



Vin Cellar

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www.vincellar.com.au



VIN IS A LITTLE BIT DIFFERENT...

VIN is a wine bar, wine store and restaurant in the one unique space.

We offer an a la carte menu for dinner Tuesday to Saturday, and lunch Thursday to Saturday.

VIN's dining room is set inside the main wine cellar with over 1,600 wines lining the walls from floor to ceiling and luxurious chesterfields encircling a huge open fireplace at the rear. 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 acclaimed Head Chef John Lepp, our a la carte menu consists of modern Australian cuisine. Bringing together his vast experience and understanding of the finest seasonal produce, John and the Vin team have created a seamless energy of food and wine.

EVENTS

VIN's wine-clad walls and cellar atmosphere make the perfect setting for a special occasion. We can cater for up to 120 seated guests or over 200 for a stand up event and we offer both floors of the restaurant for your exclusive use.

All bookings of 12 or more utilise our event menu which has a range of options for any event and budget. Canapé menus and beverage packages which can be tailored to suit special requests are also available.

EVENT MENU OPTIONS

TWO COURSES \$ 49.5 per person

THREE COURSES \$ 59.5 per person

SHARED ENTRÉE

chefs choice - selection of entrees from our menu

OR

CHOICE OF ENTRÉE

grilled asparagus, pecorino fritters, hazelnuts & orange glaze
smoked ocean trout, crisp potato, waldorf salad, & candied walnuts
rabbit, mushroom & tarragon rotolo, celeriac puree
miang of shredded calamari & green mango, peanut dressing

MAIN COURSE

pan fried barramundi, smoked potato & paprika almonds
crackling roast pork belly, apple nahm, sticky pork rice paper rolls
maltose roasted duck breast, coconut fried rice & tamarind sambal
grain fed eye fillet, crushed & fried potatoes & pepper sauce

side dishes mixed leaf salad & shoe string fries

SHARED DESSERT

chefs choice - selection of desserts from our menu

ADDITIONAL ITEMS

two canapés to begin \$ 6.5 per person

sweet treats \$ 4.5 per person

espresso, tea & sparkling mineral water \$ 7.5 per person

cheese as a fourth course \$ 6.5 per person

a la carte desserts \$ 8.0 per person

EXPRESS LUNCH

Express lunches are available Thursday to Saturday.

Two courses & a glass of wine \$ 29.5 per person

Three courses & a glass of wine \$ 37.5 per person

CANAPE EVENTS

CANAPE OPTION ONE

\$24.50 per person

6 canapé items

avocado and quail egg tartlets
pumpkin arancini
tomato and fetta tarts
bruschetta of smoked salmon and cream cheese
tempura prawns
indian vegetable and besan fritter, minted yoghurt

CANAPE OPTION TWO

\$46.5 per person

4 canapé items, 2 meal replacements, 2 dessert canapé

avocado and quail egg tartlets
pumpkin arancini
tomato and fetta tarts
bruschetta of smoked salmon & cream cheese

risotto of parmesan, fontina and green peas
pink roasted lamb cutlet with baba ganoush

lemon curd and meringue tarts
spanish doughnuts and chocolate sauce

CANAPE OPTION THREE

\$54.5 per person

6 canapé items, 3 meal replacements, 2 dessert canapé

avocado and quail egg tartlets
pumpkin arancini
tomato and fetta tarts
bruschetta of smoked salmon & cream cheese
tempura prawns
indian vegetable and besan fritter, minted yoghurt

risotto of parmesan, fontina and green peas
pink roasted lamb cutlet with baba ganoush
traditional coq au vin

lemon curd and meringue tarts
spanish doughnuts and chocolate sauce

DEGUSTATION MENU

\$ 67.5 per person

Five course degustation menu (tasting menu)

Structured as four set savoury courses plus one dessert

WINE EDUCATION DINNER

\$ 67.5 per person

Learn about wine in a wine bar, not a classroom. A wine educational 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. Our event staff can provide examples of previous wine education events to suit 11 matched wines from 67.5 per person (food only).

DECEMBER BOOKINGS

VIN extends its hours and is open for lunch and dinner seven days from Monday the 14th of December until Christmas day.

From Friday the 4th of December for dinner, and the 10th of December for lunch, a December event menu is available. This information can be found here: <http://www.vincellar.com.au/decevents.pdf>

These menus are derived from the a la carte menu, which vary with seasonal produce, and are provided as an example only. If any of these menu items are inappropriate or do not suit your event we are happy to substitute from the a la carte menu.

BEVERAGE

There are **two** options we provide for beverages for group bookings at VIN; beverages charged on consumption 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 OPTION ONE

\$42.5 per person

nv vallformosa brut 'mvsa' cava, spain
half island sauvignon blanc, king valley vic
imprint shiraz, nagambie vic
carlton draught on tap
soft drink

BEVERAGE OPTION TWO

\$ 49.5 per person

nv domaine chandon, yarra valley vic
wither hills sauvignon blanc, marlborough nz
devil's corner chardonnay, tamar valley tas
mitolo jester shiraz, mc laren vale sa
stella artois on tap
soft drink

BEVERAGE OPTION THREE

\$ 58.5 per person

nv croser adelaide hills sa
cloudy bay sauvignon blanc, marlborough, nz
silverwood chardonnay, mornington peninsula, vic
stonier pinot noir, mornington peninsula vic
golden ball 'égalitaire' shiraz, beechworth vic
stella artois on tap
soft drink

ADDITIONAL BEVERAGE OPTIONS

o two rounds of shooters for all guests	\$10.0 per person
o coffee, tea & sparkling mineral water	\$7.5 per person
o extending the duration	20% per hour
o full range of first shelf spirits	\$16.5 per person

First shelf spirits include Absolut Vodka, Gordon's Gin, Havana White Rum, Havana 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.

TERMS & CONDITIONS

- All menus are charged as per final confirmation 24 hours prior to the event. Additional guest are charged on a pro rata basis.
- Please note all menus are subject to change and availability.
- Lunch reservations required to vacate the dining room no later than 5:00pm, unless by prior arrangement.
- Exclusive use of any area will incur a specific minimum spend, which vary throughout the year.
- 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 and AMEX accepted only.)