

Vin Cellar

212 High Street

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www.vincellar.com.au

VIN IS A LITTLE BIT DIFFERENT...

VIN is a wine store, wine bar, and dining room

Vin wine store and wine bar is open Tuesday to Saturday for lunch and dinner

VIN dining room is open Tuesday to Saturday for dinner.

VIN boasts a prolific wine list, of over a thousand wines, ranging from the old world, to back vintages of iconic Australian wineries such as Giaconda, Rockford, and Bass Phillip.

All the wines are on offer at retail prices, with an additional \$15 per bottle to drink in.

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,

EVENTS

VIN's wine-clad walls and cellar atmosphere make the perfect setting for a special occasion. We can cater for up to 100 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.

The dining room at VIN is available for exclusive use, subject to availability.

The maximum seated capacity of the dining room is 50.

The communal table in the wine store is able to seat 16 on stools.

The wine store & dining room combined seat 100, or 150 standing for a canape event

The upstairs wine room has a maximum seated capacity of 60, or 80 standing for a canape event

EVENT MENU OPTIONS - 1402

Our event menus are drawn from our current a la cart menu, entree and dessert courses are designed to be shared

TWO COURSES \$ 52.5 per person

TWO COURSES & SHARED DESSERTS \$ 65.0 per person

SHARED ENTRÉE

grilled figs, balsamic pears & asparagus, goats cheese and rye lavosh

house made charcuterie, cured meats & preserves

fritto misto of seafood & vegetables, basil aioli

maple smoked salmon, avocado cannoli & fennel

MAIN COURSE – AVAILABLE AS A CHOICE, OR BANQUET STYLE

fillet of wild barramundi, soft polenta, mussels, chorizo & saffron

maltose duck breast, blood plum & ginger, potato roesti, 10 spice sauce

pink roasted beef fillet, bacon & shallot croquette, oriental mushrooms

vegetarian options are available on request

side dishes mixed leaf salad & shoe string fries

ADDITIONAL OPTIONS

two canapés to begin \$ 6.5 per person

sweet treats \$ 6.5 per person

cheese as a fourth course \$ 7.5 per person

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

CHOICE OF ENTREE & MAIN COURSE WITH SHARED DESSERTS \$ 75.0 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.

DEGUSTATION MENU & WINE EDUCATION DINNER AVAILABLE poa

Please note that menu items may contain traces of nut, egg, soy, wheat, seeds and other allergens.

Due to the nature of restaurant meal preparation and possible cross-contamination, whilst due care will be taken, VIN is unable to guarantee the absence of the above ingredients in its menu items.

CANAPE PACKAGE

Bite size delights for your guests!.

A further list of canapés and stand up meal replacements is available on request.

Canape menus are chef's selection groups less than 30

CANAPE PACKAGE – eight items \$38.0 per person

three cheese + chive toasted sandwich

pumpkin arancini, basil aioli

salmon gravlax toasts with dill + sour cream

prawn tempura with sweet chilli

steamed chicken, waterchestnut and ginger dumplings

baked scallops with herb and garlic crust

tomato olive and fetta tarts

indian vegetable besan fritter, minted yoghurt

CANAPE AND STAND UP MEAL REPLACEMENT

5 point canapé + 3 meal replacements **\$50.0 per person**

pumpkin arancini, basil aioli

salmon gravlax toasts with dill + sour cream

prawn tempura with sweet chilli

steamed chicken, waterchestnut & ginger dumplings

baked scallops with herb and garlic crust

eye fillet of beef, creamed potatoes, mustard sauce

fish and chips with tartare sauce

tomato & tamarind curry

ADDITIONAL OPTIONS

dessert canape – two items \$ 6.0

chocolate mousse

berry vacherins

BEVERAGE

Vin is all about the wine, so feel free to peruse the wine list. all at retail prices, with an additional \$15 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.

Alternatively, we have a number of beverage packages available

BEVERAGE PACKAGES

Beverage option ONE \$ 42.5 per person

nv macpherson, nagambie

half island pinot girs, king valley vic

penascal tempranillo, terras du castile spain

carlton draught on tap

soft drink

Beverage option TWO \$ 49.5 per person

nv deloraine, yarra valley vic

mosaic sauvignon blanc marlborough nz

devils staircase pinot noir, central otago nz

teusner riebike shiraz, barossa sa

full range of tap beers

soft drink

Beverage option THREE \$ 58.5 per person

nv croser adelaide hills sa

sanctuary sauvignon blanc, marlborough nz

analyse chardonnay, beechworth vic

devil's staircase pinot noir, central otago nz

st hallett 'garden of eden' shiraz, barossa sa

full range of tap beers

soft drink

All beverage packages are based on a FOUR hour duration.

All products within beverage packages are subject to availability.

additional beverage options

- | | |
|---|--------------------------|
| ○ basic cocktail on arrival | \$ 9.5 per person |
| ○ espresso, tea & sparkling mineral water | \$ 7.5 per person |
| ○ extending the duration | 20% per hour |

Please note:

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.

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.
- All menus and beverage packages are subject to change and availability.
- Lunch reservations required to vacate there allocated space no later than 5:30pm, unless by prior arrangement.
- Exclusive use of any area may 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.
- All prices are inclusive of GST.