

# VICTORIA

BY FARMER'S DAUGHTERS

EVENT BROCHURE





## VICTORIA BY FARMER'S DAUGHTERS, A UNIQUE CULINARY EXPERIENCE BY EXECUTIVE CHEF ALEJANDRO SARAVIA.

Located in Melbourne's iconic Fed Square overlooking the Yarra River, the 200 seat venue celebrates the produce, ingredients and stories of the whole state of Victoria.

Our menu showcases our philosophy of working with fresh seasonal produce and telling the stories of seasons as they come to life in each distinct region.

Our drinks list sees Victorian wine celebrated in both the dining room and in our one-of-a-kind Wine Library. Our crafted cocktails exclusively use Victorian and Australian spirits, and we are proud to serve a selection of Victorian beers on tap.

Designed to be more than a restaurant or bar, Victoria by Farmer's Daughters presents a culinary experience like no other. Offering multiple private dining options or whole venue hire, Victoria is perfectly designed for a range of dining and function experiences from intimate dinners to our very popular wedding packages, birthday celebrations and corporate events.

(03) 9121 0505  
[events@renascencegroup.com.au](mailto:events@renascencegroup.com.au)







# EVENT SPACES



## MAIN DINING ROOM



Our Main Dining Room, where elegance meets versatility. With floor-to-ceiling glass windows that offer breathtaking views and an open, adaptable layout, this space transforms any gathering into a grand affair. Equipped with essential AV and projector capabilities, the Main Dining Room is perfect for all event types.

Capacity  
Seated 80  
Cocktail 150

## THE TERRACE



The all-weather Terrace overlooking the beautiful Yarra River is an ideal space to host all types of events. With ample outdoor heating, an outdoor bar and ability to separate and include the indoor space, The configuration possibilities are endless! Intertwined amongst endless greenery this is Victoria's hidden gem.

Capacity  
Seated 52  
Cocktail 150



## PRIVATE DINING ROOM



The Private Dining Room features an adjoining Chef's Table, catering to the most unique and interactive experiences. Removed from the Main Dining Room but not completely separated, this space can be closed for complete privacy, or partially to retain views of our open plan kitchen.

Capacity  
Seated 30  
Cocktail N/A

## VENUE EXCLUSIVE



Victoria is available for exclusive hire for larger events, offering you the luxury of an entire venue dedicated to your special occasion. Our beautiful riverside venue combines the charm and warmth of an intimate restaurant and bar with the flexibility of a dynamic event space.

Capacity  
Seated 80  
Cocktail 250





# EVENT PACKAGES



## Seated Packages

Three hours | starts at \$210.00 per person

Four hours | starts at \$220.00 per person

Five hours | starts at \$230.00 per person

### MENU

Cobb Lane sourdough

Two canapés

Set entrée

Alternating main course

Two shared side dishes

Set dessert or three petite desserts

### BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Hop Nation 'The Chop' IPA

Soft drinks, juice & mineral water

## Cocktail Packages

Three hours | starts at \$170.00 per person

5 canapés

1 substantial

Four hours | starts at \$190.00 per person

6 canapés

2 substantials

Five hours | starts at \$210.00 per person

6 canapés

3 substantials

### BEVERAGES

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Hop Nation 'The Chop' IPA

Soft drinks, juice & mineral water

# Canapé Menu

## COLD

Raw Lakes Entrance fish, citrus dressing, spring onion

Smoked King trout, cucumber & creme fraiche

Holy goat cheese & beetroot cracker

Cheddar, ham & olive 'gilda'

Classic O'Connor beef tartare

## HOT

BBQ O'Connor beef skewer, green chilli salsa

BBQ Barangarook pork skewer, wholegrain mustard

BBQ Roaring Forties lamb rump skewer, black garlic glaze

Potato rösti, cured Bass Strait scallop, cold climate avocado

Potato rösti free range cappocolo & carrot

Potato rösti, cold climate avocado, smoked chilli

Mt Zero grain & Maffra cheddar arancini

Crumbed Tarago brie, Cumberland sauce

Free range pork sausage roll

Lentil and root vegetable vegan pie

## SUBSTANTIAL

Crumbed fish, hand cut chips, lemon & saltbush mayo

Smoked O'Connor beef cheek slider, horseradish cream

Free range fried chicken milk bun, shichimi mayo

Grilled lamb cutlets, oregano & aioli

Braised pork belly roll, bbq sauce

## SWEET

Hand made milk chocolate truffle

Cuvee dark chocolate macaron





## Seated Menu

Cobb Lane sourdough, Caldermeade Farm cultured butter

### Select one Entree:

House made terrine, sorrel black garlic relish

That's Amore burrata, Oakwood prosciutto, raisin & honey vinaigrette

Grilled mushroom, fresh cheese, radicchio, black garlic

### Select two Mains (served alternating):

O'Connor Beef Porterhouse, Wattle Bank Farm mushrooms, duxelle, hollandaise  
(Eye fillet available upon request at additional charge)

Goulburn Valley King Trout, Jerusalem artichoke veloute, grilled kale

Pasture raised chicken, wood roasted beetroot, carrot

### Shared Side Dishes:

Ramarro Farm salad, meredith goats cheese dressing

Spud Sisters hand cut chips, green mojo mayonnaise

### Plated Dessert:

Fior di latte panna cotta, poached seasonal fruits

Cuvée dark chocolate tart, crème fraîche

OR

### Petite Desserts:

Cuvée dark chocolate macaron, Salted caramel eclairs, Handmade chocolates





## Provenance Menu

\$95 per person

Cobb Lane sourdough, Caldermeade Farm cultured butter

House made free range chicken & pork terrine, beetroot relish  
Grilled mushroom, fresh cheese, radicchio, black garlic

O'Connor beef striploin, chimichurri, hollandaise  
Grilled market fish, Jerusalem artichoke veloute, grilled kale

Spud Sisters hand cut chips, green mojo mayonnaise  
Ramarro Farm salad, meredith goats cheese dressing

Fior di latte panna cotta, poached seasonal fruits  
Cuvée dark chocolate tart, crème fraîche

### ADD BEVERAGE PACKAGE ONE

Three hours | \$95 per person

Four hours | \$105 per person

Pizzini 'Il Soffio' Prosecco, King Valley

Punt Road Chardonnay, Yarra Valley

Airlie Bank Pinot Noir, Yarra Valley

Brick Lane Draught

Deeds 'Pre-Game' Pale Ale

Hop Nation 'The Chop' IPA

Soft drinks, juice & mineral water

## Elevated Provenance Menu

\$150 per person

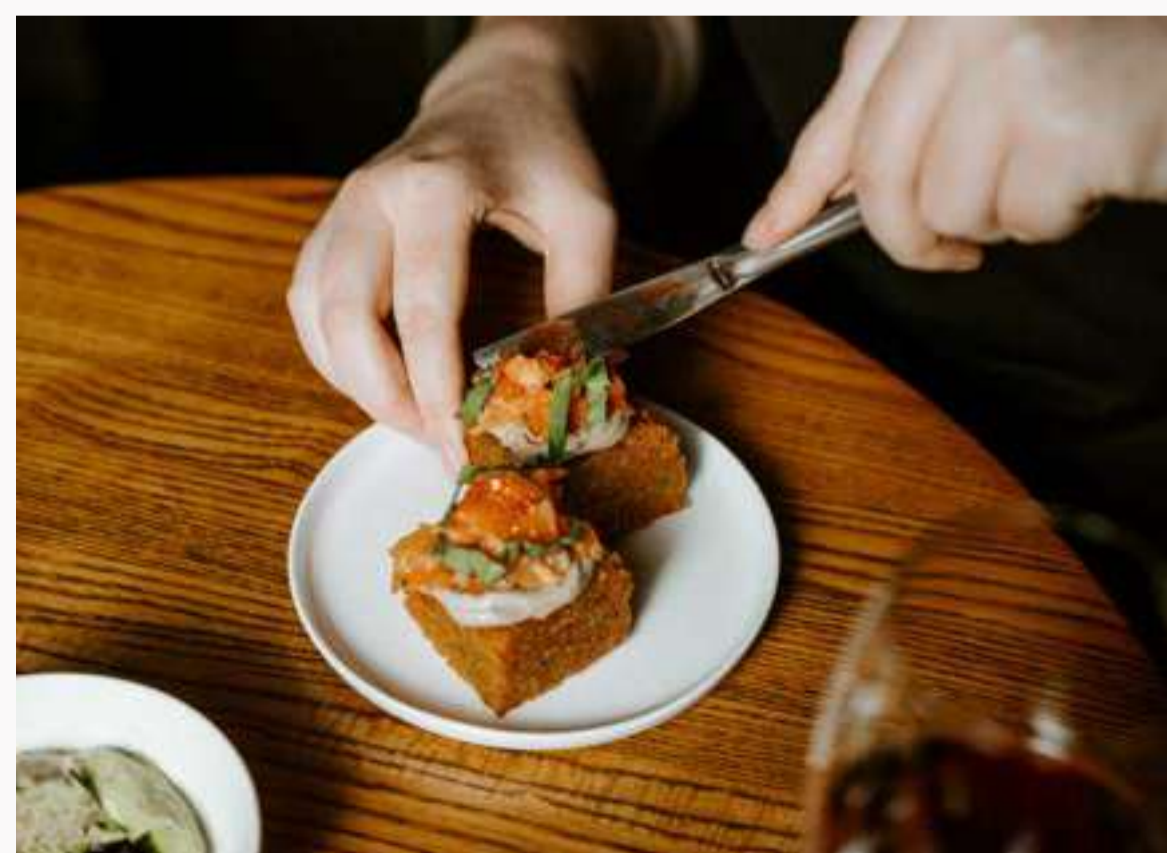
Cobb Lane sourdough, Caldermeade Farm cultured butter

House made and artisan cured meats, pickles, black garlic chutney  
Grilled mushroom, fresh cheese, radicchio, black garlic  
O'Connor beef tartare, Jerusalem artichoke, sunflower

Charcoal grilled market fish  
Dry aged O'Connor beef ribeye  
Served with chimichurri & hollandaise

Spud Sisters hand cut chips, green mojo mayonnaise  
Wood roasted brussels sprouts, salsa verde  
Ramarro Farm salad, meredith goats cheese dressing

Fior di latte panna cotta, poached seasonal fruits  
Apple tart tatin, Starward whiskey, crème fraîche





## Menu Upgrades

- Additional canapé \$10 per person
- Additional substantial canapé \$15 per person
- Alternating entree \$20 per person
- Additional side dish \$14 per person
- Antipasto grazing board \$990 per meter
- Vegetarian grazing board \$850 per meter

## Beverage Upgrades

Cocktails on arrival \$20 each

- Yarra Spritz - Aether Vodka, Marionette bitter curaçao, limoncello, lemon, soda
- Mimosa - Pizzini 'Il Soffio' Prosecco, orange juice
- Old Fashioned - Staward Whisky, sugar cube, Angostura bitters, orange peel
- Aussie Negroni - Melbourne Gin Company, Maidenii Swee, Økar, Marionette bitter

### Spirit Package Upgrade

- Three hours | \$30 per person
- Four hours | \$40 per person
- Five hours | \$50 per person

- Aether vodka
- Four Pillars gin
- Starward two-fold whiskey

- Add on filtered coffee and tea \$8 per person
- Add on barista coffee and tea (groups of 30 and under) \$12 per person

### BEVERAGE PACKAGE TWO UPGRADE

- Three hours | \$30 per person
- Four hours | \$40 per person
- Five hours | \$50 per person

- Prosecco Pizzini 'Il Soffio' Prosecco, King Valley
- Paringa Estate Riesling, Mornington Peninsula
- Port Phillip Estate Chardonnay, Mornington Peninsula
- Giant Steps Pinot Noir, Yarra Valley
- Reed Wines 'Knife Edge' Shiraz, Grampians
- Brick Lane Draught
- Deeds 'Pre-Game' Pale Ale
- Hop Nation 'The Chop' IPA
- Soft drinks, juice & mineral water





## FIND US

If you head towards the main stage at Federation Square, located just opposite Flinders Street Station, you will see a flight of stairs on your left that lead down to the Yarra River. To the left of those stairs, you will see a large wooden door. Behind that door you'll find us waiting for you. We know we are a little hidden, but once you find us, we promise the view is worth it.

## PUBLIC TRANSPORT

Federation Square is directly opposite Flinders Street Train station is a short walk across the road, that's where you'll find us. All trams stopping at Swanston Street and Flinders Street will get you here.

## CAR PARK

There are two car parks available within walking distance from our venue.

You can find out more information and pre book to receive a lower rate at:

[www.wilsonparking.com.au](http://www.wilsonparking.com.au)

Fed Square Car Park - Russell St Ext, Melbourne

Flinders Gate Car Park - 172/192 Flinders St, Melbourne





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