

Function & Events

Rooftop
© Campari HOUSE

the
Soda
BAR

LOUNGE ROOM
© Campari HOUSE





CAMPARI HOUSE IS A CITY VENUE LIKE NO OTHER. THE ONCE FAMOUS CAMPARI BISTRO HAS BEEN BRILLIANTLY REJUVENATED INTO A FANTASTIC MULTI LEVEL HOSPITALITY EXPERIENCE REFLECTING MELBOURNE'S DIVERSE RESTAURANT AND BAR CULTURE.



CONSISTING OF A GROUND FLOOR RESTAURANT, LEVEL 1 GUEST ROOM, LEVEL 2 LOUNGE, ROOF TOP & SODA BAR CAMPARI HOUSE IS SET TO CONTINUE MAKING ITS MARK IN THIS ESTABLISHED PRECINCT.



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*PLEASE BE AWARE THAT ALL FUNCTION MENUS ARE SUBJECT TO AVAILABILITY & MAY VARY WITHOUT NOTICE

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CAMPARI HOUSE CANAPÉS

CANAPÉS

MINIMUM 20 PIECES

- FISH FINGER** CRUMBED SERVED WITH LEMON AIOLI | 04
- BRUSCHETTA** WITH TOMATO MEDLEY & MOZZARELLA, BALSAMIC | 04
- CROQUETTES** OF CHORIZO, SEMI DRIED TOMATO, CHILLI & CHIVE AIOLI | 04
- SEMI DRIED TOMATO & GOATS CHEESE TART** | 04
- ARANCINI** WITH PORCINI MUSHROOMS, TALEGGIO, TRUFFLE OIL | 04
- SCALLOPS CRUDO**, AVOCADO HERB SALAD, CORIANDER, CHILLI, LIME | 04
- SPICED CHICKEN SKEWERS** | 04
- VEAL & PORK MEATBALLS** WITH SPICY TOMATO SAUCE | 04
- BEEF SAUSAGE ROLL** | 04
- BRAISED BEEF & MUSHROOM TART** | 04
- CROSTINI WITH SALAMI & FRESH OLIVES** | 04
- EGGPLANT & RED PEPPER** CANNELLONI WITH RICOTTA & PESTO | 04
- SEARED EYE FILLET & HORSERADISH CREAM** ON BRUSCHETTA | 05
- SEARED SCALLOPS** WITH BLOOD ORANGE REDUCTION | 05
- PRAWN** WITH AVOCADO, CORN CHIP | 05

SWEET

- SELECTION OF MINIATURE** CHOCOLATE BROWNIES, CHOCOLATE CREAM PUFFS, STRAWBERRY NAPOLEONS, VANILLA CUSTARD ECLAIRS | 3.50
- SELECTION OF MINIATURE GELATO CONES** | 04

SLIDERS

- GRILLED CHICKEN**, DOUBLE BRIE, GHERKINS, CHIVE AIOLI | 07
- WAGYU BEEF**, GHERKINS, SMOKY CHEESE, PICKLES, TRUFFLE AIOLI | 07
- CAULIFLOWER**, PUMPKIN & CHICKPEA WITH AVOCADO, CORIANDER PESTO VEGAN CHEESE | 07
- SPICY PRAWN ROLL**, LETTUCE & COCKTAIL SAUCE | 09

TACOS

- BRAISED PORK SHOULDER**, PICKLED CABBAGE & CHIPOTLE SAUCE | 06
- CRUMB PRAWNS**, LETTUCE, GUACAMOLE & JALAPENO SALSA | 07

PIZZAS

11" | PLATTERS

- THREE CHEESE MARGHERITA** WITH FRESH BASIL | 20 | 55
- DIAVOLA PIZZA**, HOT PICANTE SALAME, OLIVES, RED PEPPER & CHILLI FLAKES | 22 | 64
- PROSCIUTTO PARMA**, GORGONZOLA, PEAR & ROCKET 22 | 64
- PRAWN PIZZA**, GARLIC PRAWN CUTLETS, ZUCCHINI & GREMOLATA 22 | 64
- LAMB PIZZA, BRAISED LAM, GRILLED EGGPLANT & MINT** 22 | 64
- *GLUTEN FREE BASE | 04 | 10

ANTIPASTO

- HARDWARE LANE PLATE** CHEFS SELECTION OF ANTIPASTO INCLUDING HOUSE BREAD, DIPS, PICKLED VEGETABLES, CURED MEATS & CHESSES | 33 | 60

CAMPARI HOUSE SET MENUS

CHOICE OF SET MENU*

1 COURSE + SIDES 35PP | 2 COURSE 55PP | 3 COURSE 70PP

4 COURSE 75PP | SIDES 05PP

UP TO 30 GUESTS - CHOICE OF

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

SPICE DUSTED CALAMARI WITH ROCKET, TOMATO, OLIVES, RED ONION & CAPER AIOLI

CRISPY PORK BELLY CAULIFLOWER PUREE & VANILLA APPLE SAUCE

CAULIFLOWER & WALNUT DIP, YOUNG VEGETABLES WITH FLAT BREAD

MAIN

FISH OF THE DAY WITH SEASONAL ACCOMPANIMENTS

GRILLED EYE FILLET, RED WINE & MUSHROOM RISOTTO, BEEF SAUCE

HOUSE MADE GNOCCHI, WITH BUTTERNUT PUMPKIN, ALMOND & PESTO

SIDES

PLATED TO THE TABLE TO SHARE

RADICCHIO, ROCKET, CANDIED WALNUTS, SHAVED PARMESAN, HOUSE DRESSING

HAND CUT CHIPS WITH HERB SALT & CHIVE AIOLI

DESSERT

DARK CHOCOLATE MOUSSE, FRESH MIX BERRY, & VANILLA MASCARPONE

RHUBARB & APPLE CRUMBLE WITH VANILLA ICE CREAM

CHEESE

PLATED TO THE TABLE TO SHARE

A SELECTION OF 3 IMPORTED & LOCAL CHEESES SERVED WITH FRUIT PASTE, FRESH GRAPES, WALNUTS, HOUSE BREADS & CRACKERS

*ALL ENTREES & MAINS ARE GLUTEN FREE

SHARED ENTRÉE SET MENU

2 COURSE (ENTRÉE & MAIN ONLY) 50PP | 3 COURSE 65PP | SIDES 05PP

UP TO 30 GUESTS - CHOICE OF MAIN

UP TO 70 GUESTS - ALTERNATIVE DROP

ENTRÉE

PLATED TO THE TABLE TO SHARE

SPICE DUSTED CALAMARI WITH ROCKET, TOMATO, OLIVES, RED ONION & CAPER AIOLI

CRISPY PORK BELLY CAULIFLOWER PUREE & VANILLA APPLE SAUCE

CAULIFLOWER & WALNUT DIP, YOUNG VEGETABLES WITH FLAT BREAD

MAIN

FISH OF THE DAY WITH SEASONAL ACCOMPANIMENTS

GRILLED EYE FILLET, RED WINE & MUSHROOM RISOTTO, BEEF SAUCE

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SIDES

PLATED TO THE TABLE TO SHARE

RADICCHIO, ROCKET, CANDIED WALNUTS, SHAVED PARMESAN, HOUSE DRESSING

HAND CUT CHIPS WITH HERB SALT & CHIVE AIOLI

DESSERT

DARK CHOCOLATE MOUSSE, FRESH MIX BERRY, & VANILLA MASCARPONE

RHUBARB & APPLE CRUMBLE WITH VANILLA ICE CREAM

CAMPARI CELEBRATION PACKAGES

SOMETHING TO GET YOU STARTED | 130

1X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

1X PIZZA OF YOUR CHOICE

1X COCKTAIL JUG OF YOUR CHOICE

1X HARDWARE LANE PLATE

THE HOUSE PACKAGE | 350

UP TO 15 GUESTS

4X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

3X PIZZA OF YOUR CHOICE

2X COCKTAIL JUG OF YOUR CHOICE

2X HARDWARE LANE PLATE

THE VIP PACKAGE | 750

15 - 30 GUESTS

AVAILABLE IN THE LOUNGE ONLY

6X BOTTLE OF HOUSE WINE OF YOUR CHOICE (SPARKLING, WHITE, RED)

6X PIZZA OF YOUR CHOICE

3X HARDWARE LANE PLATE

1X BOTTLE OF HOUSE SPIRITS WITH ACCOMPANIMENTS

COCKTAIL JUGS

MOJITO A HEALTHY SERVE OF CUBAN RUM, FRAGRANT MINT, REFRESHING LIME & CANE SUGAR SERVED OVER CRUSHED ICE

SANGRIA YOUR CHOICE OF RED, WHITE OR SPARKLING WINE MIXED WITH ORANGE OR PEACH LIQUEUR SERVED WITH SEASONAL FRUIT

PIMMS CUP MADE TRADITIONALLY WITH GINGER ALE, FRESH MINT, CUCUMBER & ORANGE

PIZZAS | SELECT FROM

11" | PLATTERS

THREE CHEESE MARGHERITA WITH FRESH BASIL | 20 | 55

DIAVOLA PIZZA, HOT PICANTE SALAME, OLIVES, RED PEPPER & CHILLI FLAKES | 22 | 64

PROSCIUTTO PARMA, GORGONZOLA, PEAR & ROCKET 22 | 64

PRAWN PIZZA, GARLIC PRAWN CUTLETS, ZUCCHINI & GREMOLATA 22 | 64

LAMB PIZZA, BRAISED LAM, GRILLED EGGPLANT & MINT 22 | 64

*GLUTEN FREE BASE | 04 | 10

HOUSE WINE | 40 PER BOTTLE

HABITAT SPARKLING BRUT, NV, SOUTH EASTERN, AUST

HABITAT PINOT GRIGIO, SOUTH EASTERN, AUST

HABITAT CABERNET MERLOT, SOUTH EASTERN, AUST

HOUSE SPIRITS

ALL BOTTLES ARE SERVED WITH, CITRUS, GARNISHES, MIXERS & ICE

VODKA | KETEL ONE

GIN | TANQUERAY

RUM | PAMPERO,

WHISKY | JOHNNIE WALKER BLACK

BOURBON | BULLEIT

TEQUILA | JOSE CUERVO

CAMPARI HOUSE BEVERAGE PACKAGES

BEVERAGE PACKAGE A

2 HOUR 30PP | 3 HOUR 40PP | 4 HOUR 48PP | 5 HOUR 52PP

UNLIMITED SUPPLY OF

HABITAT SPARKLING BRUT, NV, SOUTH EASTERN, AUST

HABITAT PINOT GRIGIO, SOUTH EASTERN, AUST

HARDY'S CABERNET MERLOT, 2014, KING VALLEY, VIC

FURPHY ON TAP

BOAGS LIGHT BOTTLE

COLDSTREAM CIDER CAN

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

BEVERAGE PACKAGE B

2 HOUR 38PP | 3 HOUR 51PP | 4 HOUR 60PP | 5 HOUR 65PP

UNLIMITED SUPPLY & YOUR CHOICE OF 3 OF THE FOLLOWING WINES

CAMPARI HOUSE SELECTED PROSECCO,

CAMPARI HOUSE SELECTED SAUVIGNON BLANC,

CAMPARI HOUSE SELECTED PINOT GRIS,

CAMPARI HOUSE SELECTED SHIRAZ,

CAMPARI HOUSE SELECTED CABERNET SAUVIGNON,

FURPHY ON TAP

HEINEKEN ON TAP

HEINEKEN ZERO BOTTLE

MONTEITHS APPLE CIDER

NON-ALCOHOLIC ALL SOFT DRINK & JUICE

***BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE**

BEVERAGE PACKAGE ADD-ONS

HOUSE SPIRITS | KETEL ONE, TANQUERAY, PLANTATION ORIGINAL

BULLEIT, JOHNNIE WALKER BLACK | 14PP | PH

BOTTLED BEERS | ASAHI, CORONA, PERONI, HEINEKEN, SOMERSBY APPLE CIDER & SOMERSBY PEAR CIDER | 10PP | PH

COCKTAIL UPON ARRIVAL | BARTENDERS CHOICE | 15PP

COCKTAIL JUGS | MOJITO, SANGRIA OR PIMMS CUP | 40EA

*BEVERAGE PACKAGES MUST BE ORDERED FOR THE ENTIRE GROUP, NO EXCEPTIONS.

*GROUPS DO NOT HAVE TO CHOOSE A BEVERAGE PACKAGE, BAR TABS & CASH BAR OPTIONS ARE ALSO AVAILABLE.

FUNCTION COCKTAILS | 18 EA

MARGARITA, TEQUILA, COINTREAU & LIME JUICE SHAKEN & SERVED OVER ICE OR STRAIGHT UP

TOM COLLINS, GIN & LEMON TOPPED WITH SODA. WE LIKE TO CALL IT GROWN UP LEMONADE

COSMOPOLITAN, VODKA, COINTREAU, LIME & CRANBERRY COME TOGETHER JUST THE WAY CARRIE LIKES IT

DARK & STORMY, RUM, TANGY LIME & AROMATIC GINGER BEER, BUILT TALL & DELICIOUS

THE SOUR IS YOURS, FROM THE CLASSIC WHISKY SOUR, TO AN OH SO

MELBOURNE GIN & ELDERFLOWER SOUR. LET OUR BARTENDERS KNOW WHAT YOU'RE THINKING & LET THEM SHAKE UP YOUR FAVOURITE

CHAMPAGNE COCKTAIL, A CLASSY MARRIAGE OF FIZZ, BITTERS & BRANDY. CAVIAR NOT INCLUDED

BARTENDERS CHOICE, FEEL LIKE TAKING A BIT OF A RISK? LEAVE IT TO OUR BARTENDERS TO CHOOSE FOR YOU



the
Soda *Rooftop*
BAR @Campari
HOUSE

LOUNGE ROOM

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CAMPARI HOUSE

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