

The
TIPPLER
& Co

FUNCTIONS & EVENTS
PACK

Discover

We believe the best celebrations happen in places with personality. Just a short walk from the MCG and Fitzroy Gardens, The Tippler & Co is a European-inspired neighbourhood bistro with a collection of beautiful spaces for events both large and small. Whether it's a long lunch, wedding, birthday, engagement or corporate gathering, we'll help create an event that feels relaxed, generous and genuinely memorable. Great food, thoughtful drinks and warm hospitality have always been at the heart of what we do—and we'd love to share that with you and your guests.





Food

Great food brings people together, and that's exactly what our menus are designed to do.

Our kitchen celebrates classic European bistro cooking using quality local produce and seasonal ingredients. Rather than creating a separate functions menu, we invite your guests to experience the very same dishes we're proud to serve in the restaurant. From generous shared entrées and beautifully cooked mains to seasonal desserts, our menus are designed to feel relaxed, abundant and memorable.

As the seasons change, so too does our menu. Around two weeks before your event, we'll send you our latest selection, allowing you to choose the dishes that best suit your celebration. It's a simple approach that ensures every event reflects what's fresh, what's in season, and what our kitchen is most excited to cook.

Shared Dining

Some of life's best moments happen around a shared table.

At The Tippler & Co, we believe great celebrations shouldn't feel like function catering. They should feel like a long lunch with friends, a memorable dinner with family, or your favourite meal at your local bistro.

Our Signature Shared Dining experience is built around the same seasonal menu we proudly serve in the restaurant each day. Rather than choosing from a fixed function menu months in advance, we'll curate a generous shared feast using the very best dishes from our current menu, allowing our chefs to showcase what's fresh, seasonal and at its absolute best.

Served to the centre of the table, each course is designed to be shared, encouraging guests to relax, connect and enjoy the occasion while our team takes care of everything else.

Whether you're hosting a milestone birthday, wedding celebration, corporate dinner or long lunch with friends, it's our favourite way to experience The Tippler & Co.

Looking for something a little different?

While our Signature Shared Dining experience is how we believe Tippler is best enjoyed, we know every celebration is unique.

If you're working to a particular budget, have specific dietary requirements, or have something else in mind, we'd love to help. Get in touch with our team and we'll happily tailor a menu that's right for your event.



Our Mural Room is perfect for long-table dining, with seating for up to 30 guests.





Shared Dining

SEASONAL SAMPLE MENU

\$79 p.p.

Tippler Grazing Boards

Local cheeses, charcuterie, house focaccia & house pickles

Chorizo & Manchego Croquettes

Aioli, basil oil

Whipped Feta

Hot honey, roasted macadamia & house focaccia

Steak Tartare

Sauce au poivre, potato crisp, capers & shallot

Grass-Fed Porterhouse

Shallot red wine jus

Market Fish

Clams & citrus beurre blanc

Pomme Frites

Braised Cabbage

Brown butter & roasted macadamia

To Begin: Natural Oysters & Mignonette +\$5 per guest

To Finish: Dessert Tasting Plate +\$10 per guest

Menus are finalised approximately two weeks before your event to showcase the best seasonal produce available.



Cocktail Dining

At Tippler, we believe the best celebrations happen around great food and good company.

Our cocktail packages are designed to be enjoyed standing with a drink in hand, with dishes served progressively throughout your event—from elegant first bites to generous bistro-inspired dishes—allowing your guests to relax, mingle and enjoy the occasion.

Choose the package that best suits your event, then personalise it by selecting your favourite dishes.

Looking for something a little more indulgent? Premium selections can be added to any package.

CANAPE SELECTION

FIRST BITES

Small, elegant and full of flavour—the perfect way to welcome your guests.

Ocean Trout Crudo

crème fraîche · finger lime · dill

Whipped feta

hot honey · roasted macadamia · house focaccia

Whipped Brie & House Piccalilli

house piccalilli · house focaccia

Gilda

anchovy · olive · pickled guindilla

PREMIUM

Steak Tartare

potato crisp · capers · shallot

Duck Liver Parfait

house chutney · cornichon · crostini

SUBSTANTIAL BITES

Generous dishes inspired by our bistro menu, designed to keep the celebration going.

Tippler Beef Slider

provolone · tomato chutney · bread & butter pickles

Pan Fried Gnocchi

sweet potato, sage, burnt butter, chevre

Seasonal Radiatori

vodka · nduja · parmesan

Grilled Chicken

pomme puree, charred capsicum, jus

PREMIUM

Steak Frites

sauce au poivre · pommes frites

Beef Cheek & Pomme Purée

red wine jus · crispy shallot

Dietary Requirements

We are pleased to cater for vegetarian, vegan, gluten-free and dairy-free guests. Please advise us of any dietary requirements when confirming your menu.

Seasonal Menus

Our menus celebrate seasonal produce and are updated regularly. While your chosen menu will reflect the selections above, some dishes may change throughout the year to showcase the best available ingredients.



BISTRO BITES

Welsh Rarebit

gruyère · dijon · chives

Tippler Pork & Apple Sausage Roll

house chutney

Pumpkin Arancini

tomato sugo & crispy sage

House croquette

chef's seasonal filling

PREMIUM

Mini Steak au Poivre

sauce au poivre

Duck on Toast

confit duck · fig jam · pickled shallot

Rösti with Ocean Trout

crème fraîche · finger lime · dill

CANAPE PACKAGES

Nibbles – 28 p.p.

Includes: 2 First Bites · 2 Bistro Bites

Classic – 49 p.p.

Includes: 3 First Bites · 3 Bistro Bites · 2 Substantial Bites

Celebration – 65 p.p.

Includes: 3 First Bites · 4 Bistro Bites
2 Substantial Bites · 1 Premium Selection

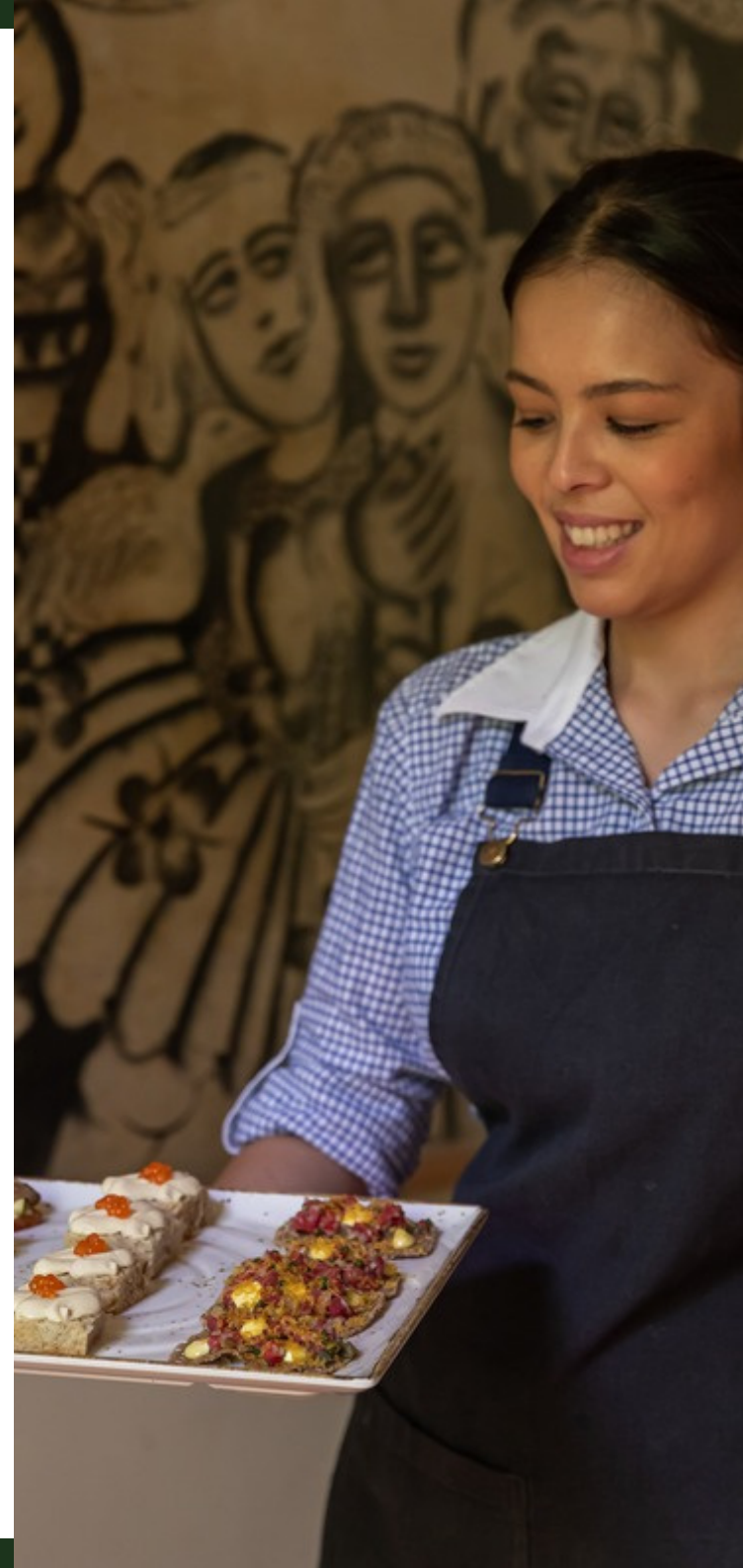
Feast – 85 p.p.

Includes: 4 First Bites · 4 Bistro Bites
2 Substantial Bites · 2 Premium Selections

Premium Selections

Upgrade any package with one or more of our signature dishes.

+\$3 per guest, per premium selection



Tippl

OUR PHILOSOPHY ON DRINKS

At Tippler, we believe a great drink has the power to bring people together. Whether it's a perfectly poured pint, a beautifully balanced cocktail or a memorable bottle of wine shared around the table, our drinks are chosen with the same care and attention as our food. We love discovering independent producers, celebrating local makers and building a drinks list full of character and conversation.

Today, our wine list is the largest it's ever been, featuring more than 80 carefully curated bottles from some of Australia's most exciting wine regions alongside a thoughtful selection of European classics. Add to that our rotating craft beers, seasonal cocktails and premium spirits, and there's something to suit every celebration.

Whether you're planning a relaxed afternoon gathering or a milestone celebration, we'll work with you to create a drinks experience that perfectly complements your event.



The Balzac 1960

One of the wines we're most proud to pour is our very own Balzac 1960.

Created in partnership with East Melbourne locals John and Jenny Davies of Colbinabbin Estate in Heathcote, this elegant Shiraz pays tribute to Café Balzac, the restaurant that once occupied this building and became Victoria's first licensed restaurant in 1960.

It's become a favourite with our guests and perfectly reflects what we love most great wine, great stories and bringing people together around the table.



DRINKS MENU

WINES BY THE GLASS

Sparkling

NV Pizzini Villa Fresco Prosecco	King Valley, VIC	16 / 70
NV Laurent Perrier Cuvee	Champagne, france	27 / 130

White

2025 Punt road Pinot Gris	Yarra Valley, Vic	16 / 70
2024 Jules Taylor Sauvignon Blanc	Marlborough, NZ	15 / 66
2024 Bodegas Enguera 'Blanc D'enguera'	Valencia, Spain	16 / 70
2025 Deep Woods Estate Chardonnay	Margaret River, WA	16 / 70
2025 Tim McNeil Watervale Riesling	Clare Valley, sa	16 / 70
2024 Merricks Estate Chardonnay	Mornington Peninsula, VIC	23 / 90
2025 Trentham Estate 'The Family' Moscato	Murray Darling, NSW	13 / 55

Rose/Orange

2025 Gilberts Rose	Mount barker, wa	16 / 70
2024 Nomads Garden Skin COn tact 'Field Blend'	Rutherglen, VIC	16 / 70

Red

2024 Strelley Farm Pinot Noir	Tasmania	18 / 80
2024 Beechworth Wine Estates Montepulciano	Beechworth, Vic	17 / 75
2023 Urmenta Carmenere	Chile	16 / 70
2024 'The Balzac' Shiraz	Heathcote, VIC	16 / 70
2021 Heartland Cabernet Sauvignon	Langhorne Creek, sa	18 / 80
2024 Silent Noise uva di Troia (Chilled)	Mclaren Vale, SA	16 / 70

GLASS / BOTTLE



ON TAP

	330ML / 570ML
Hop Nation Tippler Draft / 4.2%	10 / 16
Stomping Ground 'Gipps st' Pale Ale / 4.5%	10 / 16
Hop Nation Melbourne Black / 4.3%	11 / 17
Mountain Culture 'Status Quo' Pale Ale / 5.2%	11 / 17
Weihenstephaner Hefe Weissbier / 5.4%	12 / 18
The Mill 'Kicker' IPA / 6.0%	12 / 18

PACKAGED BEER

Peroni Red / 4.7 %	12
Rocky Ridge 'Rock Candy' Sour / 5.5%	14
Green Beacon 7 Bells Passionfruit Sour BEER / 4.5%	14
Rocky Ridge Jindong Juicy Pale Ale / 5%	14
Two bays gluten free pale ale / 4.5%	14
Hop Nation 'Karma' Oatmeal Stout / 5%	14

CIDER & GINGER BEER

Napoleone Apple Cider / 4.5%	12
Napoleone Pear Cider / 4.5%	12
Napoleone Louis Rose Cider / 4.8%	12
Ginger Kid Ginger Beer / 4.5%	12

SELTZER

Sopra limoncello Seltzer / 4.5%	14
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LIGHT / NON-ALCOHOLIC

Prickly Moses Otway Light / 2.9%	10
Better Beer Middy / 3.0%	10
Heaps Normal XPA / <0.5%	12

SIGNATURE COCKTAILS

Bachelorette - 19
rose, vodka, st germain, cucumber, lemon

Seasonal Margarita - 22
coconut tequila, apricot, orange curacao, lime, salt, zest

Negroni Sbagliato - 22
campari, vermouth, prosecco

Pineapple Daquiri - 18
pineapple infused rum, nectarine oleo saccharum, lime

Espresso Martini - 21
cold drip, aubrey coffee liqueur, vanilla vodka, sugar

Amaretto Sour - 21
amaretto, lemon, sugar, bitters

Whisky Sour - 21
whisky, lemon, sugar, bitters

Aperol Spritz - 17
aperol, prosecco, soda, orange

MOCKTAILS

Amaretti Sour - 16
lyres amaretti, lemon, sugar, wonderfoam, bitters

Virgin of Eden - 12
elderflower syrup, lime, soda, apple juice, mint

DRINKS PACKAGES

Choose from a selection of beverage packages, bar tabs or bespoke wine pairings, all designed to complement your celebration. Our team would be delighted to help tailor the perfect drinks experience for your event.

Most groups choose to run a bar tab, which keeps things relaxed and flexible on the day. Tabs can be tailored to suit your group – whether that’s selecting specific drinks, setting a spend limit, or allowing guests to purchase their own drinks once the tab is reached. If you’d prefer a little more structure, we also offer a simple drinks package option.

BAR TAB

(Most Popular Option)

A bar tab allows guests to order from the bar throughout the event.

You’re welcome to:

- Set a spend limit
- Nominate which drinks are included
- Switch to guest-pay at any time

A NOTE ON MINIMUM SPENDS

For peak dates, drinks packages are often a helpful way to comfortably meet minimum spend requirements. We’re always happy to guide you toward the option that best suits your event.

3-HOUR DRINKS PACKAGE **\$55 per person**

Our recommendation for stand-up events

Ideal for stand-up functions or events with structured food service, this package comfortably covers the main part of most celebrations.

Includes:

- Villa Fresco Prosecco, Paracombe Pinot Gris, Colbinabbin Shiraz, Selection of beers on tap, mocktails, Non-alcoholic beer and soft drinks

Service style:

- Stand-up events: wines served by the glass
- Seated events: prosecco on arrival, followed by a curated selection of two whites and two reds, chosen by the venue

This package is a popular way to provide great value while keeping service smooth and consistent.

EXTENDED OPTIONS (Optional Add-Ons)

These options can be added to a bar tab or drinks package to suit the flow of your event. They work particularly well for longer celebrations or to elevate arrival moments.

- Cocktail on arrival – \$10 per person
- Cocktail hour – \$15 per person
- Additional drinks hour – \$15 per person
- Champagne on arrival – \$15 per person
- Luxury wine selection – price on application



OUR SPACES



MURAL ROOM

Standing: 100 guests

Seated: 40 guests

Overlooking Yarra Park and the Melbourne skyline, the Mural Room is where many of our favourite celebrations take place. Spacious yet welcoming, it's a flexible space that effortlessly transforms from long lunches and intimate weddings to lively cocktail parties and corporate events.





FRONT DINING

Standing: 30 guests

Seated: 20 guests

The heart of The Tippler & Co, our Front Dining Room captures everything we love about a neighbourhood bistro. Warm timber finishes, lush greenery and large bi-fold windows opening onto Wellington Parade create a relaxed and welcoming setting for intimate celebrations, long lunches and private dinners. Located just steps from the main bar, it's ideal for guests who enjoy the atmosphere of the restaurant while still having their own dedicated space.



LOUNGE

Seated: 18 guests

Tucked beside the main bar, our Lounge offers an intimate and inviting setting for smaller gatherings. With comfortable banquet seating around one long table, warm lighting and rich timber surrounds, it's the perfect space for celebrations where conversation and great food take centre stage.

Ideal for milestone birthdays, family celebrations, client dinners or long lunches, the Lounge offers the atmosphere of the restaurant with the comfort of your own private dining space.

COURTYARD

Standing: 30 guests

Seated: 20 guests

Available to book for function for up to 30 guests.



EXCLUSIVE VENUE HIRE

Standing: 150 guests

Seated: 60 guests

If you're planning something truly special, there's nothing quite like having the whole venue to yourselves.

Your guests can wander between the courtyard, dining rooms, bar and Mural Room, enjoying each space as the celebration unfolds. It creates a relaxed, house-party atmosphere—only with great food, carefully chosen drinks and a team looking after every detail.

Whether it's a wedding, milestone birthday or corporate event, exclusive venue hire allows you to experience The Tippler & Co exactly as it was intended: a place where people gather, celebrate and create lasting memories.



GROUND FLOOR



FIRST FLOOR MURAL ROOM



58 Wellington
Parade,
East Melbourne



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 and the team at events@thetipplerandco.com or alternatively give us a call on 0400 867 739

