



Functions & group bookings

ENJOY YOUR LARGE BOOKING OR FUNCTION
IN THE COMPANY OF OUR STAINLESS BREW TANKS
AND THE FRESHEST BEERS GOING AROUND.

We enjoy great tram access from the city and Hawthorn/Camberwell areas.

A bar tab can be set up for your guests or they can purchase drinks at bar prices.

Let us know if you have any special requests for menus, drinks allergies or dietary requirements.

We will try and accommodate any reasonable request where possible.

Please note: A \$150 deposit is required for bookings over 15 people.

This will be taken off the bill at the end of the night and is non refundable in the case of cancellations 48 hours before the booking.

Alterations to numbers must be made by 2pm the day prior to your booking by email.

Prices and menus may change.

COMING SOON

Our immersive beer lunchtime experiences. Book your work lunch booking with one of our brewers. Taste one time only or 'young' beer straight from the tanks, enjoy food and beer pairings and ask all of your burning beer questions.

COCKTAIL FUNCTIONS

We have space for up to 50 people for stand up cocktail-style functions.
Finger food packages start at \$25 per head (4-6 pieces per person).

Menu items include the following:

Beef meatballs and Napoli

Zucchini and gorgonzola arancini

Pea and haloumi fitters (gf)

BBQ octopus tentacles (gf)

Calamari and lemon aioli (gf)

Wings - Hot and sticky (gf)

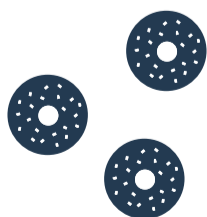
Wings - Southern fried (gf)

Onion rings and smoked relish

Garlic pizza

Mini donuts and chocolate dipping sauce

Nutella and strawberry pizzas





SEATED DINING EVENTS & BOOKINGS

We can cater to sit down functions of up to 30 people.
For groups of 8 or more, limited menus will apply.

PACKAGES:

\$35 PER PERSON, 2 COURSES

STARTERS:

Antipasto to share:

Selection of cured meats, cheeses, breads and dips.

MAINS:

A choice of one of the following per person:

Beef ragu open lasagne

Crispy gnocchi, peas and chorizo

Mushroom taleggio risotto and rocket

\$45 PER PERSON, 2 COURSES

STARTERS:

A selection of our sharing food:

Zucchini and gorgonzola arancini, calamari,
pea and haloumi fritters and southern fried chicken wings.

MAINS:

A choice of one of the following per person:

Pork rib eye schnitzel and slaw

Seafood linguini

Eggplant parmigiano and salad

EXTRAS:

Minimum 8 people. Applies to all guests.

Pot of Burnley Pale ale or a glass or Harvest sparkling wine on arrival \$5pp

Cheese platter to finish \$8pp

Desserts: Nutella and strawberry pizza and sorbet selection \$8pp

*Sincerely,
Burnley*