

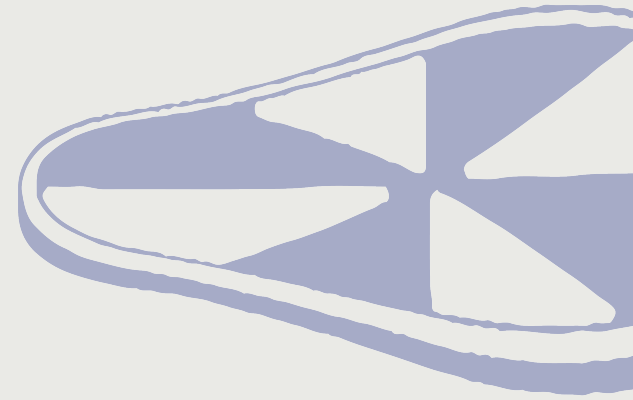


FUNCTION PACK 2023 / 2024

90 Swan Street, Cremorne 3121

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www.posty.com.au



HEY THERE

Whether you're celebrating a birthday, hosting a special event or just planning a well overdue catch up, our friendly team can help you create the perfect event to suit any occasion.

The venue can be hired exclusively with access to the beer garden overlooking Richmond's bustling Swan Street, with a range of grazing items and woodfire pizzas available.





WOOD DINING

A space to suit all types of events. Situated in the heart of the venue, our cosy, stylish dining lounge is the perfect location to celebrate with your crew. Throw in some mouth-watering woodfire pizzas & delicious cocktails & there is no better place to party than the Posty. Exclusive events available, chat to our team for more info!



COURTYARD

Gather the gang and organise the perfect party overlooking the hustle & bustle of Swan St. Whether it's a milestone birthday celebration, hens or bucks gathering or an overdue team-building event, we have all the ingredients to make an epic party at The Posty.



SEATED MENU

2 COURSE \$58

Shared starters + pick 3 pizzas

3 COURSE \$69:

Shared starters + pick 3 pizzas, flatbreads, chutneys + fruit pastes

SHARED STARTERS:

Garlic Pizza Bread | Whipped white bean and smoky eggplant

Roasted Halloumi | Smoked peppers, hot honey

Classic Squid Fritto | Dressed rocket, lemon and aioli,

Rocket Salad | pear, reggiana, walnuts, cherry + balsamic

PIZZA - Choice of:

MARGHERITA | Sugo, mozzarella + basil (v)

PEPPERONI | Napoli, Smoked mozzarella + sugo

SALSICCIA | Pork and fennel sausage, wild broccoli, sugo, mozzarella

MEATBALL | Chilli, sugo, parmesan, basil + fior di latte

FUNGHI | Medley of mushrooms, confit garlic, fior di latte, basil + pepper

VERDE | Zucchini, eggplant, basil pesto, smoked mozzarella, capsicum + balsamic

CHILLI PRAWN | Zucchini, chilli, confit garlic, fior di latte + capers

PROSCIUTTO | Roasted peaches, fior di latte, rocket, confit garlic, white balsamic

DESSERT:

Cheese, flatbreads, chutneys + fruit pastes

Seasonal changes may apply

(v) vegetarian (vg) vegan (gf) gluten friendly (df) dairy friendly (o) option

CANAPE MENU

\$35pp | 6 canapés \$46pp | 8 canapés \$58pp | 10 canapés

COLD CANAPES:

California roll, prawn, avo Sushi, soy, wasabi (vgo+gf)

Tuna Nigiri, kewpie, soy, pickled ginger (gf)

Confit Roma tomato on toast, Persian feta, basil, balsamic (v+vgo+gfo)

Open Salmon bagel, creme fraiche, dill. pickle (gfo)

Market Oysters + mignonette (gf+df)

"Beef" + seasonal veg Rice Paper Rolls w. hot + sour dressing (vg+gf)

Prawn Tostada, whipped avo + salsa (gf+df)

Broccoli + goats cheese tart, thyme (v+gfo+vgo)

HOT CANAPES

Buttermilk Fried Chicken, Franks hot sauce, pickle (gf)

Bolognese arancini, truffle aioli (gf+v)

Pork + Fennel sausage roll + tomato sauce

Beef and Red Wine pie + tomato relish

Winter veg Spring Roll + truffle ponzu (vg)

Halloumi Bites + honey fruit compote (v+gf)

Chicken Kiev Bites, Chilli aioli, fried parsley

SWEET CANAPES:

Blackberry + gin, Meringue Tarts (v)

Cool little Doughnuts (v)

Chefs Macaroon (v+gf)

GRAZERS:

Gnocchi, Pumpkin, Pepitas, Goats Cheese (vgo) \$12

Cos Caesar, Bacon, Crouton Crumble (vgo) \$9

Fish and Chips (gfo) \$10

Mini Cheeseburgers (vgo+gf) \$10

Seasonal changes may apply

(v) vegetarian (vg) vegan (gf) gluten friendly (df) dairy friendly (o) option





PLATTERS

For casual gatherings + smaller parties | 25 pieces

Artichoke dip, pumpkin seeds + grilled bread (vg+gfo) 65.0

California Roll, prawn, avo sushi, soy, wasabi (vgo+gf) 110.0

Tuna Nigiri, kewpie, soy, pickled ginger (gf) 110.0

“Beef” + seasonal veg Rice Paper Rolls w. hot + sour dressing (vg+gf) 110.0

Broccoli + goats cheese tart, thyme (v+gfo) 110.0

Bolognese arancini, truffle aioli (gf+v) 125.0

Pork + Fennel sausage roll w. tomato sauce 125.0

Winter veg spring roll w. truffle ponzu (vg) 110.0

Chicken Kiev Bites w. chilli aioli, fried parsley 110.0

GRAZING TABLE: 2k per table

A 2 meter grazing table prepared by our chef, think lots of local cheeses, artisan smoked and cured meats, loads of fruits fresh and dried from the Yarra Valley Farms and local producers, bread from our pals at Backhaus Bakery, flatbreads, chutneys and condiments to match

Seasonal changes may apply

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BEVERAGE PACKAGE

BASIC PACKAGE:

\$44pp | 2 hours

\$57pp | 3 hours

\$69pp | 4 hours

PREMIUM PACKAGE:

\$55pp | 2 hours

\$67pp | 3 hours

\$80pp | 4 hours

BASIC PACKAGE:

Mr Mason Sparkling Cuvee Brut NV

Dottie Lane Sauvignon Blanc

Hearts Will Play Rose

Henry & Hunter Shiraz Cabernet

Tap Beer & Cider - Carlton Draught, Stone & Wood Pacific Ale, Furphy Original Ale,

James Squire Orchard Crush Apple Cider

Soft drink, juice selection

PREMIUM PACKAGE:

Mr Mason Sparkling Cuvee Brut NV

Mandoletto Pinot Grigio

Paloma Reisling

Scotchman's Hill "The Hill" Chardonnay

Dottie Lane Sauvignon Blanc

821 South Sauvignon Blanc

Hearts Will Play Rose

Guilty by Association Pinot Noir

Henry & Hunter Shiraz Cabernet

The Hidden Sea Shiraz

Wynns 'The Gables' Cabernet Sauvignon

Marques De Tezona Tempranillo

Tap Beer & Cider - Carlton Draught, Stone & Wood Pacific Ale,

Furphy Original Ale, James Squire Orchard Crush Apple Cider

Soft drink, juice selection

ADD ONS:

\$27pp | house spirit package

\$26pp | premium spirit package

\$15pp | arrival seasonal cocktail

\$19pp | house cocktails (Barrel

Aged Negroni, Espresso Martini,

P*rn Star Martini, Amaretto Sour,

Posty Spritz)

\$10pp | local bottled beer

\$19pp | international bottled beer

BEVERAGE PACKAGE NOT TICKLING YOUR FANCY?

We can also organise a cash bar, or drinks on consumption.

Seasonal changes may apply

