



**FUNCTIONS AT  
MEAT MARKET**







## ABOUT THE VENUE

Dedicated to the flavours of an open flame grill, Meat Market is the ideal spot to sample the best meats Victoria has to offer.

Meat Market offers pasture fed beef from some of Australia's best ethical producers, as well as chicken, seafood, lamb and kangaroo sourced in Victoria. The open kitchen means guests can get up close to the culinary action before enjoying some of the best steak in Melbourne.

Meat Market is on a great spot on the water of the Yarra, with high gabled ceilings and white walls, on a floor of timbers. There is a high focus on local produce of the highest quality, with a decidedly modern edge. The menu offers a vast selection of profound dishes, with a delicious twist, that will have you drooling.

<i>Capacity</i>	<b>Laneway Dining</b>	<b>Main Dining</b>	<b>Riverside</b>	<b>Entire Venue</b>
Standing	100	120	100	320
Sitting	60	60	60	180





### SET COURSE DINNER OPTIONS

**CHOICE OF 3:** 2 Course @ \$49pp | 3 Course @ \$64pp | 4 Course @ \$74pp  
**ALTERNATE DROP:** 2 Course @ \$45pp | 3 Course @ \$60pp | 4 Course @ \$70pp

### ENTREES

House made pork terrine, zucchini pickle, grilled sourdough  
Kangaroo tataki, tatsoi, cucumber  
Cold smoked salmon, ruby grapefruit, avocado, fermented chilli  
South Australian goats curd, heirloom beetroot, potato crisps  
Polenta crumbed calamari, iceberg cups, pickled cucumber, chilli mayo  
Spiced lamb ribs, chilli honey

### MAINS

Slow-roasted 250g porterhouse  
Boneless beef short rib, polenta crumbed onion rings, spicy braised black beans, sour cream  
Market fish  
Twice cooked chicken, chickpea, dates, orange  
Baked gnocchi, black pepper cream, gruyere, radicchio, slow roasted tomatoes

### SIDES | *please select two*

Shoestring fries  
Meat Market slaw, shaved cabbage, kale, fermented carrots, pickled currants  
Cos salad, lemon, mint, olive oil  
Roast pumpkin, freekah, oregano  
Chargrilled broccoli with fennel, chilli butter

### DESSERTS

Spiced apple fingers, vanilla ice cream, butterscotch  
Chocolate mousse, chocolate sorbeite, hazelnuts,  
Todays pavlova  
Cheese for 1

### ADD ON OPTIONS

300grams scotch fillet \$5pp  
250grams dry aged porterhouse \$15pp  
Additional sides \$4pp



## CANAPES

4 cold + 3 hot @ \$35pp | 4 cold + 4 hot + 1 hand held @ \$45pp

### COLD

Seared tuna, seaweed mayo, cucumber  
Smoked beef tartare, lavosh  
Oysters with Lillet Dressing and black avruga caviar  
Rice paper roll with poached chicken, with asian slaw and cashews  
Cured salmon, rye toast, cream fraiche and capers  
Bruschetta with heirloom tomato and goat curd  
Coronation chicken tart  
Terrine on toasted brioche, cornichon  
California rolls

### HOT

Peking duck pancake with shallots, coriander and hoisin sauce  
Fish goujon with chilli lime mayo  
Snap fried calamari with lime and cilantro mayo  
Potato samosa, herb yoghurt  
Jamon and manchego croquettes  
Sweet corn and crab arancini  
Buttermilk fried chicken ribs, chilli honey  
Potato wrapped prawns, wasabi mayo  
Eggplant and parmesan tart

### DESSERT

Double chocolate cheesecake  
Mini Ice creams  
Yoghurt mousse

### HAND HELD ITEMS | \$10 each

Chargrilled lamb cutlet, mint, tomato salsa  
Buckwheat noodle, asian mushrooms, deepfried tofu salad  
Merguez hot-dog, brioche bun, caramelised onion  
Braised meatball and parmesan polenta  
Twice cooked pork belly, pickled apple, hoisin  
Fried lamb ribs, freekah salad  
Moroccan chicken skewers, quinoa tobbouleh  
Buckwheat soba, asian mushrooms  
Harrisa beef skewers with chimichurri sauce  
Tempura buttered soft shell crab with slaw and BBQ mayo



### **CLASSIC FEAST | \$55pp**

#### **Entree**

House made sourdough  
Pork terrine  
Baba ghanoush  
Hot plate saganaki

#### **Mains**

Sher Wagyu rump  
Flat iron steak  
Chicken ribs  
Meat Market slaw  
Roasted pumpkin

### **PREMIUM FEAST | \$75pp**

#### **Entree**

House made sourdough  
Pork rilette  
Potted parfait  
Baba ghanoush  
Kangaroo tataki  
Calamari  
Chicken ribs

#### **Mains**

750grm O'Connors rib eye  
Wilderness Beef eye fillet  
Black peppered gnocchi  
Cos salad  
Roasted pumpkin  
Roasted mushrooms



### **ESSENTIAL BEVERAGE PACKAGE**

2 hours @ \$34pp | 3 hours @ \$45pp | 4 hours @ \$55pp | 5 hours @ \$65pp

#### **BEER**

James Boag's Draught & James Boag's Light bottles

#### **WINE**

Stony Peak Sparkling Brut

Oxford Landing Shiraz

Morgans Bay Semillon Sauvignon Blanc

Soft Drink, Tea & Cofee

### **PREMIUM BEVERAGE PACKAGE**

2 hours @ \$45pp | 3 hours @ \$60pp | 4 hours @ \$70pp | 5 hours @ \$80

#### **BEER**

Kirin Lager, James Boag's Draught & James Boag's Light bottles

#### **WINE**

821 Sauvignon Blanc (NZ)

St Huberts The Stag Shiraz (VIC)

Ad Hoc Cruel Mistress Pinot Noir (WA)

Stoney Peak Sparkling Brut (SA)

Oakridge Chardonnay (VIC)

La Gioisa Prosecco DOCG (IT)

Soft Drink, Tea & Cofee

#### **ADDITIONAL ITEMS**

Add cocktails on arrival \$12pp

Add basic Spirits \$12pp

Bottled beer & cider \$10pp

# Getting here is easy.

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- Walk or tram from Southern Cross Station
- Free City Circle tram service
- Melbourne Water Taxis (limited service)
- Convention Centre Place
- Stop at South Wharf on Melbourne's Hop on Hop off City Sightseeing bus.
- 3,000 on site car spaces  
- Half price parking discount available to diners, just ask us for a voucher, including \$5 flat rate for evenings.



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