

EAT.
DRINK.
PARTY.
FUNCTIONS.
BEARBRASS.





BearBrass

A WELL KNOWN SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBASS OFFERS CASUAL WINING AND DINING IN A RELAXED STYLISH ENVIRONMENT.

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR CORPORATE EVENTS, COCKTAIL PARTIES, BIRTHDAYS, ENGAGEMENTS, LADIES EVENTS AND CHRISTMAS CELEBRATIONS.

THERE ARE FABULOUS FUNCTION SPACES AVAILABLE - THE DINING ROOM, RIVERSIDE TERRACES, BRASS BAR & COURTYARD. FULL VENUE TAKEOVERS ARE AVAILABLE FOR LARGER PRIVATE EVENTS.

ALL FOOD AND DRINK SELECTIONS AND DIETARY REQUIREMENTS MUST BE ADVISED TWO WEEKS PRIOR TO YOUR EVENT DATE.

EVENT SALES MANAGER:
ANNALIESE ROLFE
FUNCTIONS@BEARBASS.COM.AU
0475 908 877

BY THE RIVER
SHOP G3A, SOUTHGATE RESTAURANT
& SHOPPING PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBASS.COM.AU

10% SURCHARGE APPLIES ON SUNDAYS. 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS 1.4% SURCHARGE APPLIES TO ALL MERCHANT CARD TRANSACTIONS.



FUNCTION SPACES/CAPACITIES

FRONT TERRACE

UP TO 25 STANDING

BAR TERRACE

UP TO 50 STANDING

FRONT & BAR TERRACE

UP TO 75 STANDING, OR 140 EXTENDED WITH COURTYARD

DINING ROOM

UP TO 40 OR UP TO 50 SIT DOWN EXTENDING ONTO OUR FRONT TERRACE

BRASS BAR

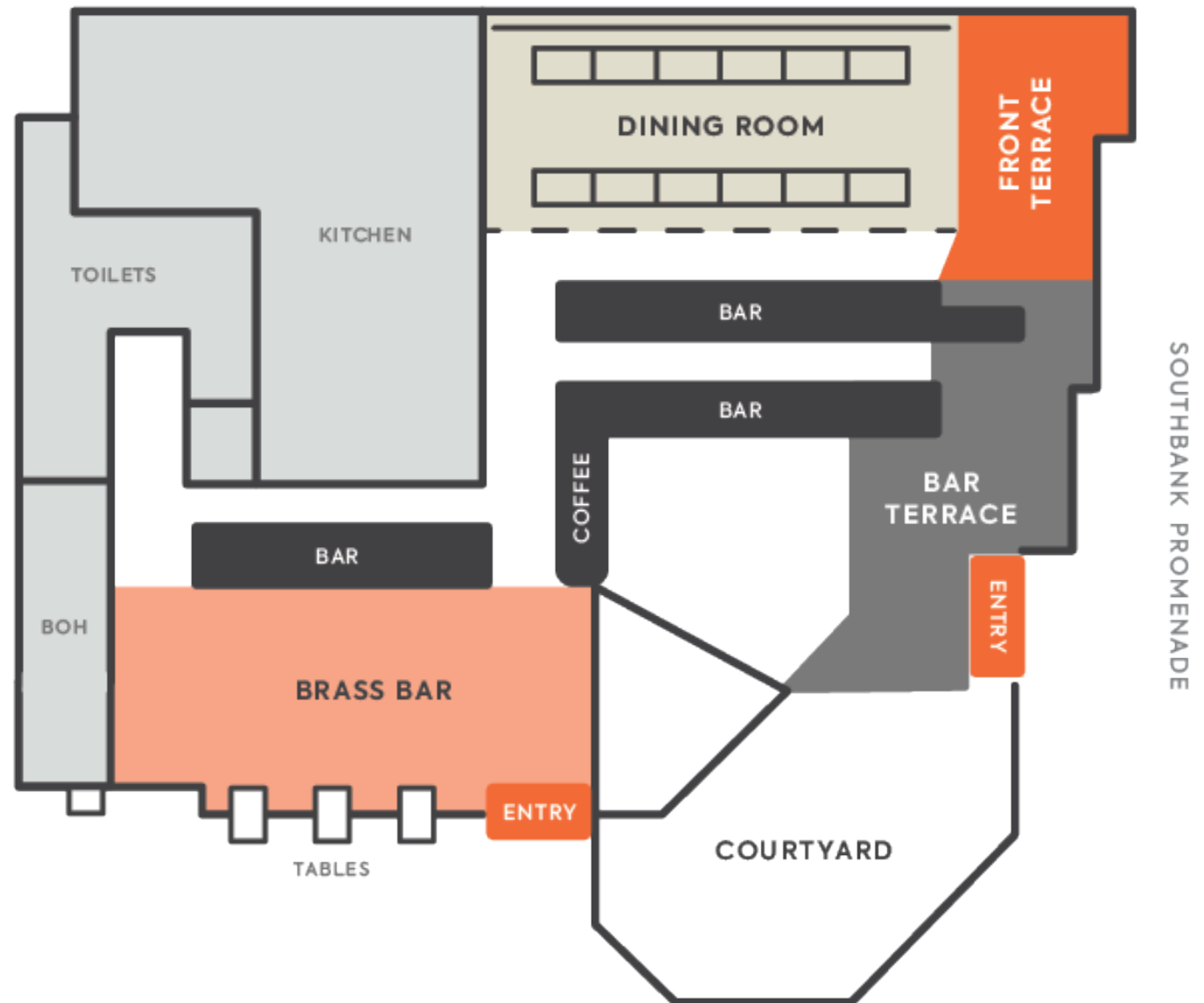
UP TO 30 STANDING OR UP TO 22 SEATED, SEMI - PRIVATE

DINING ROOM, FRONT TERRACE & BAR TERRACE

UP TO 130 STANDING

EXCLUSIVE VENUE HIRE

UP TO 300 STANDING



THE VENUE





COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

OPTION 1 \$39 PER PERSON

6 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 2 \$52 PER PERSON

8 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 3 \$70 PER PERSON

10 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET
+ 1 SUBSTANTIAL CANAPE



CANAPES

COLD

ZUCCHINI FRITTER ^V
ROAST CAPSICUM AJVAR

SMOKED EGGPLANT TARTLET ^V
SESAME, CHIVE

MINI LEEK & FETA QUICHE ^V
ONION JAM

PRAWN SKEWERS
HERB AIOLI

VEGETARIAN RICE PAPER ROLLS ^V
RICE WINE VINEGAR

HOT

POTATO & SPINACH ROSTI ^V
PAPRIKA AIOLI

SOY & GINGER CHICKEN SKEWERS
SESAME & SHALLOT

MUSHROOM ARANCINI ^V
TRUFFLE MAYONNAISE

FISH GOUJONS
HOUSE TARTAR, PICKLED SHALLOT

SWEET

MINI LEMON MERINGUE TARTS

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

SUBSTANTIAL

GLAZED PORK BELLY BAO
ASIAN SLAW, NAM JIM

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

LEMON PEPPER CALAMARI
AIOLI, LEMON

CAULIFLOWER, CHEESE & LEEK PIES ^V

VEGAN SAUSAGE ROLL ^V
CHIMICHURRI

SUBSTANTIAL HOT CANAPÉS CAN
BE ADDED TO ANY CANAPÉ
PACKAGE FOR AN ADDITIONAL
\$8.50 PER PIECE

*MINIMUM OF 20 GUESTS

V - VEGETARIAN



NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

STATIONARY PLATTERS

15 PIECES PER PLATTER

SELECTION OF VEGETARIAN SUSHI \$85 V

VEGAN BRUSCHETTA \$85 V
BEETROOT, WALNUT, BALSAMIC GLAZE

VEGAN SWEET POTATO CROQUETTES \$85 V
TOMATO RELISH, VEGAN AIOLI

CRUMBED & FRIED CHICKEN BITES \$70
CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI \$80 V
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS \$95
CHEESE, TOMATO, PICKLE

CAULIFLOWER, CHEESE & LEEK PIES \$95 V

VEGAN PLATTER \$85 V

LOW GLUTEN PLATTER \$95

PIZZA PLATTER 8 SLICES \$28
SELECT FROM CURRENT RESTAURANT MENU

DESSERT PLATTERS

20 PIECES PER PLATTER

ALL \$110 PER PLATTER

MINI LEMON MERINGUE TARTS

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

CHOCOLATE BROWNIE SQUARES

V - VEGETARIAN



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DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

2 COURSE \$58 PER PERSON

3 COURSE \$68 PER PERSON

CHOOSE 3 ITEMS FROM EACH COURSE TWO WEEKS PRIOR TO YOUR EVENT, GUESTS WILL THEN SELECT FROM THAT PERSONALISED MENU ON THE DAY

MINIMUM OF 12 GUESTS



ENTRÉE

BURRATA V

CONFIT TOMATO, OLIVE, BASIL, GRILLED BREAD

FRIED CALAMARI

CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

TUNA TAKAKI

SOY, SESAME, SHALLOT, CHILLI, SPRING ONION

WARM GRAIN SALAD VG

BEETROOT HUMMUS, PARSLEY, ALMONDS, LEMON, ROASTED BEETROOT

GLAZED PORK BELLY

CHILLI CARAMEL, ASIAN HERBS, BEAN SHOOTS, GINGER

MAIN

BARRAMUNDI FILLET

CAVOLO NERO, WOMBOK, SAUCE VIERGE, CORIANDER

ROASTED FREE RANGE CHICKEN BREAST

POTATO PURÉE, CAVOLO NERO, BACON BUTTER SAUCE

BRAISED LAMB SHANK

TOMATO, SMOKED PEPPERS, CHIMICHURRI, PICKLED SHALLOT

SLOW COOKED BEEF CHEEK

CAULIFLOWER PURÉE, LARDONS, BUTTON MUSHROOM, GARLIC CHIPS

VEGAN WINTER CURRY VG

CRISPY SHALLOT, CORIANDER, ROTI

V - VEGETARIAN VG - VEGAN

SHARED SIDES CAN ALL BE ADDED FOR \$8 PER PERSON

CHIPS

BUTTERED GREEN BEANS

LEAF SALAD SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

DESSERT

FLOURLESS ORANGE CAKE

CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

PROFITEROLES

SALTED CARAMEL ICE CREAM, PISTACHIO, WARM CHOCOLATE SAUCE

WARM STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, CANDIED WALNUT

VEGAN RED VELVET CAKE

CASHEW CREAM, RASPBERRY, ROSE

VANILLA PANNACOTTA

POACHED PEAR, LEMON & HONEY TUILLE



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CASUAL DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

2 COURSE \$40 PER PERSON

CHOOSE FROM THIS MENU ON THE DAY

MINIMUM OF 20 GUESTS

ENTRÉE

MAC & CHEESE CROQUETTES V

HOUSE ROMESCO

FRIED CALAMARI

CURRIED MAYONNAISE, PARSLEY

FISH TACOS (3)

BATTERED FISH GOUJON, GHERKIN, CAPER
MAYONNAISE, CABBAGE SLAW

WARM GRAIN SALAD VG

BEETROOT HUMMUS, PARSLEY, ALMONDS,
LEMON, ROASTED BEETROOT

CHICKEN WINGS

SMOKEY BBQ SAUCE, RANCH DRESSING

MAIN

FISH & CHIPS

BEER BATTERED FISH, PICKLED ONION,
GARDEN SALAD, CHIPS, TARTAR SAUCE

PROSCIUTTO PIZZA

TOMATO BASE, BUFFALO MOZZARELLA,
ROQUETTE, PARMESAN

BEARBRASS BEEF BURGER

180G ANGUS BEEF & CARAMELISED ONION
PATTY, LETTUCE, TOMATO, ONION, AMERICAN
CHEESE, PICKLES, BURGER SAUCE, CHIPS

SLOW COOKED BEEF CHEEK

CAULIFLOWER PURÉE, BUTTON MUSHROOM,
LARDONS, GARLIC CHIPS

FREE RANGE CHICKEN SCHNITZEL

280G CRUMBED CHICKEN BREAST, CABBAGE
SLAW, JUS, LEMON, CHIPS

NOTE: VEGETARIAN BURGER & PIZZA AVAILABLE

V - VEGETARIAN VG - VEGAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.



DINING EVENTS | SHARED TABLE

MENUS SUBJECT TO CHANGE

\$65 PER PERSON MINIMUM OF 12 GUESTS

ENTRÉE

GRAZING PLATE

SELECTION OF CURED MEATS, HOUSE PICKLES,
HOUSE DIPS, MARINATED OLIVES, CHUTNEY,
CHARRED SOURDOUGH

MAIN SELECT 2

WHOLE ROAST BASS STRAIGHT BEEF RUMP CAP
RED WINE JUS

BAKED HUMPTY DOO BARRAMUNDI
BROWN BUTTER & CAPER

WHOLE ROASTED FREE RANGE CHICKEN
GARLIC & THYME

VEGEN WINTER CURRY V
CRISPY SHALLOT, CORIANDER, ROTI, PICKLE

SIDES SELECT 2

ROASTED CHAT POTATOES V
KEWPIE MAYONNAISE, SPRING ONION, SEAWEED SALT

SAUTEED BROCCOLINI V
GARLIC, CHILLI, PARMESAN

WARM GRAIN SALAD V
BEETROOT HUMMUS, PARSLEY, ALMONDS, LEMON,
ROASTED BEETROOT

LEAFY GARDEN SALAD V
HOUSE DRESSING

DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

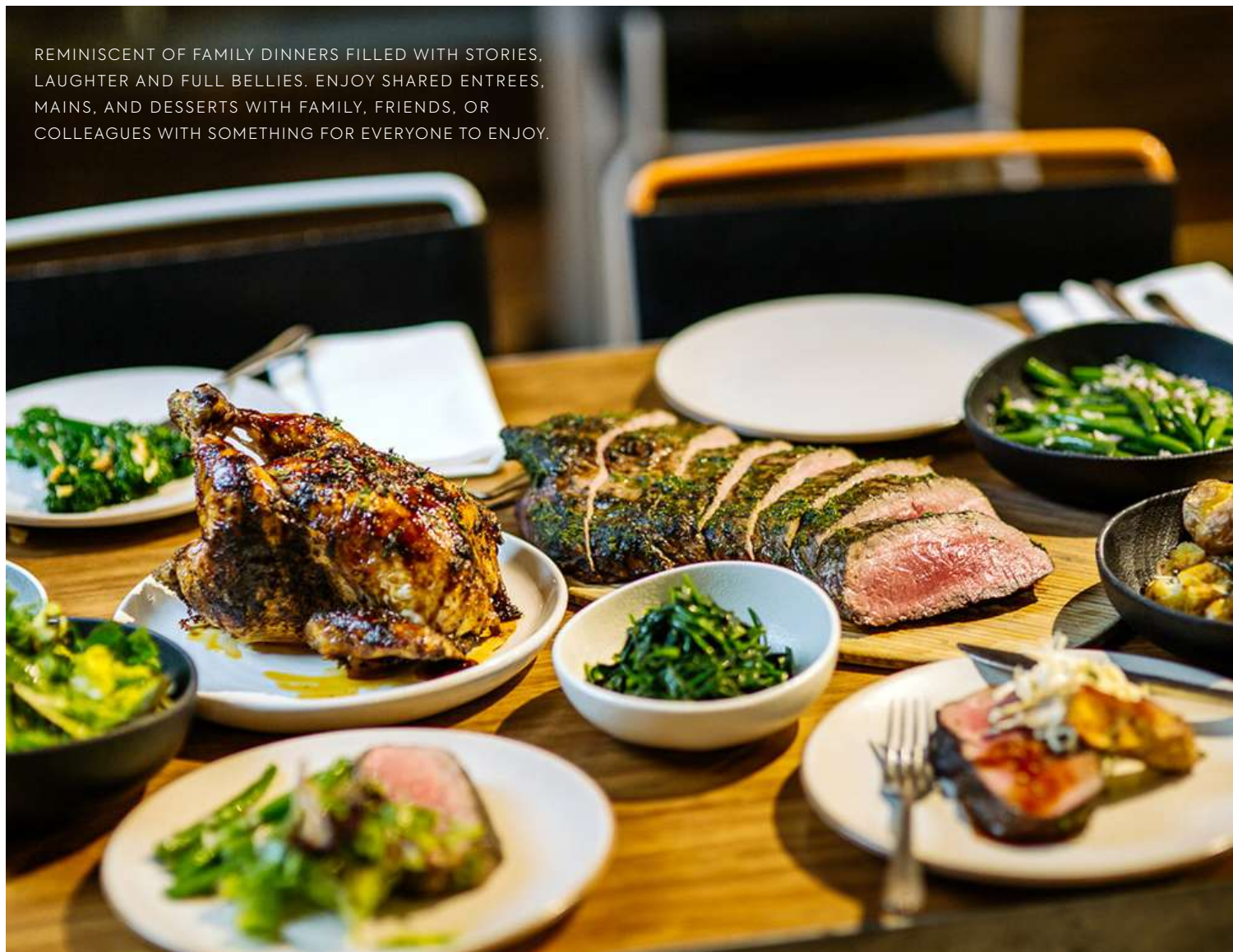
FLOURLESS ORANGE CAKE
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

STICKY DATE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

V - VEGETARIAN

ADDITIONAL MAIN SELECTION - \$10PP
ADDITIONAL SIDE SELECTION - \$8PP

REMINISCENT OF FAMILY DINNERS FILLED WITH STORIES,
LAUGHTER AND FULL BELLIES. ENJOY SHARED ENTREES,
MAINS, AND DESSERTS WITH FAMILY, FRIENDS, OR
COLLEAGUES WITH SOMETHING FOR EVERYONE TO ENJOY.



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MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

BEVERAGE PACKAGES



MENUS SUBJECT TO CHANGE

STANDARD

2 HOURS \$50 PER PERSON

3 HOURS \$60 PER PERSON

4 HOURS \$70 PER PERSON

CARLTON DRAUGHT

BALTER XPA

MAGNERS CIDER 568ML BOTTLES

ROTHBURY ESTATE SPARKLING SA

ROTHBURY SEMILLION SAUVIGNON BLANC HUNTER VALLEY NSW

DEVIL'S LAIR CHARDONNAY MARGARET RIVER WA

T'GALLANT CAPE SCHANCK ROSÉ HEATHCOTE VIC

ROTHBURY ESTATE CABERNET MERLOT SA

SOFT DRINKS, JUICES, TEA, COFFEE

PREMIUM

2 HOURS \$60 PER PERSON

3 HOURS \$70 PER PERSON

4 HOURS \$80 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND
INTERNATIONAL BEERS AND CIDERS

LA MASCHERA PROSECCO SA

CHANDON BLANC DE BLANC YARRA VALLEY VIC

821 SAUVIGNON BLANC MARLBOROUGH NZ

DEVILISH' CHARDONNAY TAS

SECRET STONE PINOT GRIS MARLBOROUGH NZ

WYNN'S 'REFRAMED' ROSÉ COONAWARRA SA

CLOUD STREET PINOT NOIR VIC

SEPPELT 'DRIVES' SHIRAZ HEATHCOTE VIC

CAVALIERE D'ORO CHIANTI CHIANTI ITALY

SOFT DRINKS, JUICES, TEA, COFFEE

DELUXE

2 HOURS \$80 PER PERSON

3 HOURS \$90 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND
INTERNATIONAL BEERS AND CIDERS
(DRAUGHT AND BOTTLES)

ALL SPARKLING AND WINE ARE SERVED BY THE GLASS

BASIC SPIRITS

VODKA, GIN, SCOTCH, BOURBON, WHITE AND DARK RUM

SOFT DRINKS, JUICES, TEA, COFFEE



ADD A WELCOME COCKTAIL

CHAT TO OUR EVENTS SALES MANAGER
ABOUT OPTIONS & PRICES

LOCATION

BY THE RIVER

SHOP G3A, SOUTHGATE RESTAURANT &
SHOPPING PRECINCT

SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU

BEARBRASS IS LOCATED ON THE YARRA RIVER AT
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.
AN EASY WALK FROM THE CBD, FEDERATION
SQUARE OR CROWN CASINO.

CAR PARKING IS AVAILABLE UNDERNEATH THE
EUREKA TOWER IN THE WILSON CAR PARK,
CORNER OF CITY ROAD AND SOUTHGATE AVENUE
AND ANOTHER WILSON CAR PARK IS LOCATED
OFF SOUTHGATE AVENUE JUST UNDER THE
SOUTHGATE RESTAURANT & SHOPPING PRECINCT.

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