EAT.
DRINK.
PARTY.
FUNCTIONS.
BEARBRASS.

BearBrass

A WELL KNOWN SOCIAL HUB AND MEETING POINT FOR AFTER WORK DRINKS AND PRE/POST THEATRE DWELLERS, BEARBRASS OFFERS CASUAL WINING AND DINING IN A RELAXED STYLISH ENVIRONMENT.

PERCHED RIGHT ON THE BANKS OF THE YARRA, THIS IS AN INCREDIBLE LOCATION AND PERFECT FOR CORPORATE EVENTS, COCKTAIL PARTIES, BIRTHDAYS, ENGAGEMENTS, LADIES EVENTS AND CHRISTMAS CELEBRATIONS.

THERE ARE FABULOUS FUNCTION SPACES AVAILABLE - THE DINING ROOM, RIVERSIDE TERRACES, BRASS BAR & COURTYARD. FULL VENUE TAKEOVERS ARE AVAILABLE FOR LARGER PRIVATE EVENTS.

ALL FOOD AND DRINK SELECTIONS AND DIETARY REQUIREMENTS MUST BE ADVISED TWO WEEKS PRIOR TO YOUR EVENT DATE.

EVENT SALES MANAGER:
ERIN SEARLE
FUNCTIONS@BEARBRASS.COM.AU
0475 909 955

BEARBRASS
BY THE RIVER
SHOP G3A, SOUTHGATE PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU

10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.

FUNCTION SPACES/CAPACITIES

FRONT TERRACE
UP TO 25 STANDING

BAR TERRACE
UP TO 50 STANDING

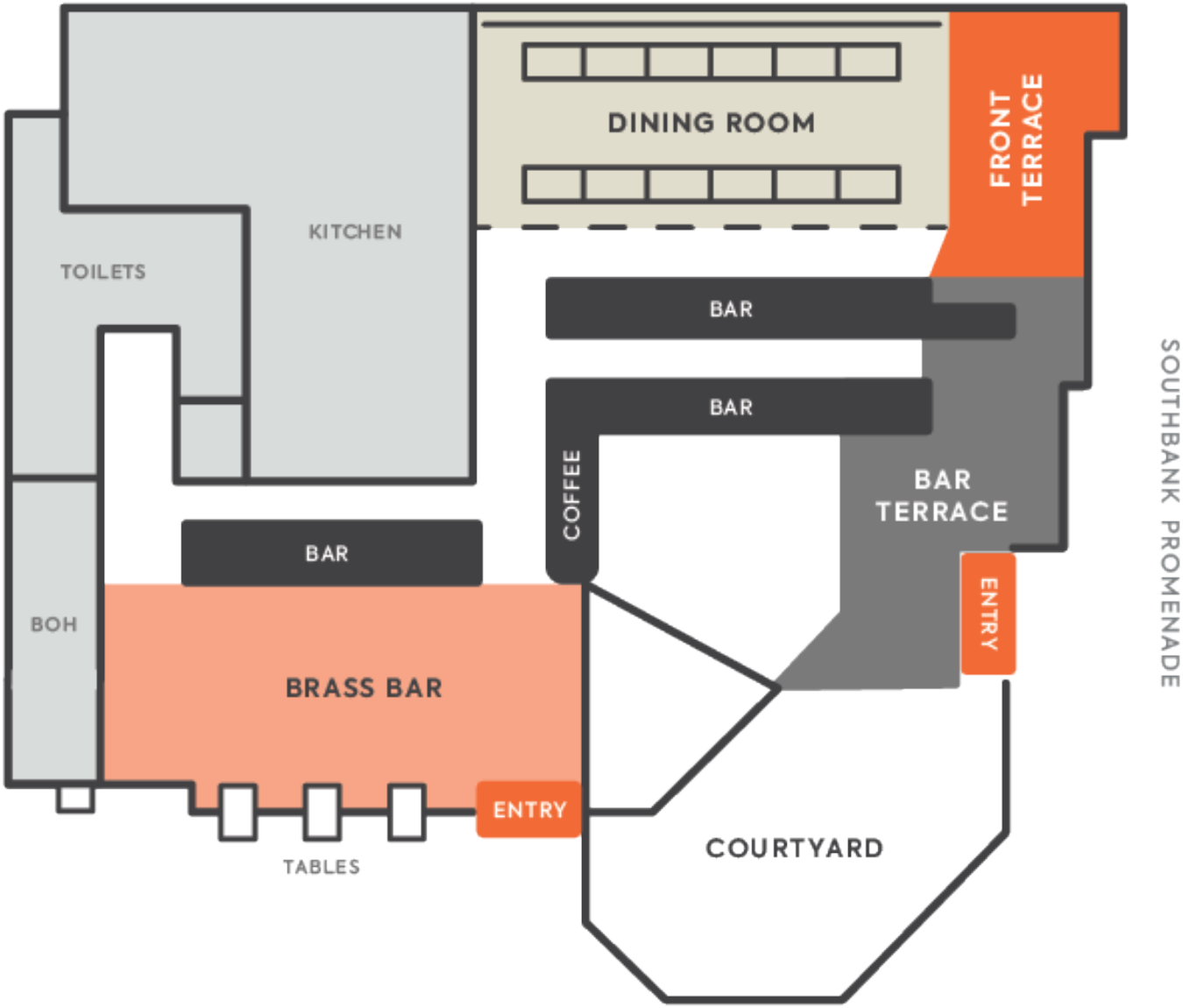
FRONT & BAR TERRACE
UP TO 75 STANDING, OR 140 EXTENDED WITH COURTYARD

DINING ROOM
UP TO 40 OR UP TO 50 SIT DOWN EXTENDING ONTO OUR FRONT TERRACE

BRASS BAR
UP TO 30 STANDING OR UP TO 22 SEATED, SEMI - PRIVATE

DINING ROOM, FRONT TERRACE & BAR TERRACE
UP TO 130 STANDING

EXCLUSIVE VENUE HIRE
UP TO 300 STANDING



THE VENUE

COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

OPTION 1 $39 PER PERSON

6 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 2 $52 PER PERSON

8 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET

OPTION 3 $70 PER PERSON

10 CANAPES PER PERSON
SELECT FROM COLD, HOT, SWEET
+ 1 SUBSTANTIAL CANAPE

CANAPES

COLD

VEGAN BRUSCHETTA V
BEETROOT, ENDIVE, WALNUT

PESTO & GOATS CHEESE TARTLET V
ROASTED CAPSICUM

MINI LEEK & FETA QUICHE V
ONION JAM

TUNA TATAKI (A)
CRISPY WANTON, WASABI MAYO, CORIANDER

HOT

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL V
HUMMAS, SUMAC, SESAME

TEMPURA PRAWNS (I)
TONKATSU SAUCE

MUSHROOM ARANCINI V
TRUFFLE MAYONNAISE

BEEF SHORT RIB CROQUETTE
MUSTARD MAYONNAISE

CHICKEN & MUSHROOM PIES

SWEET

MINI LEMON MERINGUE TARTS

RICH CHOCOLATE & HAZELNUT CAKE

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

SUBSTANTIAL

GLAZED CHICKEN SKEWERS
SESAME, SPRING ONION

MINI ANGUS BEEF BURGERS
CHEESE, TOMATO, PICKLE

MINI HOT DOGS
AMERICAN MUSTARD, TOMATO KETCHUP

MINI FISH & CHIPS (I)
TARTAR, LEMON

MINI VEGETARIAN SLIDERS V
HERB MAYONNAISE, LETTUCE, TOMATO

VEGAN SAUSAGE ROLL V
CHIMICHURRI

SUBSTANTIAL HOT CANAPÉS CAN BE ADDED TO ANY CANAPÉ PACKAGE FOR AN ADDITIONAL $10 PER PIECE

*MINIMUM OF 20 GUESTS

V - VEGETARIAN

(A) - AUSTRALIAN SEAFOOD

(I) - IMPORTED SEAFOOD

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

COCKTAIL EVENTS | CANAPÉ OPTIONS

MENUS SUBJECT TO CHANGE

STATIONARY PLATTERS

15 PIECES PER PLATTER

VEGAN BRUSCHETTA $85 V
BEETROOT, WALNUT, BALSAMIC GLAZE

SPICED BUTTERNUT PUMPKIN VEGAN FALAFEL $90 V
HUMMUS, SUMAC, SESAME

CRUMBED & FRIED CHICKEN BITES $75
CHIPOTLE MAYONNAISE

MUSHROOM ARANCINI $90 V
TRUFFLE MAYONNAISE

MINI ANGUS BEEF BURGERS $105
CHEESE, TOMATO, PICKLE

CHICKEN & MUSHROOM PIES $105

VEGAN PLATTER $95 V

LOW GLUTEN PLATTER $95

PIZZA PLATTER 8 SLICES **$28**
SELECT FROM CURRENT RESTAURANT MENU

DESSERT PLATTERS

20 PIECES PER PLATTER
ALL $120 PER PLATTER

MINI LEMON MERINGUE TARTS

RICH CHOCOLATE & HAZELNUT CAKE

ASSORTED MACARONS

VEGAN CARROT & WALNUT MINI CAKE

V – VEGETARIAN

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

2 COURSE $62 PER PERSON

3 COURSE $70 PER PERSON

CHOOSE 3 ITEMS FROM EACH COURSE TWO WEEKS PRIOR TO YOUR EVENT, GUESTS WILL THEN SELECT FROM THAT PERSONALISED MENU ON THE DAY

MINIMUM OF 12 GUESTS

ENTRÉE

BURRATA V
CONFIT TOMATO, OLIVE, BASIL, GRILLED BREAD

FRIED CALAMARI (I)
CRISPY CHICKPEAS, CURRIED MAYONNAISE, PARSLEY

TUNA TAKAKI (A)
SOY, SESAME, SHALLOT, CHILLI, SPRING ONION

HOUSE MADE HUMMUS V
CUCUMBER, PARSLEY & SESAME SALAD, OLIVE OIL, CRISPY CHICKPEA, FLATBREAD

SOUTHERN FRIED CHICKEN TENDERS
CHILLI BUTTER SAUCE, RANCH DRESSING

MAIN

DAINTREE BARRAMUNDI (A)
ROMESCO, SAUTEED ROCKET, KIPFLER POTATO, OLIVE, BASIL

ROASTED FREE RANGE CHICKEN BREAST
CHARRED BROCCOLINI, SWEET POTATO PURÉE, CHORIZO CRUMB, CHICKEN JUS

SLOW BRAISED BEEF CHEEK
CELERIAC PUREE, MUSHROOM, ONION, RED WINE JUS

CHARGRILLED BLACK ANGUS SIRLOIN
WATERCRESS, FRIES, BEARNAISE SAUCE

VEGAN PUMPKIN & CHICKPEA WINTER CURRY VG
SPICED CHICKPEAS, CORIANDER, ROTI, EGGPLANT PICKLE

SHARED SIDES CAN ALL BE ADDED FOR $5 PER PERSON

CHIPS

POTATO GRATIN GARLIC & PARMESAN

SAUTEED BROCCOLINI GARLIC, CHILLI, PARMESAN

LEAF SALAD SEASONAL LEAVES, DILL, CHERVIL, HOUSE DRESSING

V - VEGETARIAN VG - VEGAN (A) - AUSTRALIAN SEAFOOD (I) - IMPORTED SEAFOOD

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

DESSERT

LEMON TART
CRÈME FRAÎCHE

PROFITEROLES
SALTED CARAMEL ICE CREAM, PISTACHIO, WARM CHOCOLATE SAUCE

STICKY DATE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM,

VEGAN RED VELVET CAKE
CASHEW CREAM, RASPBERRY, ROSE

CASUAL DINING EVENTS | SET MENU

MENUS SUBJECT TO CHANGE

2 COURSE $42 PER PERSON

CHOOSE FROM THIS MENU ON THE DAY

MINIMUM OF 20 GUESTS

ENTRÉE

MAC & CHEESE CROQUETTES V
CHIPOTLE MAYONNAISE

FRIED CALAMARI (I)
CURRIED MAYONNAISE, PARSLEY

DIPS & FLATBREAD VG
SMOKED EGGPLANT, HUMMUS, BEETROOT

SOUTHERN FRIED CHICKEN TENDERS
CHILLI BUTTER SAUCE, RANCH DRESSING

MAIN

FISH & CHIPS (I)
BEER BATTERED FISH, PICKLED ONION, GARDEN SALAD, CHIPS, TARTAR SAUCE

PROSCIUTTO PIZZA
TOMATO BASE, BUFFALO MOZZARELLA, ROQUETTE, PARMESAN

BEARBRASS BEEF BURGER
180G ANGUS BEEF & CARAMELISED ONION PATTY, LETTUCE, TOMATO, ONION, AMERICAN CHEESE, PICKLES, BURGER SAUCE, CHIPS

FREE RANGE CHICKEN SCHNITZEL
280G CRUMBED CHICKEN BREAST, CABBAGE SLAW, JUS, LEMON, CHIPS

NOTE: VEGETARIAN BURGER & PIZZA AVAILABLE

V - VEGETARIAN VG - VEGAN
(I) - IMPORTED SEAFOOD

NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

DINING EVENTS | SHARED TABLE

MENUS SUBJECT TO CHANGE

$65 PER PERSON MINIMUM OF 12 GUESTS

ENTRÉE

SHARED GRAZING PLATE
SELECTION OF CURED MEATS, HOUSE PICKLES, BEETROOT RELISH, SPICED CHICKPEAS, SEASONAL CRUDITES, MARINATED OLIVES, FETA, HUMMUS, HOUSE MADE BREAD

MAIN SELECT 2

WHOLE ROAST BASS STRAIGHT BEEF RUMP CAP
RED WINE JUS

BAKED DAINTREE BARRAMUNDI (A)
BROWN BUTTER & CAPER

WHOLE ROASTED FREE RANGE CHICKEN
GARLIC & THYME

VEGAN PUMPKIN & CHICKPEA WINTER CURRY V
SPICED CHICKPEAS, CORIANDER, ROTI, EGGPLANT PICKLE

SIDES SELECT 2

ROASTED CHAT POTATOES V
GARLIC & ROSEMARY

SAUTEED BROCCOLINI V
GARLIC, CHILLI, PARMESAN

WARM GRAIN SALAD V
BEETROOT HUMMUS,PARSLEY, ALMONDS, LEMON, ROASTED BEETROOT

LEAFY GARDEN SALAD V
HOUSE DRESSING

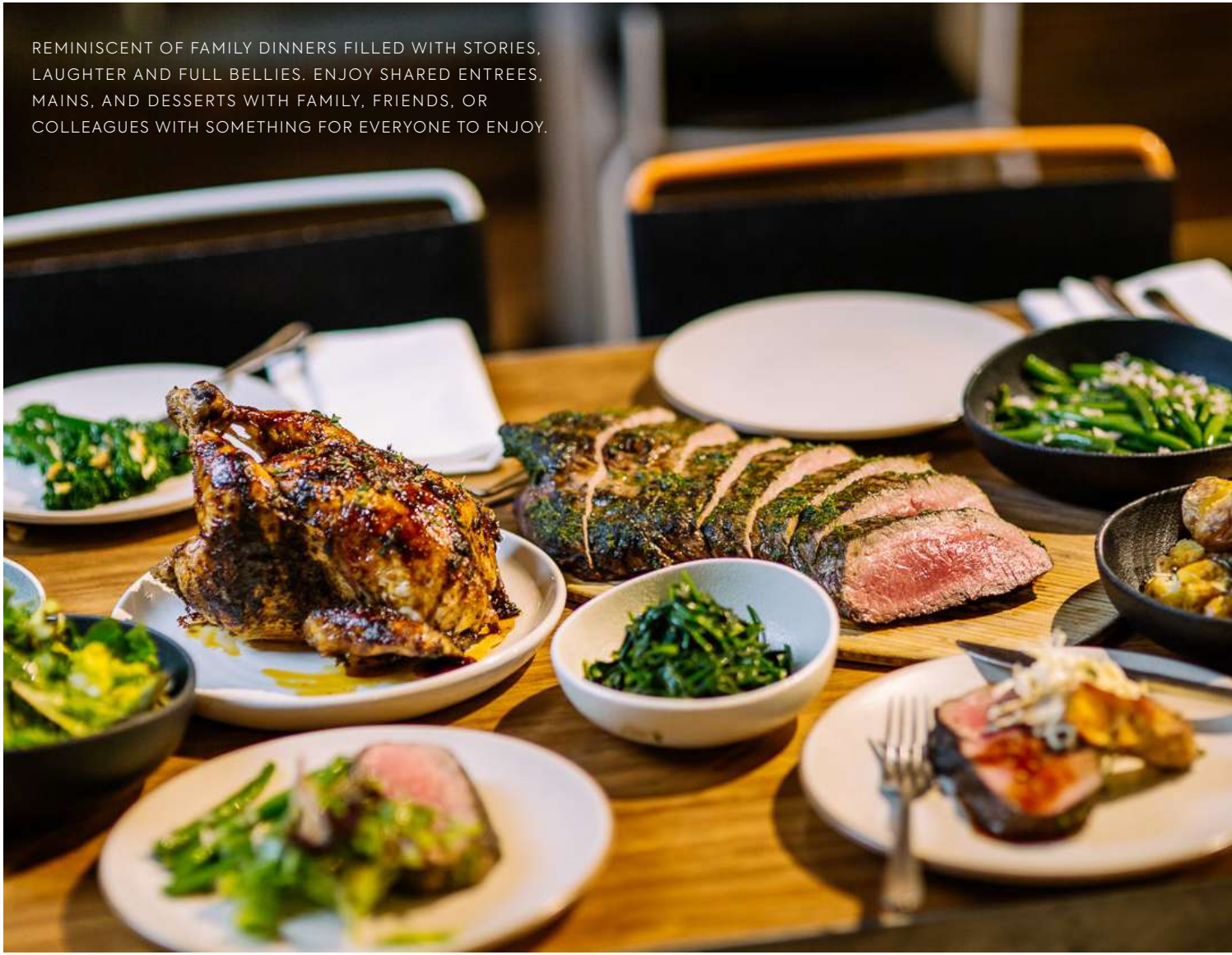
DESSERT INDIVIDUALLY PLATED, ALTERNATE DROP

FLOURLESS ORANGE CAKE
CRÈME BRÛLÉE ICE CREAM, VANILLA & ORANGE SYRUP

STICKY DATE PUDDING
BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

V – VEGETARIAN (A) – AUSTRALIAN SEAFOOD (I) – IMPORTED SEAFOOD

ADDITIONAL MAIN SELECTION – $10PP
ADDITIONAL SIDE SELECTION – $8PP



NOTE: MANY OF OUR MENU ITEMS MAY CONTAIN NUTS, GLUTEN, DAIRY AND OTHER ALLERGENS. PLEASE ADVISE YOUR EVENT MANAGER TWO WEEKS PRIOR TO YOUR FUNCTION IF YOU OR ANY GUESTS HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.

BEVERAGE PACKAGES

MENUS SUBJECT TO CHANGE

STANDARD

2 HOURS $55 PER PERSON
3 HOURS $65 PER PERSON
4 HOURS $75 PER PERSON

CARLTON DRY 3.5%
CARLTON DRAUGHT
BALTER XPA

ROTHBURY ESTATE SPARKLING SA
ROTHBURY SEMILLION SAUVIGNON BLANC HUNTER VALLEY NSW
HEGGIES CHARDONNAY SA
T'GALLANT CAPE SCHANCK ROSÉ HEATHCOTE VIC
ROTHBURY ESTATE CABERNET MERLOT SA

SOFT DRINKS, JUICES, TEA, COFFEE

PREMIUM

2 HOURS $60 PER PERSON
3 HOURS $70 PER PERSON
4 HOURS $80 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL TAP BEERS AND CIDERS

UPSIDE DOWN PROSECCO NZ
CHANDON BLANC DE BLANC YARRA VALLEY VIC
821 SAUVIGNON BLANC MARLBOROUGH NZ
DANDELION VINEYARDS CHARDONNAY SA
SECRET STONE PINOT GRIS MARLBOROUGH NZ
T'GALLANT CAPE SCHANCK ROSÉ VIC
WEST CAPE HOWE PINOT NOIR WA
SEPPELT 'DRIVES' SHIRAZ HEATHCOTE VIC
CAVALIERE D'ORO CHIANTI CHIANTI ITALY

SOFT DRINKS, JUICES, TEA, COFFEE

DELUXE

2 HOURS $75 PER PERSON
3 HOURS $85 PER PERSON
4 HOURS $95 PER PERSON

A SELECTION OF PREMIUM AUSTRALIAN AND INTERNATIONAL BEERS AND CIDERS
(DRAUGHT AND BOTTLES)

ALL SPARKLING AND WINE ARE SERVED BY THE GLASS

BASIC SPIRITS
VODKA, GIN, SCOTCH, BOURBON, WHITE AND DARK RUM

SOFT DRINKS, JUICES, TEA, COFFEE

ADD A WELCOME COCKTAIL

CHAT TO OUR EVENTS SALES MANAGER
ABOUT OPTIONS & PRICES

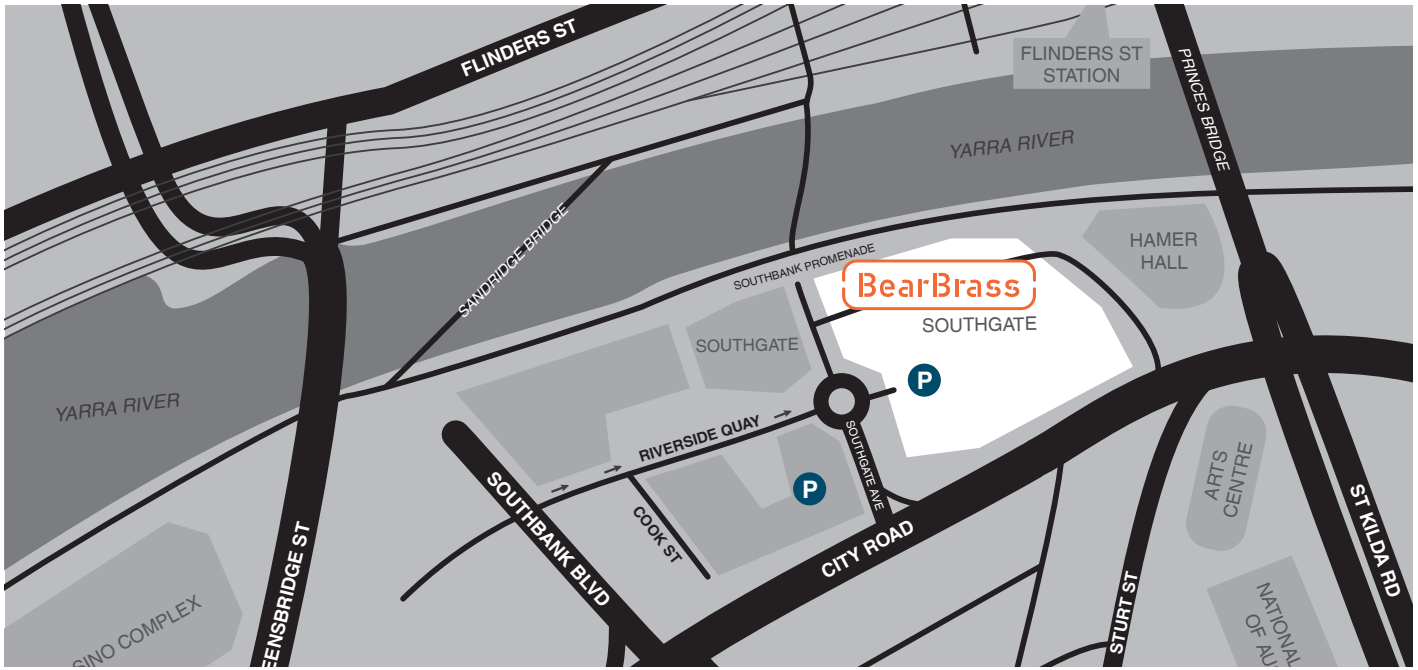
LOCATION

BY THE RIVER
SHOP G3A, SOUTHGATE RESTAURANT &
SHOPPING PRECINCT
SOUTHBANK MELBOURNE 3006

BEARBRASS.COM.AU

BEARBRASS IS LOCATED ON THE YARRA RIVER AT SOUTHGATE RESTAURANT & SHOPPING PRECINCT. AN EASY WALK FROM THE CBD, FEDERATION SQUARE OR CROWN CASINO.

CAR PARKING IS AVAILABLE UNDERNEATH THE EUREKA TOWER IN THE WILSON CAR PARK, CORNER OF CITY ROAD AND SOUTHGATE AVENUE AND ANOTHER WILSON CAR PARK IS LOCATED OFF SOUTHGATE AVENUE JUST UNDER THE SOUTHGATE RESTAURANT & SHOPPING PRECINCT.



EVENT SALES MANAGER:

ERIN SEARLE

FUNCTIONS@BEARBRASS.COM.AU
0475 909 955