

**P O S T Y**  
BAR · PIZZA

FUNCTION PACK



## 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.



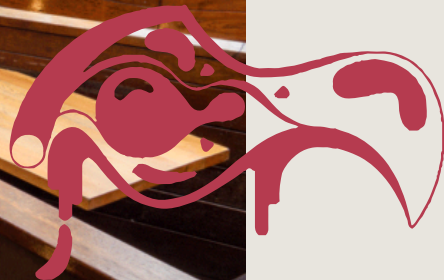
## INDOOR DINING

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

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

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

BIANCA | Prosciutto, buffalo mozzarella, fior di latte, lemon zest, extra virgin olive oil

#### DESSERT:

Cheese, flatbreads, chutneys + fruit pastes

Seasonal changes may apply

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

# CANAPE MENU

\$37pp | 6 canapés | \$45pp | 8 canapés | \$56pp | 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:

Meringue Tarts (v)  
Cool little Doughnuts (v)  
Chefs Macaroon (v+gf)

## GRAZERS:

Gnocchi, Pumpkin, Pepitas, Goats Cheese (vgo) \$12.50  
Cos Caesar, Bacon, Crouton Crumble (vgo) \$12.50  
Fish and Chips \$12.50  
Mini Cheeseburgers \$12.50

Seasonal changes may apply

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## PLATTERS

**For casual gatherings + smaller parties | 25 pieces**

Fried chicken, Frank's hot sauce, pickle 125.0

Bolognese arancini, truffle aioli (gf+v) 125.0

Pork + fennel sausage roll w. tomato sauce 125.0

Beef + red Wine pie 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

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# BEVERAGE PACKAGE

## **BASIC PACKAGE:**

\$48pp | 2 hours

\$61pp | 3 hours

\$75pp | 4 hours

## **PREMIUM PACKAGE:**

\$59pp | 2 hours

\$73pp | 3 hours

\$87pp | 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, Posty Express Lager

Strongbow Apple Cider (Bottle)

Soft drink, juice selection, low & non alcoholic beers

## **PREMIUM PACKAGE:**

Mr Mason Sparkling Cuvee Brut NV

Alpha Box & Dice Prosecco

Dottie Lane Sauvignon Blanc

Pennello Pinot Grigio DOC

Hearts Will Play Rose

Sud Rose

Henry & Hunter Shiraz Cabernet

Coldstream Hills Pinot Noir

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

James Squire Alcoholic Ginger Beer

Strongbow Apple Cider (Bottle)

Soft drink, juice selection, low & non alcoholic beers

## **BEVERAGE PACKAGE NOT TICKLING YOUR FANCY?**

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

Seasonal changes may apply

## **ADD ONS:**

\$29pp | house spirit package

\$15pp | arrival seasonal cocktail

\$10pp | local bottled beer

\$19pp | international bottled beer

