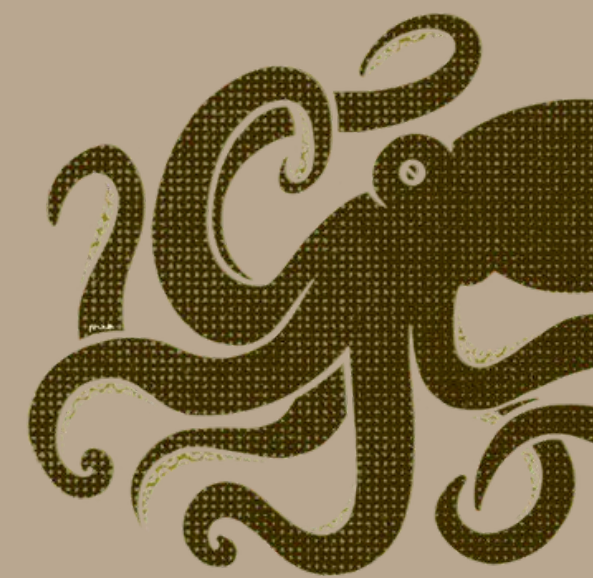


# THE CLARENDON

## FUNCTION PACKAGE



# EAST MEETS WEST

Welcome to The Clarendon Restaurant, where we artfully blend flavors and techniques from both East and West to craft a truly delectable Asian Fusion culinary experience. Our menu, curated by our Michelin trained head chef, showcases unique items and flavor combinations that you won't find anywhere else in Melbourne.

Complementing our dishes is a carefully selected beverage menu featuring wines sourced from around the world, thoughtfully chosen to perfectly align with the flavors presented on your plate. As you dine, you'll find yourself surrounded by the iconic ambiance of our restaurant, with exposed brick walls, lofty ceilings adorned with floating white lantern lights, and cozy sage booth seating.

Nestled in the heart of South Melbourne, just a few tram stops from Southern Cross and a stone's throw from the bustling South Melbourne Markets, we're perfectly situated for any occasion.

Whether you're grabbing a bite on your way home from work, enjoying a long-overdue catch-up with friends, or commemorating a special moment, we invite you to become part of our family at The Clarendon Restaurant.



# PRIVATE DINING ROOM

Step into our private dining room at The Clarendon Restaurant, where exclusivity meets exceptional dining.

Tucked away from the hustle and bustle of the main dining room, our private space offers an intimate setting for your special gatherings, whether it's a corporate event, family celebration, or romantic dinner for two.

Immerse yourself in an atmosphere of elegance and sophistication, enhanced by personalized service and bespoke set menus tailored to your preferences.

Hardwood floors, double walled glass doors & exposed brick walls decorated with leafy green vines provide charming ambiance. With soft lighting, your choice of music and customisable layout, our private dining room provides the perfect backdrop for creating unforgettable memories.

Come experience the epitome of refined dining in our secluded enclave within The Clarendon Restaurant.





# BEVERAGE

## Bar Tab on Consumption

Speak to our Functions Manager to design the perfect bar tab menu for your event

Please see our website for a full beverage menu.

## Cocktail on Arrival

Start your event with a welcome drink for your wonderful guests.

Options include Margarita, Southside, Negroni, Mojito, Cosmopolitan or Aperol Spritz.

Speak to our Functions Director regarding creating a custom cocktail to really welcome your guests in style.

# BEVERAGE PACKAGES

## ▶ Gold \$65pp

### WINE

Alpino NV Prosecco, VIC

Mother Block 'White' Vermentino, VIC

Villa Wolf Pinot Gris 2022, Germany

Balnaves Chardonnay 2022, SA

Jules Rose 2022, France

Angas Premium Moscato, SA

Heartland 'Stickleback' Red, SA

Heartland 'Spice Trader' Cabernet

Sauvignon, SA

### ON TAP

Carlton draught

Great Northern Super Crisp

Peroni

Pirate Life pale ale

Balter XPA

Bulmers cider

### SOFT DRINKS & JUICES

## ▶ Silver \$55pp

### WINE

Alpino NV Prosecco, VIC

Mother Block 'White' Vermentino, VIC

Villa Wolf Pinot Gris 2022, Germany

Balnaves Chardonnay 2022, SA

Heartland 'Stickleback' Red, SA

Heartland 'Spice Trader' Cabernet

Sauvignon, SA

### ON TAP

Carlton draught

Bulmers cider

Pirate Life pale ale

### SOFT DRINKS & JUICES

+ \$20pp for basic spirits p/h

+ \$15pp for every additional hour

Listed prices are based on two hour minimum beverage package

## ▶ Bronze \$45pp

### WINE

Alpino NV Prosecco, VIC

Mother Block 'White' Vermentino, VIC

Heartland 'Stickleback' Red, SA

### ON TAP

Carlton Draught

Bulmers cider

### SOFT DRINKS & JUICES

# MENU



## Small

Tofu & Black Bean cabbage rolls, slippery mushrooms, and rau mong **vg/gf**

Teriyaki glazed vegetable skewers, lemon myrtle, & curry leaf **vg**

Cured Hirimasa kingfish, apple, pickled daikon, & ponzu dressing

Charred kangaroo tartare with house made rice crackers, Togarashi & charcoal **gf**

## Large

Miso braised mushrooms, celeriac, slow cooked duck egg, gai lan **v/gf**

Baked spiced cauliflower with Vadouvan sauce, golden raisin and riata **dfo, v**

Steamed Harpuka & Mussels, charred mustard leaves & mandarin beurre blanc **gf**

Pad Ka-Práo omelette, chilli caramel, bean shoots, served with herb salad **df**

Hanina ½ Chicken with bok choy **df, gf**



## Snacks

Pickled seasonal vegetables w chilli salt **gf, vg**

House flat bread, mango chutney **vg**

Octopus beignet topped with bonito flakes & bulldog sauce

Puffed pork skin with prickly ash & sour apple dip **dfo**

## Sides

Fragrant steamed rice **vg**

Wok tossed greens with nduja & XO sauce

Kim chi coleslaw with sesame **vg, gf**

## Dessert

Coconut sago with ginger sorbet & rosella **vg**

Egg Brulle with white chocolate & Macadamia coffee **v**

Peanut Parfait with toasted sesame & red bean **v**

# MENU PRICING



## Family Style

Shared starters + alternate mains **\$60pp**

- *choose 2 snack items, 2 small plates, & 2 large plates.*

Shared starters + alternate main + alternate desserts **\$75pp**

- *choose 2 snack items, 2 small plates, 2 large plates, & 2 desserts*

## Individual Plating

Alternate starter + alternate main **\$65pp**

- *choose 2 small plates & 2 large plates*

Alternate starters, mains, + desserts **\$80pp**

- *choose 2 small plates, 2 large plates, + 2 desserts*

Snack plates **+\$10pp**

## Sides

choose three sides **+\$10pp**



# Contact

## EMAIL

[functions@tiffygroup.com.au](mailto:functions@tiffygroup.com.au)

## PHONE

0433020294

## ADDRESS

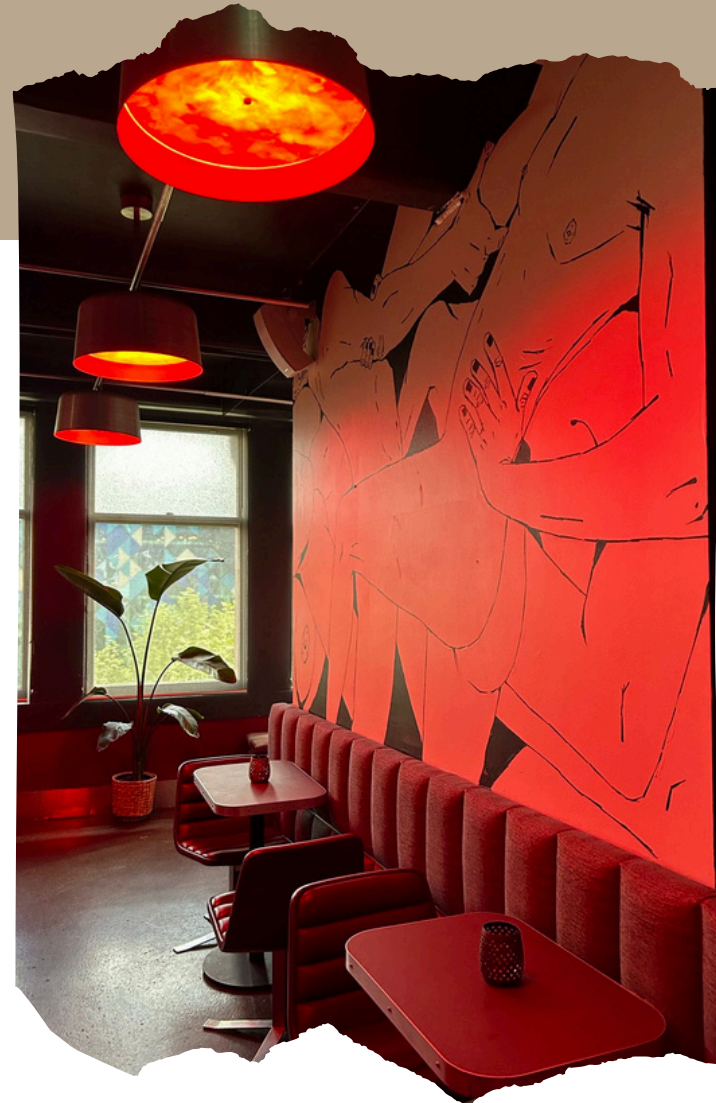
209 Clarendon street, South Melbourne

## SOCIAL MEDIA

[@theclarendonrestaurant](#)



# Tiffany Group



**HOUSE OF  
CORRECTION**  
MELBOURNE EST 2016

**MIRROR MIRROR**  
ROOFTOP LOUNGE

**THE CLARENDON  
RESTAURANT**

