

The
TIPPLER
& Co

F U N C T I O N P A C K

DISCOVER.

THE TIPPLER & CO IS A UNIQUE VENUE FOR HOSTING EVENTS AND FUNCTIONS. SITUATED JUST A STONE'S THROW FROM THE ICONIC MCG AND WITHIN A LEISURELY STROLL FROM THE FITZROY GARDENS, WE OFFER FULL ACCESS TO OUR STUNNING VENUE AND ITS VARIOUS SPACES. THESE SPACES INCLUDE THE EXPANSIVE MURAL ROOM WITH ITS PANORAMIC VIEWS OF THE MELBOURNE CITYSCAPE AND YARRA PARK, AS WELL AS OUR INVITING WOOD-PANELED LOUNGE AND DINING ROOMS THAT SEAMLESSLY CONNECT TO OUR LEAFY COURTYARD.





FOOD.

AT THE TIPPLER & CO, WE TAKE PRIDE IN OUR EUROPEAN-INSPIRED CUISINE CRAFTED WITH A COMMITMENT TO USING LOCAL AND SUSTAINABLE INGREDIENTS. WE UNDERSTAND THAT EXCEPTIONAL FOOD IS A KEY ELEMENT OF YOUR EVENT OR FUNCTION. OUR MENU IS THOUGHTFULLY DESIGNED TO NOT ONLY SATISFY YOUR GUESTS BUT ALSO TO ELEVATE YOUR EVENT WITH THE DISTINCT FLAVORS OF OUR CULINARY EXPERTISE.



CANAPE SELECTION

\$49 PER PERSON

YOUR CHOICE OF 7 ITEMS

GRILLED OCTOPUS SKEWER
NDUJA & PRESERVED LEMON

KINGFISH PASTRAMI
CREME FRAICHE, PICKLES, CROSTINI

BEEF TARTARE
ANCHOVY EMULSION & BUCKWHEAT CRACKER

CHICKEN LIVER PARFAIT
RED ONION JAM & SOURDOUGH CROSTINI

CONFIT LEEK TART
GOATS CHEESE & WALNUT

PRAWN COCKTAIL SLIDER
ICEBERG, MARIE ROSE SAUCE

STEAK SLIDER
RED ONION JAM, DIJONNAISE, RED WINE JUS

GNOCCHI PARISIANNE
SAGE, CHEVRE & BURNT BUTTER SAUCE

ROAST SWEET POTATO ARANCINI
ONION LYONNAISE

TIPPLER'S HANDCUT FRIES
AIOLI

NIBBLES OPTION

CHOOSE FOUR CANAPES FOR \$28

ADD-ON OPTIONS

OYSTERS ON ARRIVAL - \$10 P.P.

CHARCUTERIE ON ARRIVAL - \$10 P.P.

DESSERT CANAPES - \$10 P.P.

CHEESE PLATTER - \$10 P.P.



CHEF'S SELECTION

NATURAL OYSTERS & MIGNONETTE

STRACCIATELLA, WATERCRESS SALSA VERDE &
FOCACCIA

BEEF TARTARE, ANCHOVY EMULSION, CURED EGG
YOLK & CHICKPEA CRACKER

MARKET FISH, FENNEL SALAD & LEMON

SOUTHERN RANGES MBS₂₊ PORTERHOUSE & BAGNA
CAUDA BUTTER

POTATO & CELERIAC GRATIN, TARRAGON & CURED
EGG YOLK

MIXED LEAF SALAD

MILLE FEUILLE, CARAMELIZED WHITE CHOCOLATE
CRÈME PÂTE & BURNT ORANGE

\$85 PER PERSON





BANQUET

SHARED ENTREE

STRACCIATELLA, BLACK GARLIC, PICKLED MUSHROOMS,
HAZELNUTS & FOCACCIA

ROAST SWEET POTATO & ONION LYONNAISE ARANCINI

SHARED MAIN

MB₂₊ SOUTHERN RANGES PORTERHOUSE, RED WINE JUS

BARRAMUNDI, FENNEL SALAD & LEMON

ROAST POTATOES
& MIXED LEAF SALAD

PRICE PER PERSON \$55

ADDITIONS:

CHARCUTERIE: \$10 P.P.

DESSERT: \$10 P.P.



TIPPLES.

OUR PHILOSOPHY ON DRINKS

WHAT IS A TIPPLER?

TIPPLER (NOUN)

A PERSON WHO DRINKS ALCOHOLIC BEVERAGES, OFTEN IN SMALL OR MODERATE QUANTITIES, WHETHER OCCASIONALLY FOR SOCIAL REASONS OR HABITUALLY.

OUR PASSION

AS OUR NAME SUGGESTS, WE'RE PARTICULARLY PASSIONATE ABOUT ALL THINGS RELATED TO BEVERAGES. OUR DRINKS LIST IS CAREFULLY CURATED TO FEATURE AN INDEPENDENT AND MEMORABLE SELECTION OF TIPPLES INCLUDING CRAFT BEER, CRAFT COCKTAILS AND WINE.

O N T A P

330ML / 570ML

STOMPING GROUND LAGER / 4.7%	9 / 14.5
MOON DOG OLD MATE PALE ALE / 4.5%	9 / 14.5
BLACK HOPS HORNET IPA / 6.0%	11 / 18
BURNLEY BREWING KRISTALL WEIZEN / 5 %	9.5 / 15
NAPOLEONE APPLE CIDER / 5.2%	8.5 / 14
HARD ROAD DRONGO'S REVENGE ESB / 5.5%	10 / 16

P A C K A G E D B E E R

GREEN BEACON 7 BELLS PASSIONFRUIT SOUR BEER / 4.5%	15
BRIDGE ROAD ALCOHOLIC GINGER BEER / 4.0%	14.5
BOATROCKER STOUT / 6.1%	14
BOATROCKER BIG LOVE HAZY IPA / 6.2%	13
THE MILL DEADWOOD RED IPA / 6.8%	14
TWO BAYS GLUTEN FREE PALE ALE / 4.5%	14

C I D E R

NAPOLEONE PEAR CIDER / 4.5%	12
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S E L T Z E R

SOPRA LIMONCELLO VODKA SELTZER / 4.5%	14
SOPRA BLOOD ORANGE SELTZER / 4.5%	14

L I G H T / N O N - A L C O H O L I C

PRICKLY MOSES OTWAY LIGHT / 2.9%	10
BETTER BEER MIDDY / 3.0%	10
HEAPS NORMAL XPA / LESS THAN 0.5%	12

C O C K T A I L S**RUM RETREAT - 23**

WHITE RUM, AMARO MONTENEGRO, CLARIFIED MILK LIQUEUR, LIME, TONIC

THE BACHELORETTE - 19

ST GERMAIN ELDERFLOWER LIQUEUR, VODKA, ROSE SYRUP, CUCUMBER, LEMON

MEZCALINA - 23

CHINOLA PASSIONFRUIT LIQUEUR, MEZCAL, TEQUILA, LIME

BLOODY BOTANICAL - 21

FOUR PILLARS SHIRAZ GIN, DAVO PLUM BITTER, ORANGE CURACAO, LEMON

TIPPLER'S NEGRONI SOUR - 18

DAMSON PLUM GIN, MAIDENII ROSELLE BITTER, MAIDENII SWEET VERMOUTH, LEMON, WONDERFOAM, SUGAR

HOT TROPICS - 22

CHILLI INFUSED TEQUILA, CHARRED VANILLA PINEAPPLE PUREE, FRANGELICO, LIME, AGAVE

PIÑA AMARILLO - 23

YELLOW CHARTREUSE, PINEAPPLE JUICE, LIME JUICE, CLARIFIED COCONUT CREAM, CLARIFIED MILK

BARREL-AGED BOULEVARDIER - 24

WHISKY, CAMPARI, SWEET VERMOUTH, ORANGE

BARREL-AGED RED DEVIL - 24

MAIDENII SWEET VERMOUTH, MAIDENII ROSELLE BITTER, GIN, ORANGE

BARREL-AGED CAFÉ NEGRONI - 24

PATRON XO CAFE, CAMPARI, SWEET VERMOUTH, ORANGE

M O C K T A I L S**AMARETTI SOUR - 16**

LYRES AMARETTI, LEMON, SUGAR, WONDERFOAM, BITTERS

ESPRESSO MOCKTINI - 16

LYRES COFFEE ORIGINAL, COLD DRIP, VANILLA SYRUP



OUR SPACES.



MURAL ROOM.

AVAILABLE TO BOOK FOR FUNCTION FOR UP TO 90 GUESTS.
STANDING: 90 | SEATED: 40

THE MURAL ROOM IS OUR LARGEST EVENT SPACE, WHERE VERDANT INDOOR PLANTS AND CITY VIEWS COMBINE TO CREATE AN ENCHANTING BACKDROP FOR YOUR EVENT OR FUNCTION





FRONT DINING.

**AVAILABLE TO BOOK FOR FUNCTION FOR UP TO 30 GUESTS.
STANDING: 30 | SEATED: 20**

WITH RECYCLED TIMBER CLADDING DOWN ONE SIDE, LOTS OF HANGING PLANTS IT'S A LOVELY WARM SPACE THAT REALLY COMES INTO IT'S OWN WHEN THE BIFOLD WINDOWS OPEN UP ONTO WELLINGTON PARADE. SITUATED DOWNSTAIRS ONLY A FEW STEPS AWAY FROM THE MAIN BAR

COURTYARD.

AVAILABLE TO BOOK FOR FUNCTION FOR UP TO 30 GUESTS.
STANDING: 30 | SEATED: 20



THE ENTIRE VENUE.

AVAILABLE TO BOOK FOR FUNCTION FOR UP TO 150 GUESTS.

STANDING: 150 | SEATED: 60

WE MIGHT BE A BIT BIASED, BUT WE THINK THE BEST WAY TO ENJOY THE VENUE IS TO HAVE IT ALL TO YOURSELF! RELAX IN THE NORTH-FACING COURTYARD WITH A COCKTAIL OR PERHAPS IN THE BIFOLD WINDOWS OVERLOOKING YARRA PARK AND THE CITY WITH A GLASS OF CHAMPAGNE—THE OPTIONS ARE UP TO YOU!



GROUND FLOOR



58 WELLINGTON
PARADE,
EAST MELBOURNE

FIRST FLOOR MURAL ROOM



ENQUIRIES.

SHOULD YOU WANT TO KNOW MORE ABOUT HOSTING YOUR
EVENT WITH US OR WOULD LIKE TO COME AND VIEW THE
VENUE PLEASE GET IN TOUCH WITH GUS AT
[GUS@THETIPPLERANDCO.COM](mailto:gus@thetipplerandco.com) OR ALTERNATIVELY GIVE US A
CALL ON 0492 891 971

