

Vin Cellar

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Vin is a little bit different...

VIN IS A RESTAURANT, WINE BAR AND WINE STORE IN THE ONE UNIQUE SPACE.

WE OFFER AN A LA CARTE MENU FOR DINNER TUESDAY TO SATURDAY, AND LUNCH FOR GROUPS OF 12 OR MORE.

VIN'S DINING ROOM IS SET INSIDE THE MAIN WINE CELLAR WITH OVER 1,200 WINES LINING THE WALLS FROM FLOOR TO CEILING AND LUXURIOUS CHESTERFIELDS ENCIRCLING A HUGE OPEN FIREPLACE. WE BOAST ONE OF THE MOST PROLIFIC WINE LISTS IN MELBOURNE, RANGING FROM OLD WORLD BURGUNDIES AND BORDEAUX TO BACK VINTAGES OF ICONIC AUSTRALIAN BRANDS SUCH AS GIACONDA, ROCKFORD, WENDOUREE AND BASS PHILLIP. ALL OUR WINES ARE OFFERED AT COMPETITIVE BOTTLE SHOP PRICES, WITH AN ADDITIONAL \$5 PER BOTTLE TO DRINK IN.

VIN HAS A SECOND CELLAR, THE UPSTAIRS WINE ROOM, WHICH IS AVAILABLE FOR EVENT BOOKINGS.

UNDER THE GUIDANCE OF OUR HEAD CHEF TRUMBLE DEWÉ, THE VIN TEAM CREATE SOPHISTICATED DISHES THAT SHOWCASE THE FINEST AUSTRALIAN PRODUCE & MODERN TECHNIQUES. TRUMBLE AND THE VIN TEAM HAVE DESIGNED A CONSTANTLY EVOLVING MENU THAT IS BOTH ELEGANT AND ACCESSIBLE.

Events

VIN'S WINE-CLAD WALLS AND CELLAR ATMOSPHERE MAKE THE PERFECT SETTING FOR A SPECIAL OCCASION. WE CATER FOR EVENTS RANGING FROM 12 TO 120 SEATED GUESTS, OR UP TO 200 FOR A STAND UP EVENT. WE ARE ABLE TO OFFER BOTH FLOORS OF THE RESTAURANT FOR YOUR EXCLUSIVE USE.

ALL BOOKINGS OF 12 OR MORE UTILISE OUR EVENT MENU, WHICH INCLUDES A WIDE RANGE OF OPTIONS FOR ANY EVENT AND BUDGET.

CANAPÉ MENUS AND BEVERAGE PACKAGES CAN ALSO BE TAILORED TO SUIT ANY SPECIAL REQUESTS.

Event Menu Options

OUR EVENT MENUS ARE DRAWN FROM OUR A LA CARTE MENU AND INCLUDE SOME OF OUR SIGNATURE DISHES. ENTREE AND DESSERT COURSES ARE DESIGNED TO BE SHARED.

TWO COURSES **\$ 49.5 PER PERSON**

THREE COURSES **\$ 59.5 PER PERSON**

SHARED ENTRÉE

ZUCCHINI FRITTERS, WALNUT, FETA & PARSLEY
CRYSTAL BAY PRAWNS, TOMATO, FENNEL & RED QUINOA
HIRAMASA KINGFISH, WATERMELON, PEAS & MINT
BERKSHIRE PORK BELLY, CHORIZO, KIPFLERS & ALMONDS

MAIN COURSE

ROAST DUCK BREAST, SHREDDED LEG, GINGERBREAD, TURNIP & APPLE
HARPUKA FILLET COOKED IN THE BAG, NECTARINE, CUTTLEFISH & CUCUMBER
PEPPER BRAISED BEEF CHEEK, SMOKED TOMATO, CELERY & SHALLOT
NEW SEASONS VEGETABLES, A FEW DIFFERENT WAYS

SIDE DISHES

MIXED LEAF SALAD & SHOE STRING FRIES

SHARED DESSERT

LEMON CURD, AND CARAMEL NUT, TARTS
MANDARIN CAKE, COMPRESSED MELONS, HONEY & YOGHURT SORBET
CHOCOLATE MOUSSE, BERRIES, GINGERBREAD CRUMBS
BANANA MARSHMALLOW, SABLE, TOASTED PEANUT ICE CREAM

ADDITIONAL ITEMS

CANAPÉS TO BEGIN	\$ 6.5 PER PERSON
À LA CARTE CHOICE OF ENTREE	\$ 8.5 PER PERSON
ESPRESSO, TEA & SPARKLING MINERAL WATER	\$ 8.5 PER PERSON
CHEESE AS A FOURTH COURSE	\$ 6.5 PER PERSON
PETIT FOURS	\$4.5 PER PERSON

THE MENUS PROVIDED ARE AN EXAMPLE ONLY, AND VARY WITH SEASONAL AVAILABILITY. WE ARE HAPPY TO TAILOR A MENU TO SUIT YOUR NEEDS.

Canape Events

CANAPÉ OPTION ONE

\$ 24.50 PER PERSON

6 CANAPÉ ITEMS

AVOCADO & QUAIL EGG TARTLETS

PUMPKIN ARANCINI

TOMATO & FETTA TARTS

BRUSCHETTA OF SMOKED SALMON & CREAM CHEESE

TEMPURA PRAWNS

INDIAN VEGETABLE & BESAN FRITTER, MINTED YOGHURT

CANAPE OPTION TWO

\$ 46.5 PER PERSON

4 CANAPÉ ITEMS, 2 MEAL REPLACEMENTS, 2 DESSERT CANAPÉS

AVOCADO & QUAIL EGG TARTLETS

PUMPKIN ARANCINI

TOMATO & FETTA TARTS

BRUSCHETTA OF SMOKED SALMON & CREAM CHEESE

RISOTTO OF PARMESAN, FONTINA & GREEN PEAS

PINK ROASTED LAMB CUTLET WITH BABA GANOUSH

LEMON CURD & MERINGUE TARTS

SPANISH DONUTS & CHOCOLATE SAUCE

Degustation Menu

\$ 74.5 PER PERSON

A FIVE COURSE DÉGUSTATION MENU (TASTING MENU) STRUCTURED AS FOUR SET SAVOURY COURSES PLUS ONE DESSERT COURSE. WE ARE HAPPY TO DESIGN A CUSTOM MENU FOR YOUR GROUP, PLEASE ASK FOR DETAILS.

Wine Education Dinner

POA

LEARN ABOUT WINE IN A WINE BAR, NOT A CLASSROOM. A WINE EDUCATION DINNER IS A GREAT WAY TO BREAK THE ICE FOR A LARGE GROUP AND AN IDEAL EVENT TO HOST IF YOU WANT YOUR GUESTS TO TALK ABOUT IT FOR YEARS TO COME. THESE DINNERS ARE TAILORED TO YOUR INDIVIDUAL REQUIREMENTS. PLEASE CONTACT OUR EVENT STAFF FOR DETAILS.

Beverage

THERE ARE **THREE** DIFFERENT BEVERAGE OPTIONS WE PROVIDE FOR GROUP BOOKINGS AT VIN; BEVERAGES CHARGED ON CONSUMPTION, CASH BAR, OR A SET BEVERAGE PACKAGE.

FEEL FREE TO PERUSE THE WINE CLAD WALLS OR BROWSE THE WINE LIST. ALL OUR WINES ARE OFFERED AT COMPETITIVE BOTTLE SHOP PRICES, WITH AN ADDITIONAL COST OF \$5 PER BOTTLE TO DRINK IN.

GIVEN THERE IS OFTEN LIMITED AVAILABILITY ON SITE OF SOME WINES, YOU MAY WISH TO ADVISE US OF YOUR SELECTION IN ADVANCE. EVERY MONTH OUR SOMMELIER PUTS TOGETHER A FAVOURITES LIST, FEATURING OUTSTANDING WINES FROM THE CURRENT WINE LIST. YOU MAY FIND THIS A LITTLE LESS DAUNTING THAN THE FULL LIST.

Beverage Packages

BEVERAGE PACKAGE ONE

\$ 42.5 PER PERSON

NV REDBANK EMILY, PYRENEES VIC
HALF ISLAND SAUVIGNON BLANC, KING VALLEY VIC
ROCKY GULLY SHIRAZ VOIGNIER, FRANKLAND RIVER REGION WA
CARLTON DRAUGHT ON TAP
SOFT DRINK

BEVERAGE PACKAGE TWO

\$ 49.5 PER PERSON

NV DELORAINE, YARRA VALLEY VIC
KILLERBY SAUVIGNON BLANC, MARGARET RIVER WA
HOLLY'S GARDEN PINOT GRIS, WHITLANDS VIC
NEGOCE SHIRAZ, HEATHCOTE VIC
STELLA ARTOIS ON TAP
SOFT DRINK

BEVERAGE PACKAGE THREE

\$ 58.5 PER PERSON

NV DOMAINE CHANDON, YARRA VALLEY VIC
HOLE IN THE WATER SAUVIGNON BLANC, MARLBOROUGH NZ
ANALISSE CHARDONNAY, BEECHWORTH VIC
DEVIL'S STAIRCASE PINOT NOIR, CENTRAL OTAGO NZ
GLAETZER 'BISHOP' SHIRAZ, BAROSSA SA
STELLA ARTOIS AND LITTLE CREATURES ON TAP
SOFT DRINK

ADDITIONAL BEVERAGE OPTIONS

- COFFEE, TEA & SPARKLING MINERAL WATER **\$ 7.5 PER PERSON**
- EXTEND THE DURATION OF A BEVERAGE PACK **20% PER HOUR**
- FULL RANGE OF FIRST SHELF SPIRITS **\$ 16.5 PER PERSON**

Terms and Conditions

- THESE MENUS ARE DERIVED FROM OUR À LA CARTE MENU, WHICH VARIES WITH SEASONAL PRODUCE, AND ARE PROVIDED AS AN EXAMPLE ONLY. PLEASE NOTE ALL MENUS ARE SUBJECT TO CHANGE AND AVAILABILITY.
- ALL MENUS ARE CHARGED AS PER FINAL CONFIRMATION 24 HOURS PRIOR TO THE EVENT. ADDITIONAL GUESTS ARE CHARGED ON A PRO RATA BASIS.
- LUNCH RESERVATIONS ARE REQUIRED TO VACATE THE DINING ROOM NO LATER THAN 5 PM, UNLESS BY PRIOR ARRANGEMENT.
- EXCLUSIVE USE OF ANY AREA WILL INCUR A SPECIFIC MINIMUM SPEND.
- MINIMUM SPEND IS SPENT ON THE DAY, IT DOES NOT INCLUDE A TAKE AWAY COMPONENT.
- MINIMUM SPEND WILL BE SPENT WITHIN NORMAL OPERATING HOURS.
- IN THE EVENT OF ANY INAPPROPRIATE CONDUCT BY YOUR GUESTS WE MAY BE FORCED TO REFUSE SERVICE OF ALCOHOL. IF WE ARE FORCED TO REFUSE SERVICE UNDER THESE CIRCUMSTANCES, THIS WILL HAVE NO BEARING ON THE AGREED ACCOUNT.
- ALL PRICES ARE INCLUSIVE OF GST.
- BALANCE PAYABLE BY COMPLETION OF EVENT (CASH, VISA, MASTERCARD, DINERS AND AMERICAN EXPRESS ACCEPTED ONLY.)
- FIRST SHELF SPIRITS INCLUDE ABSOLUT VODKA, GORDON'S GIN, HAVANNA WHITE RUM, HAVANNA DARK RUM, JIM BEAM AND JOHNNIE WALKER RED. THESE SPIRITS ARE SUBJECT TO AVAILABILITY.
- ALL BEVERAGE PACKAGES ARE BASED ON FOUR HOUR DURATION.
- ALL PRODUCTS WITHIN BEVERAGE PACKAGES ARE SUBJECT TO AVAILABILITY.