



# Lantana Shoreditch

Private Dining & Events

Spring 2026

[www.lantana.co.uk](http://www.lantana.co.uk)





## Gather

Lantana was built around the idea that good hospitality brings people together.

Long tables. Generous food. Great coffee, cocktails, and conversation that carries on longer than planned.

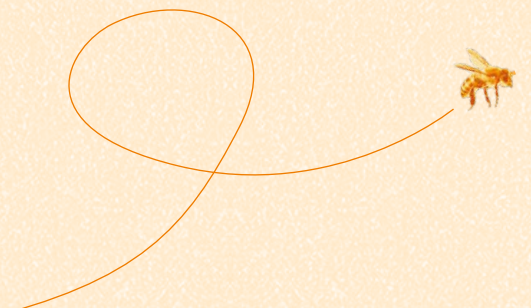
In Shoreditch, that energy evolves throughout the day.

Breakfast meetings turn into long lunches. Drinks spill onto the terrace. Evenings build into something more lively.

From team socials and brand events to birthdays and full venue takeovers, the space adapts easily to the occasion.

There's no fixed format.

Just vibrant seasonal food, relaxed Australian hospitality, and a team that makes it all feel effortless.





## At a Glance

### 1 Capacity

Restaurant Space: Up to 50 standing, or 40 seated

Full Venue: Up to 150 standing, or 60 seated

### 2 Minimum Spend\*

Mon to Sun, from 5pm to 12am

Restaurant Space from £1,000

Full Venue from £2,500

### 3 Best For

Team socials & office gatherings

Brand events & launches

Birthday celebrations

Summer terrace parties

### 4 The Space

Bright, open restaurant

Outdoor terrace

Flexible layouts

DJ & music capability

### 5 Food & Drink

Seasonal sharing menus

Canapés & bowl food

Cocktails, wine & beer

Day to night hosting

*\*A 13.5% service charge applies to all minimum spends.*



## Hosting

Events can be shaped around how you want to host.

Our team will guide the format, flow and detail, so everything runs smoothly, and the energy stays exactly where it should be.

### Choose Your Set Up

#### 1 Long Table Dining

*For seated celebrations and shared meals*

Up to 40 seated

Ideal for birthdays, team dinners, client hosting

#### 2 Drinks & Canapés

*For relaxed, social events*

Standing format

Terrace-friendly

Great for after-work  
and brand events

#### 3 Full Venue Takeover

*Make the whole space yours*

Up to 150 standing / 60 seated

DJ-led events, parties, launches

#### 4 Terrace Events

*Outdoor, informal, summer-ready*

Drinks, sharing food, flexible flow



## Build your Event

Food sits at the centre of every Lantana gathering.

Our menus reflect vibrant, seasonal cooking inspired by Australian café culture and are designed to flex around your event, allowing you to build a format that suits your guests.

- 1 Canapés, Skewers & Sliders**  
Ideal for drinks-led events and standing receptions
- 2 Bowl Food & Desserts**  
Perfect for informal dining without a seated structure
- 3 Sharing Boards & Nibbles**  
Designed for social tables and relaxed gatherings
- 4 Seated Menus**  
For more structured dining experiences

### Add-ons

Package 1: PA Hire £320

Package 2: PA Hire & DJ Kit £600

Package 3: Wireless Mic x2 £95

# Canapés, Skewers & Sliders

Served in quantities of 20

## Meat

**Canapés** 3.25

Chorizo Croquetas & Aioli

Mini Sausage Rolls with House BBQ Sauce

**Skewers** 4.25

Gochujang Chicken Kofte

Lamb Kofte & Mint Yoghurt

**Sliders** 6.5

Cheeseburger Slider  
with Jalapeños & Dill Pickle Mayo

## Fish

**Canapés** 3.25

Smoked Mackerel Crostini with Caramelised  
& Pickled Onions

Potato Rosti with Smoked Salmon,  
Horseradish Cream & Chives

**Skewers** 4.25

Prawns with Lemon, Garlic & Herbs

Teriyaki Salmon

## Vegetarian

**Canapés** 3.25

Smashed Avocado with Chilli Jam  
on Sweetcorn Blinis

Pea, Ricotta, Mint & Feta Mini Tartlets

Leek & Smoked Cheddar Croquetas

Crostini with Sun-blushed Tomato,  
White Bean Hummus, Roasted Peppers,  
Chilli Shallot Crumb

Edamame & Pea Falafel

**Skewers** 4.25

Caprese with Bocconcini,  
Tomato & Basil

**Sliders** 6.5

Hot Honey Halloumi, Spinach & Kewpie Mayo

Mushroom, Caramelised Onions,  
Spinach & Hummus (Ve)





## Bowl Food

Minimum order of 20

---

### Meat

8

Chicken Shawarma Nourish Bowl

Caramelised Pork Nasi Goreng

### Vegetarian

8

Bang Bang Cauliflower Nourish Bowl

Crispy Tofu Nasi Goreng

Roasted Mediterranean Vegetables,  
Garlic Yoghurt & Flatbread

## Desserts

---

Mixed Berry Eton Mess

8.7

Brownie Bites

2.5

# Sharing Boards

## Charcuterie 65

Coppa, Parma Ham & Salami with Grilled Sourdough, Gordal Olives & Cornichons

## Mezze & Dips (Vf) 46

Raw Vegetable Crudité with Dip Selection, Grilled Mediterranean Vegetables & Gordal Olives

## Cheese 52

Kidderton Ash Goat's Cheese, Camembert, Stilton with Grapes, Medjool Dates, Celery & Oatcakes

## Bread Basket 20

Sliced Organic Sourdough with Butter (12 Slices)

## Flat Bread Basket 22

Potato Flat Bread with Basil & Mint Dipping Sauce (24 Pieces)



# Nibbles

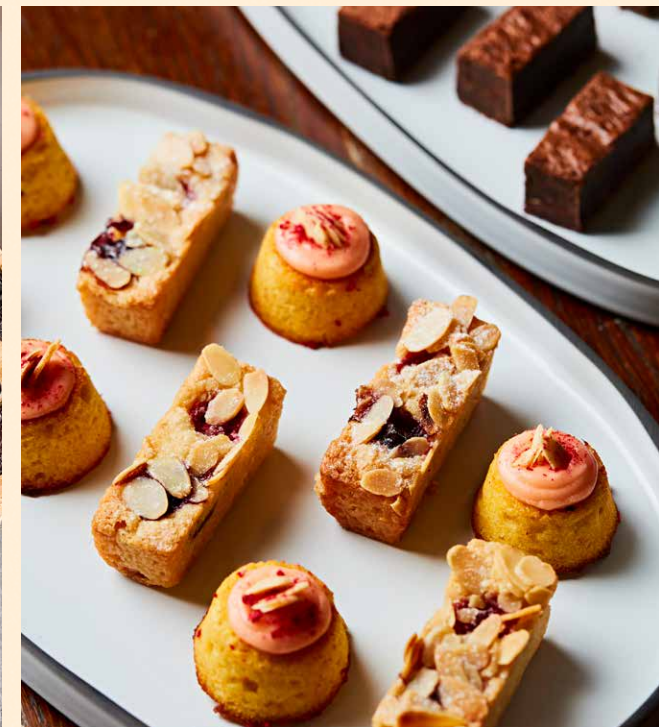
## Mixed Nuts & Marinated Olives 8pp

# Dessert Platters

## Brownie Bites (x20) 35

## Mini Cakes (x20) 43

Flourless Citrus Cakes & Berry Friands



# Packages

Premium Australian Wine Upgrade +10pp

## Canapés & Drinks

Five Canapés, ½ Bottle of Wine or Two Beers 45pp

Five Canapés, Bottle of Wine or Four Beers 55pp

## Canapés, Bowl Food & Drinks

Four Canapés, Two Bowl Foods 60pp  
½ Bottle of wine or Two Beers

Four Canapés, Two Bowl Foods 75pp  
Bottle of Wine or Four Beers

## Nibbles & Drinks

Nibbles, ½ Bottle of Wine or Two Beers 25pp

Nibbles, Bottle of Wine or Four Beers 35pp

## Sharing Boards, Nibbles & Drinks

Nibbles, Sharing Boards 45pp  
½ Bottle of Wine or Two Beers

Nibbles, Sharing Boards 55pp  
Bottle of Wine or Four Beers

*\*GF options available. Items may be substituted with a like for like replacement on occasion.*



# Drinks

## Sparkling Wine

### Prosecco, Bella Retta

Veneto, Italy, NV  
*White Flowers, Pear & Melon*

### No.1 Family Estate Assemblé

Marlborough, New Zealand, NV  
*Lively Apple Nose, Moderate Weight*

## Rosé Wine

### Pur Azur Côtes de Provence

Côtes-de-Provence, France, 2021  
*Apricot, Wild Strawberry, Grapefruit*

## Orange Wine

### Reverie Orange Wine

Languedoc-Roussillon, France, 2023  
*Orange Blossom, Peach, Spice*

## White Wine

### Eclat de Joie Blanc

Languedoc-Roussillon, France, 2024  
*Grapefruit, White Peach & Pear*

### Flor De Verão Vinho Verde

Vinho Verde, Portugal  
*Light, Zesty, Green Herbs*

### Yalumba Gen Chardonnay

Adelaide, South Australia, 2023 (Organic)  
*Fennel, Pineapple, Peach & Melon*

### Chateau Petit Roubie Picpoul de Pinet

Languedoc-Roussillon France, 2024 (Organic)  
*Crisp, Apricot, Grapefruit*

### Tiraki Marlborough Sauvignon Blanc

Marlborough, New Zealand, 2024 (B Corp)  
*Guava, Passion Fruit, Cool Green Herbs*

### Head Riesling

Eden Valley, South Australia, 2022  
*Pineapple, Lemon, Grapefruit*

40

65

41

32

31

36

39

43

45

54

## Red Wine

### Eclat de Joie Rouge

Languedoc-Roussillon, France, 2023  
*Ripe Blackberry & Plum*

### Colinas De Lisboa

Lisboa, Portugal, 2023  
*Black Cherry, Liquorice*

### Ca Gout de Ciel Pinot Noir

Languedoc-Roussillon, France, 2022 (Organic)  
*Red Berries, Damson, Truffle*

### Head, Heart & Home Shiraz

Barossa Valley, Australia, 2022  
*Blackberry, Olive, Dark Cherry & Spice*

### Profecía Tannat

Canelones, Uruguay, 2024  
*Cassis, Blood Orange, Black Pepper*

### Bodegas Krontiras 'Mikron' Malbec

Mendoza, Argentina, 2024 (Organic, Biodynamic)  
*Floral Mulberry, Dark Cherry, also good chilled*

### Penley Estate 'Phoenix' Cabernet Sauvignon

Coonawarra, Australia, 2021  
**(Winemaker of the Year Award)**  
*Black Fruit, Herb, Anise*

31

34

39

43

46

49

53



## Beers

### Unity Lager

6

### MeanTime Pale Ale

6

### Lervig No Worries

Non-Alcoholic

5.7



## Packages

Buy a case of any wine and the 6th bottle is on us

Buy a bundle (10) of any beer and the 10th bottle is on us

# Seated Events

**Two Courses** 43

**Three Courses** 50

## Arrival

---

**Glass of Prosecco**

## Shared Starters

---

### Mezze Board

Sun-blushed Tomato White Bean Hummus & Labneh with Toasted Organic Sourdough, Olives, Cornichons & Pickled Red Onion

### Leek @ Smoked Cheddar Croquetas

With Aioli

### Crispy Layered Potatoes

With Sriracha Mayo & Crispy Shallots

## Mains (Select One)

---

### Chicken Parmigiana

Buttermilk Chicken Schnitzel with Napolitana Tomato Sauce, Mozzarella & Parmesan, Pickled Fennel & Cabbage Salad

### Roast Cod

With Celeriac, Apple, Watercress & Fennel Salad & Horseradish Crème Fraîche

### Bang Bang Cauliflower (Vf)

With A Salad Of Quinoa, Cavolo Nero, Green Beans, Broccoli, Pickled Fennel, Toasted Almonds, Basil & Mint Dressing & Turmeric Seeds

## To Share

Tenderstem Broccoli with Garlic Oil (Vf)

Fries with Lantana Salt (Vf)

## Puddings (Select One)

---

### Rhubarb Mess

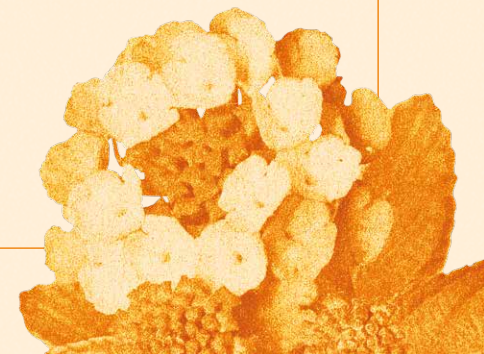
With Roasted Rhubarb, Crushed Meringue & Cream

### Warm Chocolate Brownie

With Pecan, Almond & Sesame Crumble & Ice Cream

### Loaded Lamington

With Ricotta Cream & Berry Compote





## Let's plan your event

Whether you're organising a team social, celebration or brand event, our team will help bring it together.

Tell us what you have in mind and we'll guide the rest.

### Contact

[marketing@lantana.co.uk](mailto:marketing@lantana.co.uk)

[site.shoreditch@lantanagroup.co.uk](mailto:site.shoreditch@lantanagroup.co.uk)

*We aim to respond within 24 hours*