SPRINGROCK

FUNCTION PACKAGE

(03) 4422 4113
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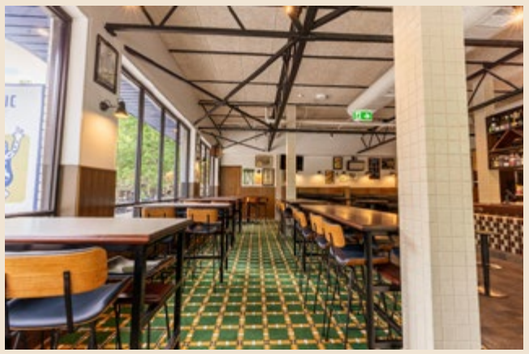
SPRINGROCK PUBLIC BAR

Set above the corner of Bourke & Exhibition Streets, Springrock Public Bar brings a city twist to the classic suburban pub and offers a relaxed setting for birthdays, corporate gatherings, team celebrations and milestone events.

From shared dining experiences to cocktail-style celebrations, Springrock can host groups of 30 to 180 guests, with elevated pub classics, canapé packages and generous shared feasts designed to impress your guests.

Springrock is part of a family of venues, all conveniently located within the same building. After something bigger? Head upstairs to Good Heavens, our rooftop bar with sweeping city views and space to party. Keen for a smokier, meatier experience? Fancy Hank’s next door serves up slow-smoked brisket, ribs and all the BBQ favourites.



Please note, due to the age of the building, our venue is only accessible via stairs.
We apologise in advance for any inconvenience.

SHARING MENU

Choose from the following set menu options. All dishes are served family-style, designed for your group to share and enjoy together – for up to 60 guests.

Two Course | shared entrées, mains and sides | $60pp
Three Course | shared entrées, mains, sides & desserts | $67pp

SHARED ENTREES (select three)

Housemade focaccia, *with fermented chilli butter (v, nf)*
Buffalo wings, *Fancy Hank's buffalo sauce, yoghurt ranch (gf, nf, dfo)*
Pork & jalapeño croquettes, *chimichurri mayo (nf)*
Smoked beetroot tartare, *walnuts, fried capers, gin cured egg, chappys original chips (v, vgo, df, gf)*
Marinated olives, *red wine vinegar, lemon thyme (vg, gf, nf, df)*

SHARED MAINS (select three)

Chicken parma, *farm green salad or chips (nf)*
Grilled Spanish mackerel *(A)*, *smoked tomato & cannelini cassoulet (nf, gf, dfo)*
Rigatoni, *with red pesto & smoked ricotta (v)*
Wood-smoked brisket, *smoked sweet potato, bone marrow jus (nf, gf, df)*
Cauliflower steak, c*auliflower puree, cranberry, walnuts & capers (vg, df, gf)*

SHARED SIDES (select three)

Chicken salt fries, *tomato sauce (vg, df, nf)*
Succotash, *black-eyed beans & corn salad (nf, dfo, vg, gf)*
White slaw, *green apple, jalapeño, apple cider vinaigrette (vg, nf, gf, df)*
Wedge lettuce salad, *buttermilk dressing, candied puffed millet (v, nf, gf)*
Potato salad, *dill mayo, crispy bacon, chives, parmesan (vgo, nf, dfo, gf)*

SHARED DESSERTS

Dark chocolate mousse, *preserved raspberry (nf, gf)*
Smoked pecan pie, *with bourbon cream*

VG - VEGAN | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE | NF - NUT FREE | O - OPTION
Please let our team know of any dietary requirements in advance and we can assist in catering for these specifically.
SEAFOOD ORIGIN - (A) AUSTRALIAN | (I) IMPORTED | (M) MIXED ORIGIN

CHRISTMAS MENU

Celebrate the festive season with a Christmas feast made for sharing. Our family-style set menu brings everyone together over shared entrées, mains and sides, with the option to finish on something sweet. Perfect for groups of up to 60 guests.

Two Course | shared entrée, mains and sides | $60pp
Three Course | shared entrée, mains, sides & desserts | $67pp

SHARED ENTREES

Oysters *(A), fresh Tasmanian oysters served with Fancy Hank's watermelon and cayenne granita.*

Housemade focaccia, *with fermented chilli butter (v, nf)*

Smoked beetroot tartare, *walnuts, fried capers, gin cured egg, chappys original chips (v, vgo, df, gf)*

SHARED MAINS (select two)

Ham, *double-smoked Christmas ham with a peach glaze*

Wood-smoked brisket, *smoked sweet potato, bone marrow jus (nf, gf, df)*

Cauliflower steak, *cauliflower puree, cranberry, walnuts & capers (vg, df, gf)*

SHARED SIDES (select three)

Roast vegetables, *wood-roasted seasonal root vegetables*

Succotash, *black eyed beans & corn salad (nf, dfo, vg, gf)*

Roast potatoes, *crispy tallow-roasted potatoes*

SHARED DESSERT

Plum pudding, *mini Christmas plum puddings served with brandy cream*

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CANAPÉ MENU

Perfect for planning a cocktail-style celebration.

Deluxe $37pp	6 canapès per person. 3 cold, 3 hot.
Signature $45pp	7 canapès per person. 3 cold, 4 hot.

COLD

Confit tomato, *whipped ricotta, EVOO pastry shell (nf, v)*
Devilled egg, *with grilled garlic stems (v, nf, df, gf)*
Marlin crudo *(A)*, *grapefruit, basil oil (nf, df)*

HOT

Housemade focaccia, *with fermented chilli butter (v, nf, dfo)*
Popcorn chicken, *with yoghurt ranch (gf, nf, dfo)*
Pork & jalapeño croquettes, *chimichurri mayo (nf)*
Beef party pies, *with tomato sauce (nf)*
Roast veg quiche, *with tomato sauce (v, nf)*
Cauliflower bites, *fried cauliflower with Nashville seasoning & yoghurt ranch (nf, vgo)*

ELEVATE YOUR EVENT

Grazing table – $30pp
Wow your guests with a bespoke grazing table of cheese, charcuterie & antipasto.

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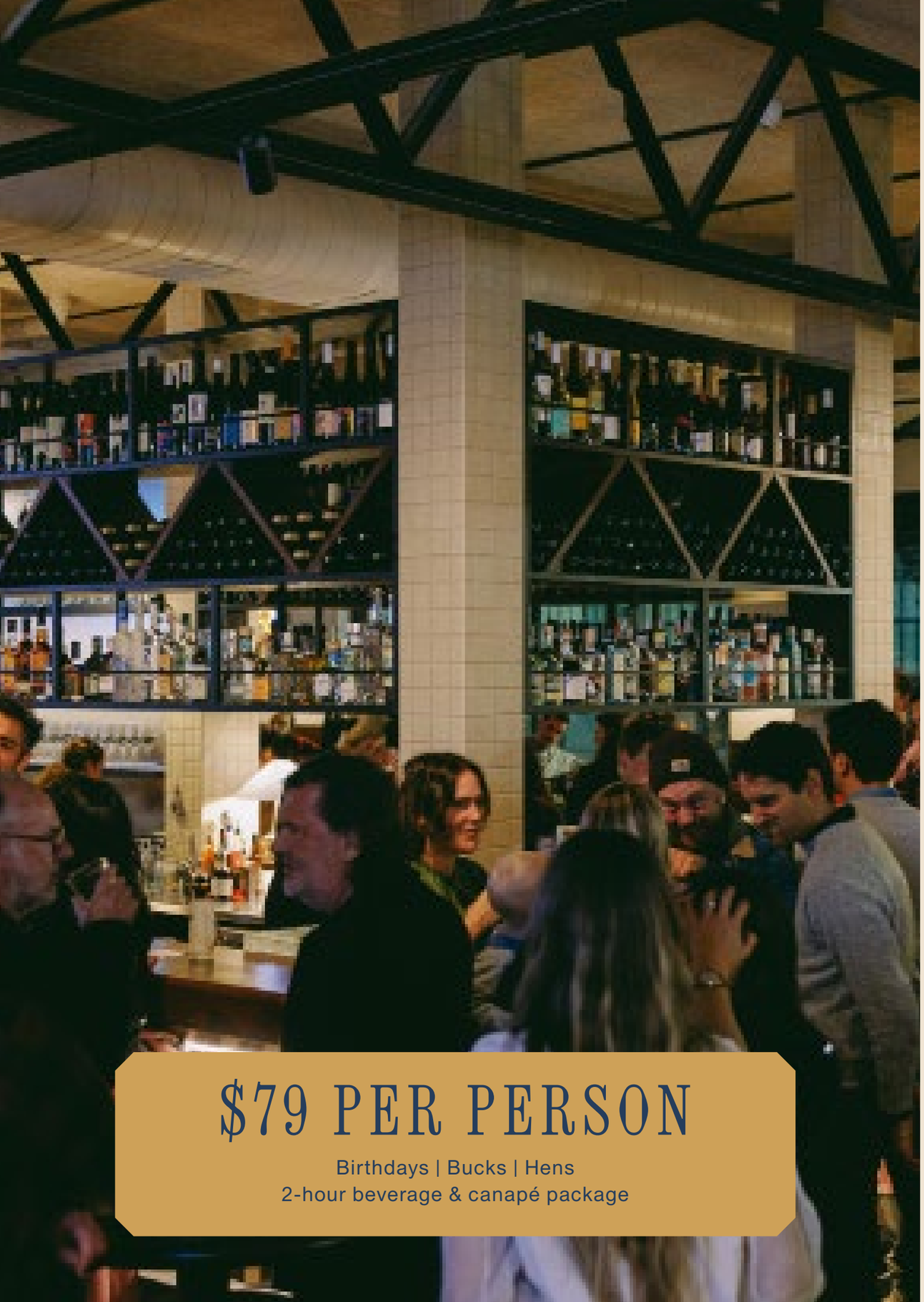

$79 PER PERSON

Birthdays | Bucks | Hens
2-hour beverage & canapé package

CELEBRATIONS

The drinks are cold, the food's good and the vibe's right. Springrock is Melbourne's CBD local for a proper celebration.

THE PACKAGE

2-hour deluxe beverage package
4 canapés per person

DRINKS

Includes soft drinks, juice & mocktail alternatives.

SPARKLING & WINE

Continental Platter Prosecco
Springrock Blanc Pinot Grigio
Springrock Rouge Grenache | Shiraz

BEER & CIDER

Hard Silo
Bodriggy Lager
Stomping Ground Gipps St Pale Ale
4 Pines Pacific Ale
Bulmers Cider

CANAPÉS – CHOOSE 2 COLD + 2 HOT

COLD

Confit tomato, *whipped ricotta, EVOO pastry shell (nf, v)*
Devilled egg, *with grilled garlic stems (v, nf, df, gf)*
Marlin crudo *(A), grapefruit, basil oil (nf, df)*

HOT

Housemade focaccia, *with fermented chilli butter (v, nf, dfo)*
Popcorn chicken, *with yoghurt ranch (gf, nf, dfo)*
Pork & jalapeño croquettes, *chimichurri mayo (nf)*
Beef party pies, *with tomato sauce (nf)*
Roast veg quiche, *with tomato sauce (v, nf)*

OPTIONAL ADD-ONS

COCKTAIL OR SPRITZ ON ARRIVAL — *$20pp*
Espresso Martini, Cosmopolitan, Aperol, Limoncello or Campari

UPGRADE BEVERAGE PACKAGE — *$20pp | $40pp*
Premium or Signature package available

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DRINK PACKAGES

Our beverages are of premium quality, carefully chosen to complement your event.
All packages include a variety of non-alcoholic drinks; a selection of soft drinks, juice, beer, wine & mocktail alternatives.

DELUXE PACKAGE

2 hours | $59pp
3 hours | $69pp

Secret Garden Brut
Continental Platter Prosecco
Springrock Blanc Pinot Grigio
Springrock Rouge Grenache Shiraz

Hard Silo
Bodriggy Lager
Stomping Ground Gipps St Pale Ale
4 Pines Pacific Ale
Bulmers Apple Cider

PREMIUM PACKAGE

2 hours | $69pp
3 hours | $89pp

Secret Garden Brut
Continental Platter Prosecco
Latta Sauvignon Blanc
Springrock Blanc Pinot Grigio
Springrock Rosé
Springrock Rouge Grenache | Shiraz
Allora Rosso Sangiovese

Hard Silo
Bodriggy Lager
Stomping Ground Gipps St Pale Ale
4 Pines Pacific Ale
Bulmers Apple Cider

Silo Vodka
Brunswick Botanicals Gin
El Jimador Reposado Tequila
Havana Club 3 Year Old Rum
Havana Club Añejo Especial Rum
Old Forester Bourbon Whisky
Ballantines Scotch Whisky

SIGNATURE PACKAGE

2 hours | $89pp
3 hours | $109pp

Secret Garden Brut
Continental Platter Prosecco
Veuve D'argent Blanc De Blanc
Springrock Blanc Pinot Grigio
Latta Sauvignon Blanc
Mon Tout Chardonnay
Springrock Rosé
Jumping Juice Rosé
Springrock Rouge Grenache | Shiraz
Allora Rosso Sangiovese
Lighthand Pinot Noir

Hard Silo
Bodriggy Lager
Stomping Ground Gipps St Pale Ale
4 Pines Pacific Ale
Balter XPA
Asahi Super Dry
Guinness
Bulmers Apple Cider

Belvedere Vodka
Tanqueray London Dry Gin
Volcan Blanco Tequila
Plantation 3 Stars White Rum
Kraken Black Spiced Rum
Jack Daniels Old No. 7
Jameson Irish Whiskey

ADD AN EXTRA TOUCH

COCKTAIL ON ARRIVAL – $20pp
Impress your party with a delicious cocktail on arrival. Select from Espresso Martini, Cosmopolitan or a Virgin Ginger Beer Mojito.

SPRITZ ON ARRIVAL – $20pp
Treat your guests to a refreshing spritz on arrival. Your choice of Aperol, Limoncello or Campari.

GET IN TOUCH

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