

FARMER'S DAUGHTERS
DELI RESTAURANT ROOFTOP

FUNCTION PACK

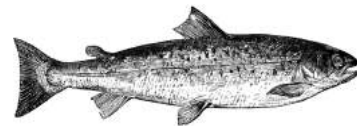
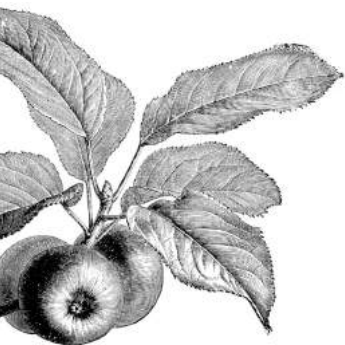




A FARM TO TABLE EXPERIENCE THAT
BRINGS THE TASTE OF GIPPSLAND TO THE
HEART OF MELBOURNE.

The region is home to artisan farmers, producers, growers and agrarian thought-leaders, and is undoubtedly the food bowl of Victoria. Direct sourcing of produce from Gippsland farms for our kitchens provides distinctive food provenance.

With three levels to explore, Farmer's Daughters takes visitors on a seasonal journey from the Melbourne CBD to the rolling hills, mountains, rivers, and beaches of Gippsland.



THE ROOFTOP

A GIPPSLAND INSPIRED BAR BUILT AROUND A GREENHOUSE. A RELAXING CITY OASIS OFFERING SIGNATURE COCKTAILS & A TASTE OF GIPPSLAND

Perched high on the third floor, the Rooftop at Farmer's Daughters brings a little piece of the oasis that is regional Victoria to the city. The Rooftop bar offers an innovative list of house-made cocktails, curated beers and a selection of Gippsland's best wines.

With powerful heaters and retractable roof, this flexible space is perfect for a corporate celebration or a lively birthday festivity.

The Rooftop is available for exclusive hire for up to 48 guests for a seated lunch or dinner, or stand up cocktail functions of up to 70 guests.

For information on availability and minimum spends, please email events@renascencegroup.com.au

-
- 🕒 Monday - Sunday
 - 🍴 Flexible
 - 👤 Up to 48 guests seated and 70 cocktail style
 - 💰 Flexible
 - ✉️ events@renascencegroup.com.au



FOOD PACKAGES



CHEF'S SELECTION

\$85 per person

(Sample menu only. Dishes are seasonal and change frequently)

Farm style soda bread, St. David Dairy cultured butter

Roast beetroot, fresh cheese, feta dressing, hazelnut, pepperberry

Amber Creek leg ham, Powlett Reserve, fig, wholegrain mustard

Crumbed Lakes Entrance fish, spring onion hollandaise

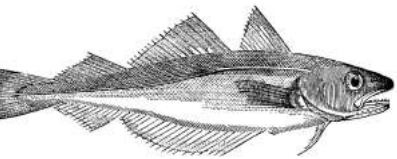
O'Connor beef Striploin, green garlic butter, kale, parsnip cream

Seasonal Jones potato fries, dill mayo

Leaf salad, caper vinaigrette, smoked caciocavallo, sourdough

Jersey cream panna cotta, poached prune, bee pollen, honey syrup

Pumpkin & carrot pudding, candied walnut, white chocolate & quark mousse



ELEVATED CHEF'S SELECTION

\$125 per person

(Sample menu only. Dishes are seasonal and change frequently)

Farm style soda bread, St. David Dairy cultured butter

Roast beetroot, fresh cheese, feta dressing, hazelnut, pepperberry

Grass fed beef carpaccio, crème fraîche, horseradish, cider caramel

Lakes Entrance crudo, kaffir lime, orange, smoked green chilli, coriander

O'Connor Beef scotch fillet, oyster mushroom, watercress

Market Fish, shellfish, fennel, burnt lemon velouté

Seasonal Jones potato fries, dill mayo

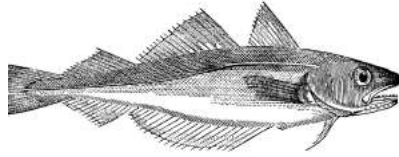
Heirloom carrot, pickled garlic, green chilli Za'atar

Cuvée 75% chocolate tart, carob, creme fraiche

Fior di latte panna cotta, bee pollen, honey syrup, poached prunes



FOOD PACKAGES



ADDITIONAL MENU UPGRADES

Elevate your guest experience with these optional courses

Dry aged O'Connor beef Angus club steak 400g (serves 4) - \$82 each

Cheffields grass fed beef ribeye 600g (serves 4) - \$120 each

Pasture raised chicken & celeriac pie, rainbow chard, butter sauce - \$35 each

Potato & leek pie, confit red onion, brown butter - \$35 each

Canapes on arrival - \$10 per canape

Antipasto Grazing Board - \$990 per meter

Vegetarian Grazing Board - \$850 per meter

Pasture raised lamb chops - \$13pp

Natural oysters to start - \$15pp

Finish with a seasonal cheese course - \$15pp



FOOD PACKAGES

CANAPES

(Sample menu only. Dishes are seasonal and change frequently)

Cold

- Wild mushroom vol au vent, creme fraiche, tarragon (VEG)
- Smoked Noojee Alpine trout vol au vent, dill
- Grass Fed beef tartar, sesame tart, macadamia oil, watercress
- Burnt onion tart, chive cream (VEG)
- Caldermade Farm goat's feta, baked beetroot, soda bread cracker (VEG)
- Tarago brie mousse, seasonal fruit chutney, soda bread cracker (VEG)
- That's Amore stracciatella, heirloom tomato, basil (VEG) (GF)
- Poached Terramirra Park venison, horseradish cream, pistachios (GF)
- Lakes Entrance crudo, tiger's milk, coriander (GF)

Hot

- Cherry Tree Organics lamb skewers, mustard and lemon glaze (GF)
- O' Connor beef skewers, laksa powder (GF)
- Lakes Entrance crumbed fish, lemon mayo
- Seasonal Jones potato fries, dill mayo (VEG) (GF)

Substantial

- Braised beef cheek milk bun, bacon jam, braised onion
- Lakes Entrance crumbed fish milk bun, dill mayo, Jones potato fries
- Amber creek pork belly milk bun, Corporal Freddie's sauce

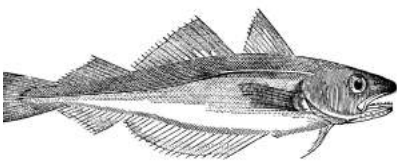
Dessert

- Seasonal fruit macaron
- Dark chocolate macaron
- Lemon tart, burnt lemon, meringue
- Soleo 42% Cuvée chocolate tart
- Tambo Valley honey & hazelnut tart, yoghurt chantilly
- Loch whisky profiterole

PRICING

- 4 pieces - \$40 per person
- 5 pieces - \$50 per person
- 6 pieces - \$60 per person
- 7 pieces - \$70 per person
- 8 pieces - \$80 per person

Add on substantial canapes \$15 per person per selection



DRINK PACKAGES

PACKAGE 1 - \$75pp for 3 hours, \$90pp for 4 hours

NV Gippsland Wine Company "Harrier" Brut

Carrajung Chardonnay

Weathercraft Tempranillo

Sailor's Grave 'Sou East Draught'

Ocean Reach IPA

Burra Brewing XPA

Organic soft drinks, sparkling water

PACKAGE 2 - \$90pp for 3 hours, \$110pp for 4 hours

NV Gippsland Wine Company "Harrier" Brut

LFleet 'Lichen' Rose

Lo Stesso Fiano

Carrajung Chardonnay

Weathercraft Tempranillo

Fleet 'Leongatha' Pinot Noir

Sailor's Grave 'Sou East Draught'

Ocean Reach IPA

Burra Brewing XPA

Organic soft drinks, sparkling water



***All items are subject to availability.*



PACKAGE 3 - \$125pp for 3 hours, \$155pp for 4 hours

NV Gippsland Wine Company 'Harrier' Brut

Hentyfarm Riesling

Carrajung Estate Chardonnay

Lo Stesso Fiano

Blue Gables Sauvignon Blanc

Fleet 'Lichen' Rose

Fleet 'Leongatha' Pinot Noir

Weathercraft Tempranillo

Purple Hen Shiraz

Sailor's Grave 'Sou East Draught'

Ocean Reach IPA

Burra Brewing XPA

Organic soft drinks, sparkling water

Upgrade any package to Champagne, \$30pp for 3 hours or \$40pp for 4 hours

Add house spirits to any package, \$40pp for 3 hours, \$45pp for 4 hours





Farmer’s Daughters is located at 95 Exhibition Street, in the vibrant new 80 Collins Precinct.

Street parking in the area is very limited. Wilson Parking and Secure Parking have locations in our area, and bookings can be made via their websites.

Farmer’s Daughters is fully wheelchair accessible, with lift access to each level and all gender ambulant and wheelchair accessible toilets.

Please get in touch with us to discuss if you or your guests have any access needs.



<https://www.secureparking.com.au/en-au/>



<https://www.wilsonparking.com.au/>





VICTORIA by Farmer's Daughters

A GROUNDBREAKING FARM TO TABLE EXPERIENCE CELEBRATING THE PRODUCE, PEOPLE AND PLACES OF VICTORIA.

Located in Melbourne's iconic Federation Square overlooking the Yarra River, the 250-seat venue celebrates the produce, ingredients and stories of the whole state of Victoria.

From the team behind Farmer's Daughters at 80 Collins, which is a homage to the food bowl of Gippsland, Victoria elevates the stories of farmers, producers, growers, makers, artists and artisans from regions throughout Victoria.

Victoria is perfectly designed for a range of dining and function experiences from intimate dinners to wedding, birthday celebrations and corporate events.

For information on availability and minimum spends, please email events@renascencegroup.com.au

-
- 🕒 Monday - Sunday
 - 🍴 Flexible
 - 👤 Up to 80 guests seated and 250 cocktail style
 - 💰 Flexible
 - ✉️ events@renascencegroup.com.au



FARMER'S DAUGHTERS

