our friendly and professional function team can help you create the perfect occasion to suit your theme, budget and food and beverage requirements.

  
110

  
200

  
2

  
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# PLATTER MENU

25 PIECES PER PLATTER

## SOMETHING COLD

Tomato & red onion bruschetta with Italian glaze (LD, V, VGO) | 80  
 Mixed sushi platter, soy sauce, wasabi (LD, LG, VO) | 80  
 Prawn tostada with guac & tomato salsa | 90  
 Mixed rice paper roll, soy sauce (LD, LG, VO, VGO) | 95  
 Fresh oysters with shallot vinaigrette (LD, LG) | 165

## SOMETHING HOT

Mini beef sliders, cheese, pickles, mustard, ketchup | 110  
 Mushroom skewers, seasonal veg with Italian glaze (LD, LG, VG) | 95  
 Vegetarian spring rolls with sweet chilli (LD, VG) | 75  
 Ricotta & spinach rolls with tomato chutney (V) | 85  
 Salt & pepper chicken (LG) | 100  
 Pork & fennel sausage rolls, ketchup | 95  
 Garlic honey soy pork belly bites (LG) | 90  
 Mac n cheese croquettes | 90  
 Prawn gyoza, soy sauce (LD, V) | 90

## SOMETHING SWEET

Triple chocolate brownie bites (V) | 80  
 Cheesecake bites (V) | 80  
 Fresh seasonal fruit platter (LD, LG, VG) | 110

## INDIVIDUALS

Fish taco with guac, salsa, lemon (LD) | 9  
 Mini fish & chip cone (LD) | 9  
 Salt & pepper calamari bowl (LD, LGO) | 9  
 Halloumi & veg skewers with Italian glaze (LG, V) | 9  
 Mushroom bruschetta, avo, tomato (VGO, V) | 9  
 Popcorn chicken with chipotle | 9





# SIT DOWN (ALTERNATE DROP)

2 COURSE - 63 | 3 COURSE - 74

## STARTERS

CHOICE OF 3

Garlic butter scallops with cauliflower fritter  
Cured prawn tostada with guac, tomato salsa (LD)  
Pork belly with garlic honey soy (LD, LG)

## MAINS

CHOICE OF 3

ALL MAINS SERVED WITH ROAST SEASONAL VEG, COLESLAW

Slow cooked beef ribs with red wine jus (LD, LG)  
Roasted half chicken with peppercorn sauce (LG)  
Pan fried fish with ratatouille (LD, LG)  
Grilled pumpkin with chimichurri sauce (LD, LG, VG)  
Goats cheese & beetroot salad, quinoa, dutch carrot (LG, V)

## DESSERTS

Triple chocolate brownie, vanilla ice cream, berry compote (V)  
Berry pavlova with whipped cream (V)  
Cheesecake (V)

(LG) Low Gluten (LD) Low Dairy (V) Vegetarian (VG) Vegan (LGO) Low Gluten Option  
(LDO) Low Dairy Option (VO) Vegetarian Option (VGO) Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





# BBQ AND GRAZING

## BBQ PACKAGE – MINIMUM 30 PEOPLE

ALL BBQ PACKAGES SERVED WITH A SELECTION OF SALADS - POTATO / SLAW / HOUSE & FRESH BREADS

Sausage sizzle (LD, LG) | 20 pp

Aussie BBQ - Prawns / Steak / Burgers / Snag (LD, LG) | 45 pp

BBQ skewers - Beef / Lamb / Chicken (LD, LG) | 30 pp

## CHEESE & CURED MEAT GRAZING STATION - IDEAL FOR 6 TO 12 PEOPLE

Selection of soft & hard cheeses, cured & smoked meats, fresh seasonal fruits, chutneys, breads, crackers (LGO) | 30 pp



# BEVERAGE PACKAGES

DURATION	STANDARD	PREMIUM	DELUXE
2 hours	\$44 pp	\$57 pp	\$69 pp
3 hours	\$57 pp	\$67 pp	\$80 pp
4 hours	\$69 pp	\$80 pp	\$90 pp

## STANDARD PACKAGE

SPARKLING  
Mr. Mason Sparkling Cuvee Brut NV

WHITE  
Dottie Lane Sauvignon Blanc

RED  
Henry & Hunter Shiraz Cabernet

ROSÉ  
Hearts Will Play Rose

DRAUGHT BEER  
Carlton Draught

CIDER  
James Squire Orchard Crush

NON-ALCOHOLIC  
Selection of soft drinks & juice

## PREMIUM PACKAGE

SPARKLING  
Mr. Mason Sparkling Cuvee Brut NV

WHITE  
Dottie Lane Sauvignon Blanc  
Mandoletto Pinot Grigio  
Scotchmans Hill Chardonnay

RED  
Henry & Hunter Shiraz Cabernet  
Devils Corner Pinot Noir  
Hidden Sea Shiraz

ROSÉ  
Hearts Will Play Rose

DRAUGHT BEER  
Choice of 3 Tap Beers

CIDER  
James Squire Orchard Crush

NON-ALCOHOLIC  
Selection of soft drinks & juice





# BEVERAGE PACKAGES

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## DELUXE PACKAGE

### SPARKLING

Alpha Box & Dice ‘Tarot’ Prosecco NV

### WHITE

821 South Sauvignon Blanc -

Marlborough, NZ

Mandoletto Pinot Grigio

Paloma Riesling

Scotchmans Hill Chardonnay

### ROSÉ

Chandon Brut Rose

SUD Rose

### RED

Devils Corner Pinot Noir

Marques de Tezona Tempranillo

Heartland ‘Spice Trader’ Shiraz

### TAP BEER AND CIDER

Complete Selection of Tap Beer & Cider

### BOTTLED BEER AND CIDER

Corona

Asahi

O’Brien’s Gluten Free Premium Lager

Balter Cerveza

Victoria Bitter

James Boags Light

Peroni Nastro 3.5%

Great Northern Super Crisp

Magners Irish Cider

Somersby Pear Cider

### NON-ALCOHOLIC

Selection of soft drinks & juice





# BEVERAGE PACKAGES

## SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$27 per person, minimum of 20 guests.

### SPIRIT PACKAGE INCLUDES:

Vodka  
Gin  
Bourbon  
Whisky  
Rum

## COCKTAILS

Treat your guests to a classic cocktail on arrival. Available on a pre-ordered basis and priced at 13 dollars per cocktail when you order more than 40, please speak to a member of our functions team for further information.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.

## BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.