

Cinder

Our Philosophy

The ever-changing Cinder menu celebrates local, seasonal and 'best of the day' produce. The meat agers are always stocked with classic cuts such as Rib Eye and New York Strip, as well as innovative specials such as locally caught fish and poultry, allowing you to take a journey through complex flavours and indulgent pairings.

Nestled within the bluestone walls of the 150-year-old Terminus in North Fitzroy, Cinder by award winning, 2023 AHA Chef of the Year, Jake Furst is a celebration of cooking with flame and fire.

Rich hues of teal and burnt orange beautifully offset exposed bluestone, in a space that combines casual fine dining with the warmth of traditional hospitality.

At the heart of the kitchen lies the mighty wood-fired Josper Grill, delivering the unmistakable qualities of cooking over fire to a modern Australian menu.





Main Dining Room

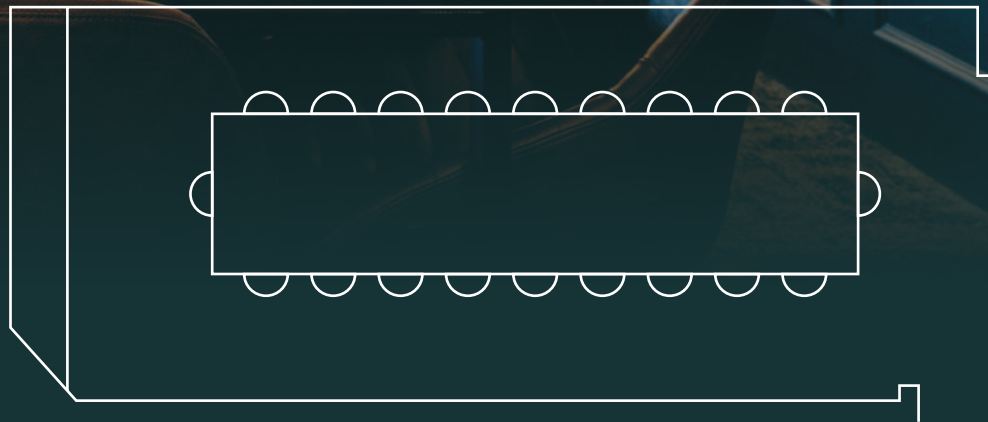
Seated	Wheelchair	Private Bar	Exclusive Hire
50	Yes	No	Yes

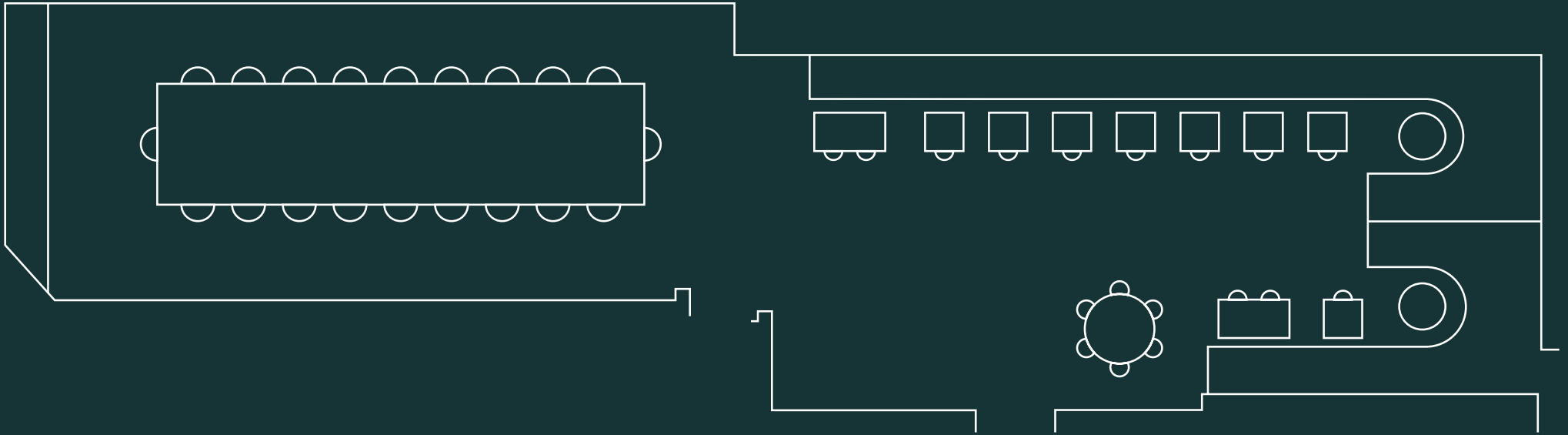




Private Dining Room

Seated	Wheelchair	Private Bar	Exclusive Hire
20	Yes	No	Yes





Venue Exclusive

Seated	Cocktail	Wheelchair	Private Bar	Exclusive Hire	AV
70	80-100	Yes	No	Yes	Yes



Tasting Menu

4-Course \$110pp

Sample Menu

COURSE ONE

Cured ocean trout, apple and gin jelly, chives
Coal baked half shell scallops, cafe de Paris butter
Green olive and thyme focaccia, semi-dried tomato butter

COURSE TWO

Pomegranate marinated lamb ribs, fresh pomegranate, parsley
Burrata, pickled and roasted heirloom beetroot, chilli oil crunch

COURSE THREE

Premium steaks
Market fish
Chef's selection sides

COURSE FOUR

Caramelised lemon tart, vanilla cream
Brown sugar & espresso panna cotta

ADD ON

Selection of 3 Canapés to start \$20pp
Selection of cheeses to finish \$15pp

Bespoke Chef's Menu

From \$150pp

Let our head chef create a tailored, personalised menu for your event.

Canapes

\$48pp

Choice of 6 items
Minimum 20pax

Sample Canapes

Natural Tempura oyster, squid ink aioli
House smoked trout
Charcoal grilled wagyu skewer, chimichurri
Mushroom, truffle & mozzarella arancini, truffle aioli
Lamb rib, sticky sauce
Café de Paris coal grill half shell scallop
Mini flat bread, wagyu beef shin, chimichurri

Event Beverages

Enjoy one of our packages, or create a bespoke beverage selection for your event from our broad range of national and international wines, beers & spirits.

Beverage Packages

2-hours \$70pp • 3-hours \$80pp • 4-hours \$90pp

BEER / CIDER

Our packages include a selection of our rotating tap beer and cider. Light beer in a can or bottle and non-alcoholic options are available, which includes non-alcoholic beer, soft drinks, and juices.

SPARKLING

Dunes & Greene Prosecco, SA
Jansz Cuvee, TA

WHITE

Henschke 'Peggy's Hill' Riesling, NZ
Dog Point Sauvignon Blanc, NZ
Terre Forte Pinot Grigio, Italy
Tarrawarra Estate Chardonnay, VIC

RED

Red Claw Pinot Noir, VIC
Heathcote Estate 'Primal' Shiraz, VIC
Balnaves 'The Blend' Merlot/Cabernet/Franc, SA
Alamos Malbec, Argentina

Add On

WINE PAIRING

Curated wine pairings from \$75pp

COCKTAILS

Add a cocktail on arrival for \$20pp

MOCKTAILS

Add a mocktail on arrival for \$18pp

SPIRITS UPGRADE

Basic spirits +\$11pp, per hour
Premium spirits +\$16pp, per hour



Contact

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