



The Terminus Hotel has been part of the Fitzroy North community fabric for over 150 years and if our walls could talk, they would have many tales to tell.

Our great Aussie pub has always been a special place in our community for families and friends to come together and enjoy good times, great food and great drinks.

Built in the mid-1800s, the Terminus has gone through a number of significant renovations and now boasts a sprawling beer garden, cozy craft beer bars, on-street dining and a modern restaurant.

We also offer several function spaces suitable for every occasion, including a dedicated private function room on the first floor.

We look forward to creating memorable moments with you.



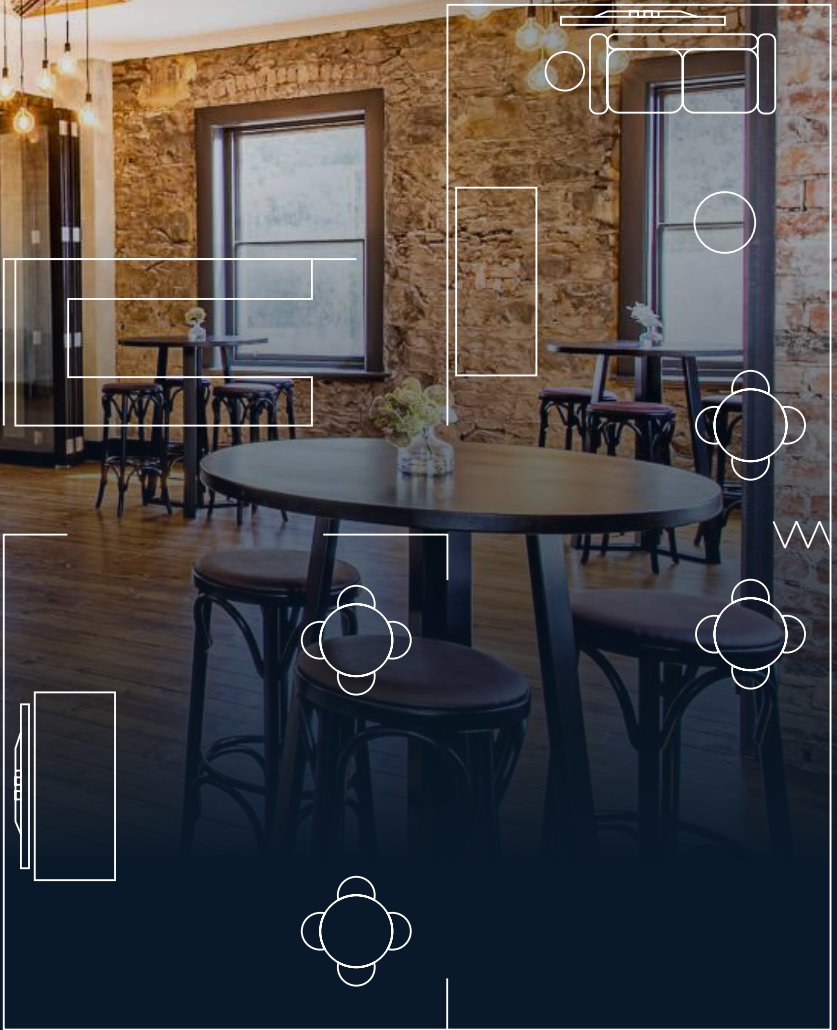
CHEERS,

The Termini Team



LEVEL ONE

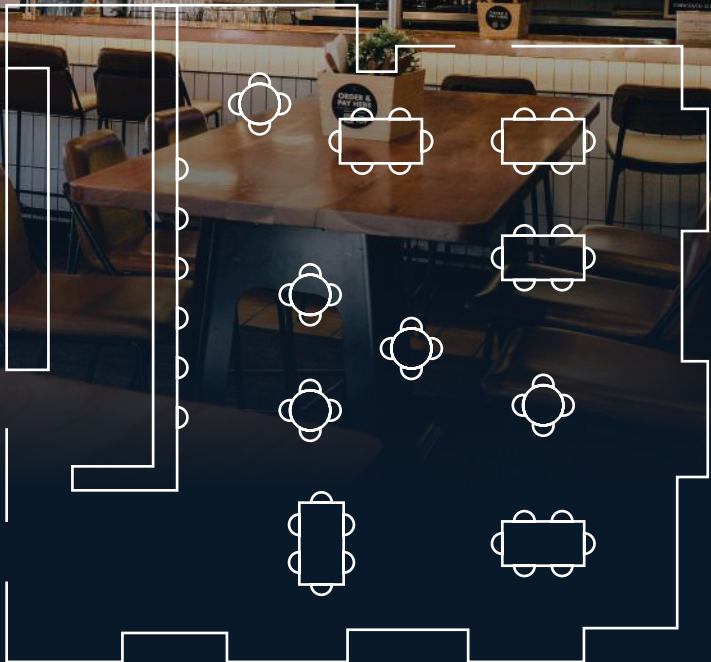
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	70	No	Yes	Yes	Yes





CORNER BAR

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	60	Yes	Yes	Yes	Yes

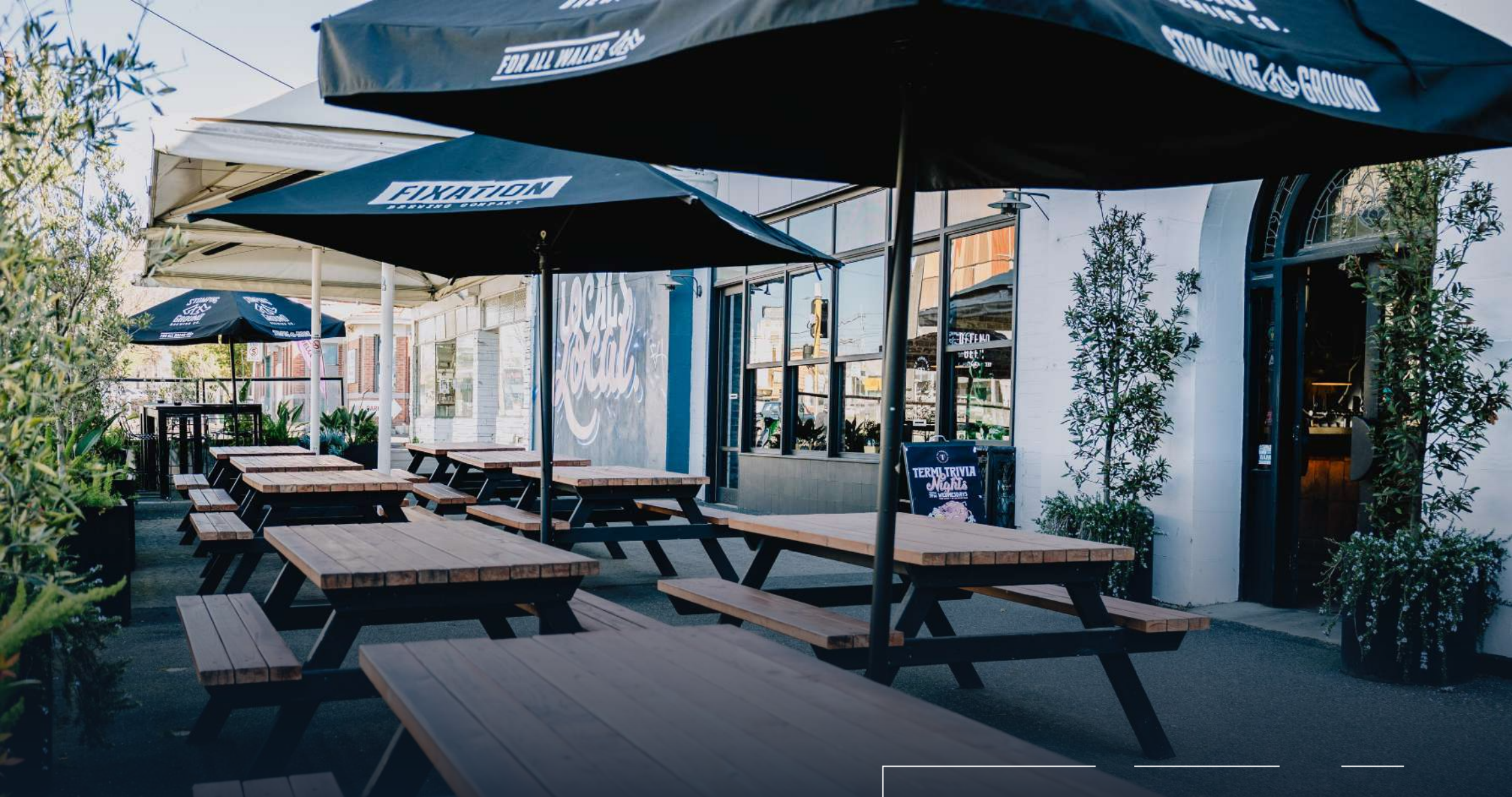




THE COURTYARD

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50	20	Yes	No	No	Yes





QUEENS PARADE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
100	80	Yes	No	Yes	No





COMING SOON: BEER GARDEN

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
250	150	Yes	Yes	Yes	Yes



CANAPÉS

Designed to be passed around and eaten standing up, our canape packages are perfectly curated to ignite the taste buds and offer your guests a selection of food to showcase the best of what The Termi' has to offer.

CHEF'S SELECTION

MINIMUM ORDER 30 PIECES

6 PIECE | 45pp

Sushi selection, soy sauce (GF)
Southern fried chicken bites, sriracha plum sauce
Chunky steak & ale pie
Squid, wasabi mayo
Smoked cauliflower arancini (V)
Wagyu beef sliders, cheese, pickle, mustard, sauce
OR
Red lentil sliders, cheese, tomato, aioli (V)

8 PIECE | 50pp

6 PIECE PACK ITEMS +

Vegetable rice paper rolls, hoisin sauce (V, GF)
Red curry pork sausage rolls, dill yoghurt

CHOOSE YOUR OWN

HOT | +6/piece

MINIMUM ORDER 30 PIECES

Pork belly, lime caramel
Halloumi bites, golden raisins
Grilled oyster, salsa verde
Smoked cauliflower arancini
Pork & spring onion gyoza,
truffle soy mirin

SUBSTANTIAL

MINIMUM ORDER 30 PIECES

Confit lamb rib, hummus, radish salad 12
Lobster roll MP
Pork or mushroom bao, cucumber,
peanuts, kimchi mayo 9
Mini fish & chips, yoghurt tartare, lemon 12

GRAZING TABLE | +300/m

SOLD BY THE METRE

Assorted cured meats, cheese,
& seasonal produce

PIZZA PACK | +300

12 chefs selections pizza

COLD | +6/piece

MINIMUM ORDER 30 PIECES

Natural oyster
Beef tataki
Kingfish crudo
Peking duck crepe

VEGAN | +6/piece

MINIMUM ORDER 30 PIECES

Curried zucchini rolls
Mixed grains & pulses, sweet potato salad
Baked mushroom, vegan avocado mayo
Corn & coriander gyoza,
truffle soy mirin dressing
Southern-fried shimeji mushroom bao,
wasabi aioli, radish

SWEET | +6/piece

MINIMUM ORDER 30 PIECES

Lemon curd tart, Italian meringue
Chocolate tart, fresh strawberry
Selection of macarons

All menus are subject to change without notice and are based on seasonal, market availability

BBQ PICNIC PARTIES

For a casual culinary affair to delight the senses and share with your guests, why not put on the perfect BBQ Picnic Party in our Beer Garden. Cooked inside on our Josper Grill over fire and flame, enjoy a buffet style spread to share and indulge on.

BACKYARD BBQ 35pp

MINIMUM 20 GUESTS

ASSORTED MEATS

Sausages
Rissoles
Chicken skewers
Veggie burgers

SIDES

House slaw, garden salad
& condiments

BBQ EXTRAS

Oyster 5
Bucket of prawns MP
Steak 10
Salmon 10
Lamb chop 12

PAELLA

Vegetarian 12
Chicken & chorizo 15
Seafood 18

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SET MENU

TWO COURSE 69pp THREE COURSE 89pp

MINIMUM 20 GUESTS

SELECT TWO FROM EACH COURSE

ENTREE

Southern fried chicken ribs, sriracha plum sauce

Grilled Aphrodite halloumi, honey poached figs, thyme (GF, V)

Flash fried calamari, lime aioli, chilli salt

Mushroom, truffle and mozzarella arancini, truffle aioli (V)

Chicken & sweet corn gyoza, Osaka dressing

MAIN

Chicken schnitzel, leaf salad, chips

Craft beer battered Lakes Entrance rockling,
leaf salad, chips, yoghurt tartare

300g Bone in porterhouse (GF)

Cauliflower curry, herb rice, crispy chickpeas (GF, VE)

DESSERT

Walnut sticky date pudding, butterscotch, date & sherry ice cream

Coconut rice pudding, pineapple, mint, puffed rice

Lemon curd, blueberry pavlova

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CORPORATE PACKAGES

REFRESHMENT STATION 10pp

Percolator coffee & assorted teas

Juice & sparkling water

Pre-organised barista coffee available +\$4.50pp

BREAKFAST 22pp

MINIMUM 10 GUESTS

SELECT TWO

House made granola with fresh fruits & yoghurt

Egg & bacon burger with spinach & relish

Mixed mushroom bruschetta, goats cheese, salsa verde

Grilled zucchini omelette, parmesan & chives

MORNING OR AFTERNOON TEA 19pp

MINIMUM 10 GUESTS

MORNING

Seasonal fruits

Mini egg & bacon burgers

Percolator coffee & assorted teas

AFTERNOON

Scones with jam & cream

Seasonal fruits

Assorted mini cakes

Percolator coffee & assorted teas

FULL DAY 70pp

MINIMUM 10 GUESTS

MORNING & AFTERNOON TEA PLUS LUNCH FROM OUR CLASSICS MENU

Free range chicken parmigiana, leaf salad, chips

Craft beer battered Lakes Entrance Rockling,
leaf salad, chips, yoghurt tartare

Spiced red lentil burger, pineapple, beetroot, tomato, aioli,
sauce, lettuce, brioche, chips

House-blend beef burger, cheddar, red onion, aioli,
cos, tomato, mustard, pickles, brioche, chips

Southern-fried chicken burger, kimchi mayo, slaw, brioche, chips

Sesame falafel, sweet potato, coriander chilli dip (V)

Soft drink & juice

FULL DAY DELUXE 85pp

MINIMUM 10 GUESTS

MORNING & AFTERNOON TEA PLUS CINDER LUNCH

Chef's selection of Cinder shared dishes, 2 protein dishes, plus sides

SAMPLE MENU

Grass fed porterhouse, jus

Grilled Ora King salmon, macadamia pesto

Chef's selection of Cinder sides

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BEVERAGE PACKAGES

We offer a great range of beverage packages in addition to your function package, so you can relax & enjoy your day without the need to worry about anything at all. In addition, all beverage options include soft drinks, juices, packaged light beer & non-alcoholic beer.

We also offer beverage tabs, cash bars and beverages on consumption

ADD BASIC SPIRITS FOR \$11 PP/PH | COCKTAIL ON ARRIVAL \$17 PP

MINIMUM 20 GUESTS

STANDARD

2 HRS - \$52PP

3 HRS - \$62PP

4 HRS - \$72PP

SPARKLING WINE

Rockbare Click 99 NV
Regional, SA

WHITE WINE

Cloud Street Sauvignon Blanc
Central Victoria

ROSÉ

Hesketh Wild at Heart Rose
Limestone Coast, SA

RED WINE

Earthworks Shiraz
Barossa Valley, SA

BEER & CIDER

A Selection of Termi House Taps Available

PREMIUM

2 HRS - \$62PP

3 HRS - \$72PP

4 HRS - \$82PP

SPARKLING WINE

Dunes & Greene Prosecco
South Australia

WHITE WINE

Cloud Street Sauvignon Blanc
Central Victoria

Terre Forti Pinot Grigio
Emilia-Romagna, Italy

ROSÉ

Hesketh Wild at Heart Rose
Limestone Coast, SA

RED WINE

Earthworks Shiraz
Barossa Valley, SA

Cloud Street Pinot Noir
Central Victoria

BEER & CIDER

A Selection of Termi House Taps Available

DELUXE

2 HRS - \$72PP

3 HRS - \$82PP

4 HRS - \$92PP

SPARKLING WINE

Dunes & Greene Prosecco
South Australia

Rockbare Click 99 NV
Regional, SA

WHITE WINE

Cloud Street Sauvignon Blanc
Central Victoria

Terre Forti Pinot Grigio
Emilia-Romagna, Italy

Motley Cru Chardonnay
King Valley, VIC

ROSÉ

Hesketh Wild at Heart Rose
Limestone Coast, SA

RED WINE

Earthworks Shiraz
Barossa Valley, SA

Cloud Street Pinot Noir
Central Victoria

Penfolds Koonunga Hill '76 Shiraz Cabernet
Barossa Valley, SA

BEER & CIDER

A Selection of Termi House Taps Available

All packages are subject to change without notice



CONTACT

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