

PRIVATE DINING & EVENTS

129A BEACONSFIELD PARADE
ALBERT PARK

P I P I S

K I O S K

Pipis Kiosk reimagines the humble Australian kiosk in the most idyllic setting on the Albert Park foreshore.

Our venue can accommodate 50 seated guests, and a larger capacity for stand-up canapé functions.

Pipis is the perfect event space for small to medium sized weddings and corporate events.

We want everyone to be as proud as we are about Australia's bounty, be it the sea, the produce or the culture. Every plate and every drop we serve supports local independent producers and celebrates Australia's much-loved culture.

DISCLAIMER: Menus shown are sample menus only, the items listed can and will be changed based on seasonal availability. Dietary requirements will be catered for with notification of prior to the event.



Snacks

Spanner Crab Fried Green Tomatoes w Soft Herbs

Shucked Oysters w Apple + Celery Mignonette

Salted Rockling + Potato Croquettes w Aioli

Starters (shared)

Snapper Tartare w pickled chili + Ginger-Mandarin Dressing

Mains (shared)

Lamb Rump w Grilled Eggplant Caponata + Basil Oil

OR

Butterflied Rainbow Trout w Grilled Leek + Crème Fraiche

Dessert

Strawberry Trifle w Crème Diplomat + Strawberry Sorbet

Add Cheese Course \$14 pp

Personalized Packages

Enjoy our premium offering involving personal consultation with our Head Chef, Jordan Clay.

The menu is highly flexible with options for an individually plated 5- course menu, or a multiple course hybrid of tasting and sharing.



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Snacks (individual)

Spanner Crab Fried Green Tomatoes w̄ Soft Herbs

Shucked Oysters w̄ Apple + Celery Mignonette

Salted Rockling + Potato Croquettes w̄ Aioli

Tasmanian Sea Urchin + Pickled Daikon Radish

Starters (shared)

Snapper Tartare w̄ pickled chili + Ginger-Mandarin Dressing

Matt & Jo's Heirloom Eggplant + Fragrant Oil & Yogurt Whey Sauce

Fish (individually plated)

Steamed Blue Eye w Seaweed Beurre Blanc & Grilled Spinach

Mains (shared)

Char Grilled Pork Collar w̄

OR Grilled Flounder w̄ Onion Nori Sauce + Steamed Spinach

OR Potato Gnocchi w̄ Sweet Corn + Nettle

Dessert

Autumn Pavlova w̄ Caramelised White Chocolate + Mandarin

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Additional Menu Options

Cheese Grazing Station	\$14pp
Individual Pasta Course (seasonal)	\$12pp
Grilled Lobster 'Caldereta'	MP
Southern Ranges Tomahawk Steaks	\$40pp
Caviar Service 100g	\$450
Salted Caramel Ice Creams	\$10pp
Cakeage	\$5pp

\$85 per person includes four types of small canapés and one substantial canapé

\$105 per person includes five types of small canapés and two substantial canapés



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CANAPÉ MENU – SAMPLE ONLY

Small

Oat Cracker w Chopped Nettle + Salted Ricotta
Potato w̄ Salted Rockling Croquette + Aioli
Sydney Rock Oyster w̄ Celery + Apple Mignonette
Salt + Pepper Squid w̄ Lemon
Spanner Crab Fried Green Tomato w Fine Herbs
Seasonal Crudo 'Box Sushi' w̄ Pickled Ginger + Nori
Lamb Ribs w̄ Red Capsicum Harissa
Grilled Chicken Thigh Yakitori Skewers + Hot Sauce
Zucchini Flower Dolmades + Preserved Lemon
Mushroom + Zucchini Quiche
Port Arlington Mussel Escabeche + Chive Oil
Prawn Cocktail Tostada + Avocado Marie Rose

Substantial

Rueben Sanga w̄ Russian Dressing
Fish Finger Slider w̄ Crushed Edamame + Pickled Cabbage
Pipis Fish + Chips w̄ Tartare Sauce
Cavetelli Pasta + Smoked Tomato Marinara & Goolwa Pipis
Pipis Cheesy Alsatian Sausage w̄ Caraway Sauerkraut

Premium Seafood Tower
\$55pp

Guests will be greeted by a towering platter from the sea. This is old world indulgence inspired by the French classic 'Fruits de Mer'.

All seafood is sustainably caught and will be determined by seasonality and availability.



Pipis celebrates small Australian and international producers. We love wine but also shake a mean margarita to drink by the beach.

The wine cave at the kiosk has over 200 lines from across the world that suit all budgets. Things we love are Champagne, Burgundy and Australian icons but there is a bottle for every occasion.

We look forward to tailoring a beverage offering that suits your needs.

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THE NITTY GRITTY

Capacity

Summertime

Sit Down 30-50 pax

Canape 100pax

Wintertime

Sit Down 50pax

Canape 60

Larger parties can have use of the entire space exclusively or if you want to scale down the venue can be compartmentalized to suit your needs.

How to book

All event enquiries are to be made through hello@pipiskiosk.com.au or feel free to give us a call on 03 9041 2814.

Access

Pipis is located on the foreshore and is accessible via tram networks on Victoria Avenue and Mills Street.

Parking is available on Beaconsfield Parade in both free and paid parking spaces.

Bathroom Facilities

Pipis has two facilities; ambulant and unisex.

On the beach watching the people walk on.

We see the sky about to rain.

Got out of town and we follow the road.

We don't know where it will end.

Pipis is a place to sit, contemplate and enjoy the world with friends.

Watch the boats go by with a glass in hand.

The world is turnin, I hope it don't turn away.

Cheers,

TOM, JORDAN AND THE PIPIS

