



# FUNCTIONS AT THE COMMON MAN







## ABOUT THE VENUE

The Common Man Bar & Restaurant is located on the banks of the Yarra River in South Wharf, matches River views with convenient city location, the perfect setting for a range of events.

The Common Man celebrates comfortable dining & drinking that combines homemade flavours with a relaxed and friendly atmosphere.

Book a private area for your sit down birthday celebrations for 20 guests or reserve the entire venue including the Common Lawn exclusively for cocktail parties for 460 guests. The open space is flexible and can easily be themed for your event.

Our event package is intended as guide in planning your event, however we can work closely with you to design a tailor made package that suits your needs and results in a truly memorable occasion.

Common Man Capacities

	Standing	Sitting
Restaurant	170	120
Front Terrace	80	60
Lawn	210	150
Entire Venue	460	330







## **Cocktail Menu**

(Minimum of 15 Guests)

Choose 4 items (2 hot, 2 cold) \$18.90pp

Choose 6 items (3 hot, 3 cold) \$23.90pp

Choose 8 items (4 hot, 4 cold) \$26.90pp

Choose 10 items (5 hot, 5 cold) \$33.90pp

### **Hot Canapés**

Satay chicken skewers with chilli roasted peanuts (gf)

Mexican chicken empanada with avocado salsa

Lamb and rosemary pies with tomato chutney

Korean BBQ beef gyoza with spicy bbq sauce (gf)

Pulled pork sliders with pickled jalapenos and sour cream

Vegetarian spring rolls with sweet chilli sauce (v,gf)

Wagyu beef meatballs with tomato and basil sauce

Goat cheese and mushroom tartlets (v)

### **Cold Canapés**

Peking duck rice paper rolls with hoi sin sauce

Chicken and tarragon finger sandwiches

House made baba ganoush jars with seasonal vegetable sticks (v,gf)

Tuna and avocado California rolls

Smoked salmon, cream fraiche and chive bilini

Freshly shucked oyster and bloody mary shooters (gf)

Snapper, jalapeno and lime ceviche spoons (gf)

Roasted vegetable, pesto and macadamia feta crostini (v)

### **Dessert Canapés**

Lemon meringue pie (v)

Pecan tart with whipped cream (v)

Raspberry friands (v)

v - vegetarian, gf - gluten free, vg - vegan





## PLATTER MENU

Minimum spend of \$14 per person

### COLD PLATTER \$56

Assorted house made dips and herbed flatbread

Chicken and tarragon finger sandwiches

Roasted vegetable, pesto and goats cheese crostini (v)

Smoked salmon kale & chickpea slaw, toasted quinoa tabbouli,  
sweet potato, dates & tahini boats (gf)

### HOT PLATTER \$56

Chicken wings with cucumber & celery sticks with our  
house made hot sauce

Pulled pork and chipotle slaw sliders

Crumbed eggplant with tahini dip (v)(gf)

Mac and cheese croquettes (v)

### VEGAN PLATTER \$46

Baba ganoush and seasonal vegetable stick jars (vg)

Roasted vegetable, pesto and macadamia feta on vegan crostini (vg)

Besan fried cauliflower with cumin salt (vg)

Brown rice, barley, green lentils, spinach, broccoli, walnuts, roasted  
peppers, grilled zucchini, turmeric & lime coconut yoghurt boats (vg)

v - vegetarian, gf - gluten free, vg - vegan



## **SIT DOWN MENUS**

### **2 Course Menu 1:1**

\$43 (all guests have the same meal)

### **2 Course Menu 2:2**

\$43 (alternate drop)

### **2 Course Menu 3:3**

\$54 Choice of entrée, choice of main

### **3 Course Menu 1:1:1**

\$45 (all guests have the same meal)

### **3 Course Menu 2:2:2**

\$54 (alternate drop)

### **3 Course Menu 3:3:3**

\$65 Choice of entrée, choice of main, choice of dessert

Additional choices are \$2 per choice,  
per course, per person





## SIT DOWN MENUS CONTINUED

### ENTRÉE

Semolina dusted salt and pepper calamari  
with rocket and house made aioli (gf)

Eggplant chips with a roasted almond and tahini dip (v)

Mushroom and goats cheese arancini  
with spicy tomato sauce (v)(gf)

Crispy fried chicken wings with carrot, celery  
and housmade hot sauce (gf)

### MAINS

Lamb and green pea ragu with potato gnocchi  
and parmesan cheese

250gm porterhouse steak with a brandy  
peppercorn sauce, fries and salad (gf)

Roasted vegetable tart with a rocket  
and reduced balsamic dressing (v)

Free range chicken parmigiana with triple smoked leg ham,  
mozzarella cheese, san manzano tomato sauce, fries and salad



## SIT DOWN MENUS CONTINUED

### DESSERTS

Apple & cinnamon pie with a berry coulis (v)

Sticky date pudding with a butterscotch sauce (v)

Flourless chocolate cake with molten chocolate (v) (gf)  
with a choice of double cream or ice cream

*Vegan and gluten free options available on application*

### ADDITIONAL SIDES

French fries with tomato sauce \$10 (v)

The Common Man garden salad with rocket, tomato,  
cucumber and red onion with our house vinaigrette \$10  
(v,vg,gf)

Seasoned potato wedges with sour cream  
and sweet chilli \$10 (v)

Mixed seasonal vegetables with garlic  
and herb oil \$10 (v, vg, gf)

*\*Please note menu items may change due to  
seasonal availability. Our event team will confirm  
menu options when finalising your event details.*

v - vegetarian, gf - gluten free, vg - vegan





## THE STATIONS

Build your own event with the Common Man Stations

### PIZZA BAR

\$8 per person – 2 slices each

\$10 per person – 3 slices each

\$12 per person – 4 slices each

Choose 3 of the below:

#### Commoner Pizza

San Marzano tomato sauce, caramelised onion, mushroom, spinach, olives, roasted pumpkin & feta (v)

#### Italiano Pizza

San Marzano tomato, baby capers, anchovies, black olives & basil

#### Margherita Pizza

San Marzano tomato sauce, fiore de latte & fresh basil (v)

#### Hawaiian Pizza

San Marzano tomato sauce, triple smoked leg ham, mozzarella & pineapple

#### Tandoori Chicken Pizza

Tandoori marinated chicken breast, cashews, mango chutney, raita, red onion & wild rocket

*Vegan and gluten free options available on request*

## THE STATIONS CONTINUED

Build your own event with the Common Man Stations

### SEAFOOD STATION

A selection of freshly shucked oysters, ceviche, sushi, sashimi and rice paper rolls starting at \$18. Our executive chef will work with you to create an amazing fresh seafood experience.

Freshly Shucked Oyster Bar - \$12 per person

Ceviche Station - \$14 per person

Sushi, Sashimi and Rice Paper Rolls - \$14 per person

### POKE BAR

A selection of sushi grade salmon, kingfish and yellow fin tuna - \$16 per person

#### INCLUDES

Assorted Salad:

Black rice, red quinoa, sweet corn, pickled red cabbage, edamame, wakame, marinated chick peas, wasabi peas, cucumber and radish salad, tahboul

Dressings:

Served with a choice of wasabi and soy, miso and ginger or sherry and olive oil dressings

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## **BBQ STATION**

Pork and fennel sausages, grass fed Black Angus minute steaks with fried onions and rolls and condiments \$18 per person

Pork and fennel sausages, grass fed Black Angus minute steaks and chicken satay skewers with fried onions and rolls and condiments \$20 per person

Pork and fennel sausages, grass fed Black Angus minute steaks and chicken satay skewers and Salt grass lamb cutlets with fried onions and rolls and condiments \$22 per person

Ginger and soy marinated snapper and garlic and chilli marinated prawn skewers (gf) \$24 per person

*Vegetarian and vegan options available on application*

## **ROTISSERIE**

Oregano and garlic marinated lamb - \$15 per person

Fennel and sage marinated pork - \$12.5 per person

Red wine and rosemary marinated beef - \$12.5 per person

*All served with bread rolls and condiments*

## **SALAD BAR**

(to compliment any of our stations)

\$6 per person

Includes a mixture of the following for your guests

### **Greek Salad**

Cos lettuce, cucumber, red onion, oregano and feta  
with olive oil and lemon (v)

### **Spicy Slaw**

Shredded red and green cabbage, red capsicum, carrot and  
spring onion with a cumin and orange vinaigrette (v, vg)

### **Caesar Salad**

Cos lettuce, bacon, anchovies, sourdough croutons,  
parmesan cheese and soft boiled egg

Add one of the below for an additional \$6 per option per person

### **Power Bowl**

Brown rice, barley, green lentils, spinach, broccoli,  
walnuts, roasted peppers, grilled zucchini,  
turmeric & lime coconut yoghurt (v, vg)

### **Roasted Root Vegetable Salad**

Roasted pumpkin, potato, parsnip and carrot  
with fire roasted red peppers, Spanish onion,  
basil pesto and goats cheese (v, gf)

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## **BEVERAGES**

### **BRONZE & LAWN BBQ PACKAGE**

2 hours @ \$27pp | 3 hours @ \$35pp | 4 hours @ \$43pp

### **BEERS & CIDER**

Coopers Lager

James Squire Orchard Crush Cider

### **HOUSE WINES**

Bay of Stones Brut NV

Bay of Stones Sauvignon Blanc

Bay of Stones Shiraz

Soft drinks, juice, sparkling Perrier water, teas and coffees





## BEVERAGES CONTINUED

### SILVER PACKAGE

2 hours @ \$37pp | 3 hours @ \$47pp | 4 hours @ \$57pp

### BEER & CIDER

Furphy Refreshing Ale  
James Squire Orchard Crush Cider  
Coopers Pale Ale  
Coopers Light

### SPARKLING WINE

Redbank Emily Brut (VIC)

### WHITE WINES

Giesen Sauvignon Blanc (NZ)

### RED WINES

Ara Single Estate Pinot Noir (NZ)  
Seppelt "The Drives" Shiraz (VIC)

Soft drinks, juice, sparkling Perrier water, teas and coffees



## BEVERAGES CONTINUED

### GOLD PACKAGE

2 hours @ \$45pp | 3 hours @ \$55pp | 4 hours @ \$65pp

### BEERS

Furphy Refreshing Ale

Coopers Pale Ale

Coopers XPA

Heineken 3 Mid Strength Lager

James Squire Orchard Crush Cider

Coopers Light

### SPARKLING WINE

Redbank Emily Brut (VIC)

### WHITE WINES

Giesen Sauvignon Blanc (NZ)

T'Gallant Cape Schanck Rosé (VIC)

### RED WINES

Earthworks Shiraz (SA)

Ara Single Estate Pinot Noir (NZ)

Soft drinks, juice, sparkling Perrier water, teas and coffees included

### ADD ONS

House spirits @ \$7per person, per hour

Cocktail on arrival @ \$10pp (choice of prosecco spritz, Pimms Cup,  
or Espresso Martini)





## Common Man is easy to find

## 15 Minute Walk from Southern Cross Station

## 10 Minute Walk from Crown Casino

## Parking Next Door at DFO South Wharf

50% off parking for any customer

