



PARTIES & EVENTS

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brownstonebrewery.com.au

RASPBERRY SOUR

Loaded with tangy raspberry, our sour is packed with flavour. Surprisingly tart and deliciously fruity in aroma, rounded off with a cleansing sweetness



MALT AND HOPS PROFILE 4.0%

PALE ALE

An American-style Pale Ale brewed with Australian Malt and American hops. The tropical fruit, citrus and subtle pine aroma is enhanced by subtle malt sweetness.



MALT AND HOPS PROFILE 5.0%

SUMMER ALE

Low in alcohol but full of flavour, perfect for those long hot days relaxing and doing little... or nothing at all. Notes of pine, tropical fruit and citrus.



MALT AND HOPS PROFILE 3.5%

PILSNER

A true classic, this German-style Pilsner is brewed with specially selected malt from Bamberg, Germany and hops from the Hallertau region of Bavaria. Herbaceous notes and a firm bitterness.



MALT AND HOPS PROFILE 5.2%

NEW WORLD LAGER

A modern twist on a timeless classic, our New World Lager is a hoppy Pilsner packed with NZ Nelson Sauvignon hops, which are the star of the show. Aromas of white wine and gooseberry with subtle notes of tropical fruit.



MALT AND HOPS PROFILE 5.2%

LAGER

The new kid on the block is dedicated to our locals. You wanted the crispest, smoothest and easiest drinking golden lager we could produce, and here it is. Light tropical fruits finished with a slight sweet treat from our Australian malt.



MALT AND HOPS PROFILE 4.5%

STOUT

Our vanilla milk stout delivers plenty of chocolatey goodness with a smooth creamy finish. Brewed with the addition of unfermentable milk sugar (lactose) that gives a subtle sweetness, accentuated with hints of vanilla bean.



MALT AND HOPS PROFILE 5.5%

IPA

Vibrant orange in colour, this American IPA packs a punch! The paleness of the Australian malt lets the hops do the talking. Notes of complex tropical fruit aromas and crystal sweetness.



MALT AND HOPS PROFILE 6.0%

CANAPÉ PACKAGES

The Cool List

- Tomato bruschetta, basil, Grana Padano, aged Balsamic
- Pumpkin tartlet, onion jam, whipped goat's cheese, basil
- Roast beef, tomato relish, rocket, crostini
- Salmon nigiri, Japanese mayo, chives
- Vietnamese rice paper rolls, hoi-sin, peanuts
- Bringing back the Peking duck pancake

The Hot List

- Mushroom & mozzarella arancini, aioli, basil
- Vegetarian Samosas, chili, tomato & coriander salsa
- Salt and pepper squid, spiced salt, sriracha mayo
- Satay chicken skewers, coconut & crunchy peanut sauce
- Cheeseburger dumplings, secret burger sauce
- Prawn spring roll, chili-lime dipping sauce
- Twice cooked pork belly, tamarind caramel, green apple salsa
- Petit beef pie, chipotle BBQ sauce
- Moroccan spiced lamb meatballs, date chutney, feta
- Pork & fennel sausage roll, tomato ketchup

The Sweet List

- Baked New York style cheesecake
- Classic vanilla slice
- Selection of profiteroles
- Assorted macarons
- Chef's selection of mixed petit four

Substantial Canapés

(\$8 per person per piece)

- Mezze bowl, ancient grains, falafel, pumpkin, tomato, green goddess dressing
- Fish & chips, Tartare sauce, lemon
- Mini cheeseburger, cheddar cheese, pickles, mustard, ketchup
- Pulled BBQ beef slider, chipotle mayo, coleslaw
- Crispy chicken slider, pickled cabbage, Kewpie mayo
- Pork belly bao bun, coriander, carrot, spring onion, hoisin
- Chef's selection of pizza

30 Minutes \$19PP (3 Selections)

One Hour \$24PP (4 Selections)

Two Hours \$40PP (7 Selections)



SHARE PLATES

SERVED BUFFET STYLE OR AS SHARE PLATES TO THE TABLES

Choose Your Protein

- Roasted free range chicken with lemon & herb rub - **\$38PP**
- Roasted Birchley pork with crackling - **\$40PP**
- Atlantic salmon fillet with sauce Vierge - **\$44PP**
- Slow roasted Millawarra free range lamb shoulder - **\$47PP**

Choose Two Salads

- Market garden salad, balsamic vinaigrette
- Rocket, pear, radish, parmesan
- Classic coleslaw, herb mayo
- Greek salad, Persian feta, lemon dressing

Choose Two Sides

- Thick cut chips, aioli
- Roasted chat potatoes, rosemary salt
- Seasonal vegetables, olive oil, toasted almonds
- Baked cauliflower, cumin, sultanas, pine nuts
- Roasted Japanese pumpkin, maple, Grana Padano

Dessert Upgrade \$12PP

- Pavlova with market fresh fruit **OR**
- Sticky date pudding, dulce de leche, Chantilly cream
- Brewed coffee & Aurora teas

Rotisserie Upgrade \$500

Feeling fancy? Have our chefs cook your preferred protein on the rotisserie in the nearest outdoor area!
(Max 100 guests, max one protein)



FEASTING MENU \$70PP

SERVED BUFFET STYLE

From the Paddock (Select one)

- Slow roasted Gippsland beef sirloin, jus
- Chermoula spiced roast chicken, lemon
- Roast pork, crackling, spiced apple sauce

From the Sea (Select one)

- Roasted barramundi fillet, tomato, capers, olives
- Crispy skin salmon, sauce Vierge, lemon
- Grilled prawns, garlic, chili, pangritata

From the Garden (Select one)

- Vegetable lasagne, tomato sugo, Grana Padano
- Ferinacci wild mushroom ravioli, mushroom ragout, mascarpone, Grana Padano
- Casarecce pasta, zucchini, peas, mint, basil, goat's cheese

Salads (Select two)

- Market garden salad, balsamic vinaigrette
- Rocket, pear, radish, parmesan
- Classic coleslaw, herb mayo
- Greek salad, Persian feta, lemon dressing

Sides (Select two)

- Thick cut chips, aioli
- Roasted chat potatoes, rosemary salt
- Seasonal vegetables, olive oil, toasted almonds
- Baked cauliflower, cumin, sultanas, pine nuts
- Roasted Japanese pumpkin, maple, Grana Padano

Dessert

- Chef's selection petit fours
- Brewed coffee & Aurora teas



PLATED DINING

ENTREE

- Roasted cauliflower veloute, lardons, pangritata
- Babybeets, Persian feta, macadamia, radish, watercress
- Roasted chicken breast, baby cos, slow cooked egg, crostini, crispy pancetta, Caesar dressing
- Crispy salt & pepper squid, Sriracha aioli, lemon, petit salad
- Garlic prawns, tomato & avocado salsa, crostini
- Seared beef tataki, Thai herb salad, miso mayo, sesame seeds

MAIN

- Crispy skin salmon, sweet corn, chorizo, beans, tomato salsa
- Pan roasted chicken breast, cauliflower puree, sauce Chasseur
- Slow roasted Gippsland beef sirloin, pomme puree, green beans, jus
- Slow cooked lamb shoulder, potato fondant, baby carrot, chimichurri
- Twice cooked pork belly, celeriac, potato dauphine, spiced apple sauce
- Ferinacci wild mushroom ravioli, mushroom ragout, mascarpone, Grana Padano

DESSERT

- Sticky date pudding, dulce de leche, salted pecan, mascarpone cream
- Mini pavlova, Chantilly cream, seasonal fruits, meringue snow, coulis
- Triple choc fudge brownie, chocolate ganache, salted caramel ice cream
- Lemon tart, raspberry puree, double cream
- Warm apple pie, vanilla bean custard, rum & raisin ice cream
- Vanilla bean panna cotta, strawberry & rhubarb, white chocolate pearls

TWO COURSE \$65PP

THREE COURSE \$80PP

Your choice of two items per course, served alternating
Warm bread rolls served on arrival, with brewed tea & coffee to finish



TASTE OF TUSCANY

Grazing Station on Arrival

- Selection of Local & International Salumi
- Selection of Local & International Cheese
- Burrata
- Marinated Olives
- Giardiniera - Pickled Vegetables
- Warm Stone Baked Bread

\$75PP

Canapés

- Prawn Cutlets
- Arancini
- Salt & Pepper Squid
- Selection of Bruschetta

Substantial Canapés

- Assorted Wood-fired Pizza
- Chef's Risotto

Dessert Canapés

- Vanilla Panna Cotta with Seasonal Fruits



BEVERAGE PACKAGES

SILVER

2 HOURS - **\$33PP**

3 HOURS - **\$40PP**

4 HOURS - **\$47PP**

5 HOURS - **\$54PP**

Zilzie BTW Sauvignon Blanc

Zilzie BTW Chardonnay

Zilzie BTW Sparkling

Zilzie BTW Shiraz

Fiore Moscato

House Brewed Beer

Great Northern

Carlton Draught

Cascade Light

Somersby Apple Cider

GOLD

2 HOURS - **\$40PP**

3 HOURS - **\$47PP**

4 HOURS - **\$54PP**

5 HOURS - **\$61PP**

Dalzotto Prosecco

Petal & Stem Sauv Blanc

Laneway Chardonnay

Underground Pinot Noir

Woodstock Deep Sands Shiraz

House Brewed Beer

Great Northern

Asahi

Heineken

Crown Lager

Somersby Apple Cider

BEVERAGE ON CONSUMPTION

A bar tab including a selection of our award-winning boutique beers, plus house sparkling, white and red wines. Opt to include cocktails and spirits in your tab, or your guests can purchase their own.

An initial bar tab must be pre-paid, with any additional spend over the initial tab to be settled on the day at the conclusion of the event.

We are unfortunately unable to refund any unused portion of the bar tab.

STILL THIRSTY?

SPIRITS PACKAGE UPGRADE - **\$12PP**

WELCOME MOCKTAIL - **\$12PP**

WELCOME COCKTAIL - **\$18PP**

- Aperol Spritz
- Espresso Martini
- Margarita
- Or ask us about your favourite!



