

MAISON BÂTARD

*23 Bourke Street
Melbourne*

Private Dining



Bâtard

Bâtard presents Melbourne's hottest experiential dining destination — a four-level haven that epitomises chic sophistication and is defined by an intoxicating energy.

As the centrepiece, Restaurant Bâtard delivers an all-encompassing culinary offering, both refined and dynamic. This Melbourne-inspired take on French cuisine is an homage to exceptional dining that works for every occasion.

A project five years in the making, Bâtard marks a landmark addition to the iconic top end of Bourke Street, designed in collaboration with the award-winning team of Mills Gorman Architects and Mitchell & Eades, and overseen by Chris Lucas and Sarah Lucas.

Through this meticulous restoration, they've transformed one of the CBD's most historic landmark buildings into a multifaceted bistro with an aesthetic grounded in a Melbourne interpretation of French sophistication.

La Terrasse

La Terrasse Exclusive – Capacity: 100 cocktail

Le Conservatoire – Capacity: 26 seated*

Our rooftop level, La Terrasse, is available to hire exclusively, with a mix of covered, openair and indoor spaces unfolding elegantly around a 50-year-old maple tree.

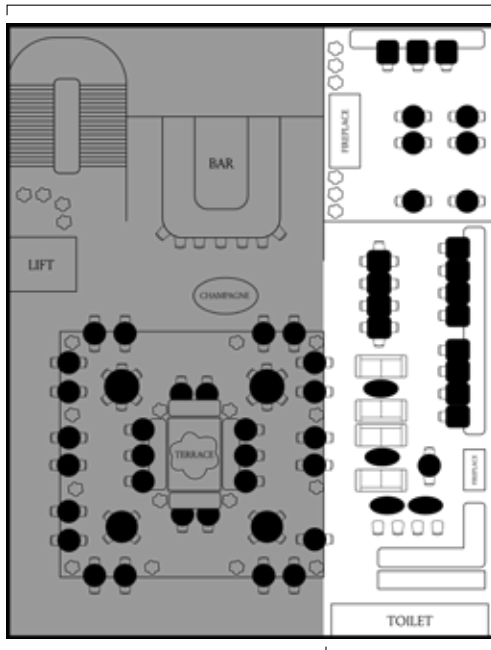
Exuding an air of French sophistication via European styling, and a palette of white, black and gold, this level features a stunning sunken cocktail bar and direct lift access.

Set along one side of La Terrasse, Le Conservatoire is a suave, light-filled lounge featuring fireplaces and private access to another smaller openair terrace. This versatile space can be set exclusively for dining, or with a mix of sofas and dining tables.

**Please note - we can seat up to 40 but furniture removal fee will apply.*



La Terrace Exclusive



Le Conservatoire







Le Salon

Le Salon Exclusive – Capacity: 98 seated

Le Salon Lower – Capacity: 52 seated

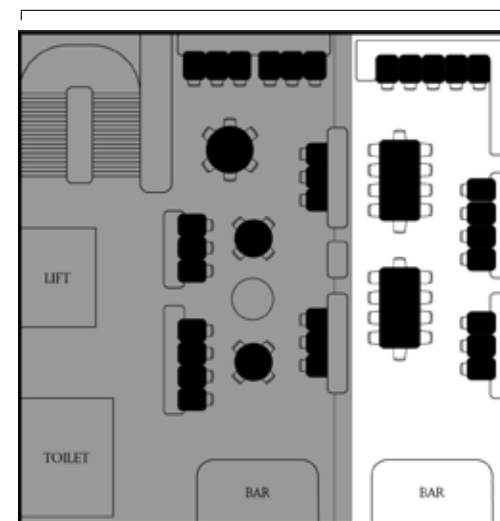
Le Salon Upper – Capacity: 46 seated

Set above the main restaurant with direct lift access, our split-level dining room, Le Salon, is available to hire exclusively, featuring arched windows overlooking Bourke Street and two dedicated private bars. Embracing a timeless Parisian aesthetic, replete with gold accents and gentle curves, this versatile space has a mix of banquette and table seating throughout.

*Please note - for optimal privacy we recommend securing
Le Salon Upper or exclusive use of the space.*



Le Salon Exclusive



Le Salon Lower

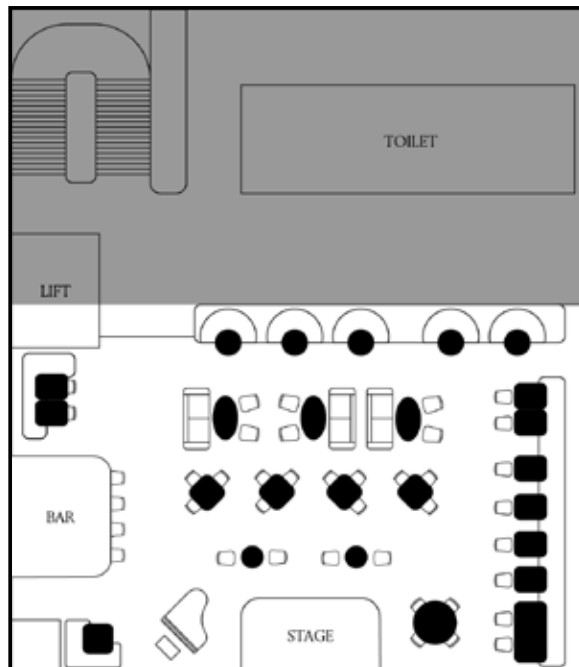
Le Salon Upper

Le Club - Exclusive

Capacity: 60 seated, 80 standing*

Set beneath the restaurant, our sultry underground space exudes an air of late-night decadence, with velvet booths, lounge seating and moody lighting combining to create a plush, jazz club-inspired setting. Extravagant detailing features throughout, while a commanding verde marble bar serves expertly crafted signature cocktails. Designed to accommodate a wide range of entertainment, Le Club boasts a dedicated stage, with grand piano, DJ capabilities and state-of-the-art audio setup.

**Please note - furniture removal fees apply for a cocktail event.*



Private Dining Menus



Private Dining Menus

\$95 Two-Course Menu

Individually Plated

FIRST COURSE

Saumon Gravlax Cured Salmon, Sauce Gribiche

SECOND COURSE

*choose one**

New York Strip Sirloin Pepper Sauce

or

Le Cheeseburger

SIDES

Salade Verte à la Française Mixed Green Leaves

Maison Bâtard Pommes Frites



\$125 Three-Course Menu

Individually Plated

FIRST COURSE

Tartare de Thon et Avocat

Chopped Spicy Tuna Tartare

SECOND COURSE

*choose one or two alternating***

New York Strip Sirloin Pepper Sauce

or

Le Cheeseburger

or

Roasted John Dory Chardonnay Caper Sauce

SIDES

Salade Verte à la Française Mixed Green Leaves

Maison Bâtard Pommes Frites

THIRD COURSE

Sticky Date Madeleines Crème de Café

SAMPLE MENUS ONLY. SUBJECT TO SEASONAL AVAILABILITY AND CHANGE WITHOUT NOTICE.

* TWO-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS

** THREE-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS OR 2 MAIN COURSES TO BE PRE-SELECTED AND SERVED ALTERNATING.

Private Dining Menus

\$155 Four-Course Menu

Individually Plated

FIRST COURSE

Lobster & Leek Croquettes

SECOND COURSE

King Prawn Cocktail Marie Rose

THIRD COURSE

*choose one or two alternating**

Boeuf Fillet au Poivre Eye Fillet, Pepper Sauce

or

Le Cheeseburger

or

King George Whiting Mustard Parisienne

SIDES

Salade Verte à la Française Mixed Green Leaves

Maison Bâtard Pommes Frites

Haricots Verts Green Beans Confit Shallots

FOURTH COURSE

Sticky Date Madeleines Crème de Café



SUPPLÉMENTAIRE

Tournedos Rossini 200g Truffled Madeira, Foie Gras \$30pp

\$265 Feast Menu

Individually Plated

FIRST COURSE

shared platter

Le Petit Plateau Oysters, King Prawns, Kingfish Crudo

SECOND COURSE

Hand-Cut Steak Tartare Eye Fillet, Mustard, Potato Crisps

THIRD COURSE

Gambas à la Plancha King Prawns, Parsley, Lime

FOURTH COURSE

Châteaubriand au Poivre 200g Centre Cut Eye Fillet, Pepper Sauce

SIDES

Salade Verte à la Française Mixed Green Leaves

Gratin de Chou-fleur Baked Cauliflower & Comté Cheese

FIFTH COURSE

Sticky Date Madeleines Crème de Café



SUPPLÉMENTAIRE

Siberian Caviar +\$35pp

Oscietra Royale Caviar +45pp

SAMPLE MENUS ONLY. SUBJECT TO SEASONAL AVAILABILITY AND CHANGE WITHOUT NOTICE.

* FOUR-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS OR 2 MAIN COURSES TO BE PRE-SELECTED AND SERVED ALTERNATING.

Private Dining Shared Menus

\$135
Menu de la Maison

Shared Menu

ENTRÉES

Comté Cheese Gougères Shaved Jambon
Hand-Cut Steak Tartare Eye Fillet, Mustard, Potato Crisps
Saumon Gravlax Cured Salmon, Sauce Gribiche
Grilled Calamari Peas, Olive Oil, Herbs

GRANDS PLATS

Poulet Rôti aux Olives
Rôtisserie Chicken, Green Olives
Served with
Maison Bâtard Pommes Frites
Salade Verte à la Française Mixed Green Leaves

DESSERT

Sticky Date Madeleines Crème de Café, Caramel



SUPPLÉMENTAIRE

Oysters du Jour +8.5ea
Fromages du Jour +36.5

\$175
Grand Menu de la Maison

Shared Menu

ENTRÉES

Comté Cheese Gougères Shaved Jambon
Parfait Maison Chicken Liver Pâté
Tartare de Thon et Avocat Chopped Spicy Tuna Tartare
Grilled Calamari Peas, Olive Oil, Herbs
Baby Snapper en Croûte Sauce Beurre Blanc

GRANDS PLATS

Châteaubriand au Poivre
Centre Cut Eye Fillet, Pepper Sauce
Served with
Maison Bâtard Pommes Frites
Salade Verte à la Française Mixed Green Leaves

DESSERT

Maison Bâtard Mousse au Chocolat
Crème Chantilly, Belgian Chocolate Shards



SUPPLÉMENTAIRE

Oysters du Jour +8.5ea
Fromages du Jour +36.5

Bespoke Menu



BESPOKE CHEF'S MENU STARTING FROM \$325

To elevate your Bâtard experience, our Executive Chef can curate a bespoke menu tailored to your needs, while our Head Sommelier can collaborate on a customised beverage offering to match.



Canapé Menu

PACKAGE 1

\$95pp (4 small bites, 1 substantial, 1 sweet)

PACKAGE 2

\$135pp (5 small bites, 2 substantial, 1 sweet)

SMALL BITES

Cheese Gougère, Shaved Jambon
Parfait Maison Choux
Smoked Tomato Crouton
Steak Tartare Tart
Lobster & Leek Croquette, Lime
Potato Rosti, Taramasalata, Lemon
Picked Crab Tart, Cucumber
Prawn Crumpet, Marie Rose
Grilled Pea Crème Fraiche Tart

SUBSTANTIAL

Prawn Toast, Spicy Tomato Jam
Petite Beef Bourguignon Pie
Spicy Tuna Avocado Bun

SWEET CANAPÉS

Salted Caramel Éclair
Tarte aux Fruits
Strawberry Macaron
Passionfruit Macaron

CHEFS CHOICE CANAPES | \$25PP

Includes a Chefs selection of three small canapes

Only available in addition to seated menus



Trolleys



Elevate your guests' dining experience with an elegant silver-served trolley showcasing signature caviar and dessert offerings.

CAVIAR TROLLEY | \$56.5PP

Siberian Caviar, Crumpets, Potato Chips, Crème Fraiche

DESSERT TROLLEY | \$40.5PP

Maison Bâtard's dessert trolley with a selection of our most famous desserts.





Beverage Menu



Beverage Packages

Package One

2HR - \$95	3HR - \$115
4HR - \$135	5HR - \$145

COCKTAIL ON ARRIVAL

Passionfruit 75

Vodka, Passionfruit, Orange, Aromatised Wine

SPARKLING

NV Chandon Blanc de Blancs Lucas Edition, Yarra Valley

WINE

2023 La Chablisienne Petit Chablis, Burgundy, France

2025 Chateau d'Esclan Whispering Angel,
Provence, France

2024 Domaine de Verquiere Côtes du Rhône,
Rhône Valley, France

BEER

Bright Alpine Lager

Package Two

2HR - \$125	3HR - \$145
4HR - \$165	5HR - \$175

COCKTAIL ON ARRIVAL

Passionfruit 75

Vodka, Passionfruit, Orange, Aromatised Wine

CHAMPAGNE

NV Jean de la Fontaine Eloquente, Champagne, France

WINE

2025 Henschke Peggy's Hill, Eden Valley

2023 La Chablisienne Petit Chablis, Burgundy, France

2025 Chateau d'Esclan Whispering Angel,
Provence, France

2023 Singlefile Cabernet Blend, Great Southern

2024 Domaine de Verquiere Côtes du Rhône,
Rhône Valley, France

BEER

Bright Alpine Lager

Package Three

2HR - \$175	3HR - \$195
4HR - \$215	5HR - \$225

COCKTAILS ON ARRIVAL

Passionfruit 75

Vodka, Passionfruit, Orange, Aromatised Wine

Negroni Rouge

Gin, Raspberry, Campari,
Pineau des Charentes Rouge, Vermouth

CHAMPAGNE

NV Charles Heidsieck Brut Reserve,
Champagne, France

WINE

2024 The Lane Sauvignon Blanc, Adelaide Hills

2023 La Chablisienne Petit Chablis, Burgundy, France

2020 Domaine Faiveley Bourgogne Blanc, Burgundy, France

2025 Chateau d'Esclan Whispering Angel, Provence, France

2023 Amici Pinot Noir, Tamar Valley, TAS

2024 Domaine de Verquiere Côtes du Rhône,
Rhône Valley, France

2018 Chateau Blanzac Cote de Castillon

BEER

Bright Alpine Lager

BOTTLED VELLEMINFROY STILL/SPARKLING WATER AND SOFT DRINKS ARE INCLUDED WITH ALL PACKAGES.

Cocktails on Arrival

Passionfruit 75 \$28

Vodka, Passionfruit, Orange, Aromatised Wine

Mandarin Margarita \$28

Tequila, Mezcal, Mandarin, Marigold, Piment d'Espelette

Negroni Rouge \$28

Gin, Raspberry, Campari, Pineau des Charentes Rouge, Vermouth

Champagne & Sparkling Trolley

OPTION 1 - \$100 / HR

NV Chandon Special Edition Blanc de Blancs

NV Jean de la Fontaine Eloquente, Champagne

OPTION 2 - \$150 / HR

2013 Chandon Late Disgorged Blanc de Blancs

NV Charles Heidsieck Brut Reserve, Champagne

OPTION 3 - \$250 / HR

NV Charles Heidsieck Brut Reserve

NV Bollinger Special Cuvée Brut, Champagne, France

NV Ruinart Rosé Brut, Champagne, France





On Consumption

SPARKLING & CHAMPAGNE

NV	Chandon Blanc de Blancs Lucas Edition, Yarra Valley, Vic	145
NV	Tar & Roses Prosecco, King Valley, Vic	80
2013	Chandon Late Disgorged	150
NV	Jean de la Fontaine Eloquente, Champagne, France	190
NV	Charles Heidsieck Brut Reserve	225
NV	Ruinart R Brut, Champagne, France	195
NV	Bollinger Special Cuvée Brut, Champagne, France	250
2017	Dom Pérignon Brut, Champagne, France	675
NV	Ruinart Rosé Brut, Champagne, France	505

WHITE

2025	Pikes Clare Hills Riesling, Clare Valley, SA	80
2019	Other Voices Field Blend Pinot Gris, Mornington Peninsula, Vic	95
2024	Clemente Guasti Gavi di Gavi, Piedmont, Italy	85
2024	The Lane Sauvignon Blanc, Adelaide Hills, SA	70
2020	Château Grand Village, Bordeaux, France	195
2023	Domaine de Sardelles, Sancerre, France	120
2025	Ten Minutes By Tractor 10X Chardonnay, Mornington Peninsula, Vic	130
2024	Yabby Lake Single Vineyard Chardonnay, Coal River, Tasmania	110
2024	Vasse Felix Premier Chardonnay, Margaret River, WA	125
2023	La Chablisienne Petit Chablis, Burgundy, France	145
2020	Jean Marc Brocard Chablis 1er Cru Vaulorent, Burgundy, France	250
2020	Domaine Faiveley Bourgogne Blanc, Burgundy, France	135
2020	De Montille Bourgogne Chardonnay	260
2021	Domaine de la Creuze Noire Le Clos de Monsieur Noly, Burgundy, France	195

On Consumption

ROSÉ

2023	Nostro Rose, Heathcote, Vic	75
2025	Château d'Esclans Whispering Angel, Côtes de Provence, France	160

RED

2023	Stefani La Veduta Pinot Noir, Yarra Valley, Vic	140
2023	Amici Pinot Noir Tamar Valley, TAS	95
2023	Yabby Lake Single Vineyard Pinot Noir, Coal River, Tasmania	165
2022	Isabelle et Denis Pommier Bourgogne Rouge, Burgundy, France	160
2022	SC Guillard Gevrey-Chambertin Reniard, Burgundy, France	320
2024	Domaine de la Creuze Noire Belle Vue St-Amour, Beaujolais, France	90
2023	Louis Latour Morgon, Beaujolais, France	145
2021	Domaine Naturaliste Discovery Cabernet Sauvignon, Margaret River, WA	110
2022	Vasse Felix Premier Cabernet Sauvignon, Margaret River, WA	145
2018	Chateau Blanzac Cote de Castillon, Bordeaux, France	185
2022	Nostro Shiraz, Heathcote, Vic	85
2021	Greenock Creek Shiraz, Barossa Valley, SA	95
2024	Jasper Hill Emily's Paddock Shiraz, Heathcote, Vic	370
2024	Domaine de Verquière Côtes du Rhone, Rhone Valley, France	115
2021	Domaine Chanssaud Chateaufort du Pape, Rhone Valley, France	195
2017	Chateau Pradeaux, Bandol, France	215
2022	Clemente Guasti Barbera d'Asti Superiore	100

DESSERT

2022	Elderton Golden Semillon, Barossa Valley, SA	80
2021	Diznoko Late Harvest 500ml, Tokaji, Hungary	140
2024	Clemente Guasti Moscato d'Asti 750ml	95



Thank you