



SPACE

Private dining at Future Future includes an entire floor of exclusive amenity for any occasion, available to book 7 days a week for lunch and dinner.

The interior space can accommodate up to 30 guests seated and up to 60 guests for a cocktail event, and includes a private bar and open-air deck.

Our menu honours the best of seasonal Izakaya-style dining, tailored to large groups and designed to share.



INTERIOR DINING



OUTDOOR DECK











Seasonal pickled vegetables, kanzuri fermented chilli paste (GF V)

Ocean trout aburi, lemon zest (GF)

Tuna, whipped tofu cream, lime, kombu oil, crispy potato (GF)

Pumpkin agedashi tofu, parsnip crisps, tempura sauce (GF V)

Fried milk bun, prawn, katsuoboshi béarnaise, wasabi leaf

Grilled pork neck, peppercorn sauce, Sichuan pepper oil (GF) or Mayura Station wagyu flank, soy jus, karashi mustard (+10pp)

Broccolini, sesame miso, chicken skin crumb (GF V OPT)

Steamed rice, sesame and chilli furikake (GF V)

Caramel bite

Kefir and white chocolate cream, fermented blueberry, sudachi cheong, EVOO (GF OPT)

ADD ONS →

Pacific oyster, tosazu, green bergamot, pimento oil (GF / 7 EA)

House baked shokupan, honey glaze, Japanese curry butter (15)

Fried chicken karaage, red chilli ponzu, smoked mayo (GF OPT / 24)

This is a sample menu and is subject to produce availability. The menu is designed to be shared and all dietaries can be catered for with advanced notice.

COCKTAIL MENU / 85PP

Ocean trout aburi nigiri, lemon zest (GF)

Kingfish nigiri, yuzukosho (GF)

Sesame cracker, mayo, tobiko, salmon roe (GF)

Nori crisps, tuna, smoked avocado tofu, wasabi oil

Corn tempura, wakame vinegar salt (VG)

Seasonal mushroom skewers, shichimi togarashi (VG , GF)

Mayura Station wagyu skewers, soy jus (GF)

Fried milk bun, prawn, katsuoboshi béarnaise, wasabi leaf

Fried chicken karaage, chilli ponzu, smoked mayo (GF)

Hojicha tiramisu

ADD ONS →

Pacific oyster, tosazu, green bergamot, pimento oil (GF / 7 EA)

Grilled potato flatbread, whipped nori cream (5PP)



OUTDOOR DECK

DRINKS

ON CONSUMPTION

You can choose from our complete drink menu or customise a smaller selection to your preference. Drinks will be billed based on the amount consumed. Our events team will provide you with the most recent drink menu and offer suggestions tailored to your group's preferences and budget.

PACKAGE

Enjoy a selection of beer, sparkling, wine and zero alcohol options from our latest list.

2 hours / 60pp

3 hours / 75pp

WELCOME COCKTAIL (ON ARRIVAL) / 20pp

The addition of a welcome cocktail on arrival is the perfect way to start an event.

COCKTAILS →

YUZU SPRITZ

Yuzushu, prosecco, lemon

MELON CREAM HIGHBALL

White rum, melon, lime, Calpis foam, maraschino cherry

HARRAPEENYO MARGARITA

Mezcal peloton, spiced cointreau, jalapeno, agave

MIDNIGHT SOUR

Whisky, Blueberry Sake, Verjuice, Miso, Lemon

FUTURE FUTURE NEGRONI

Melbourne gin company, sea lettuce, sake, plum wine, mango Campari

KOHI MARTINI

Aged rum, coffee, matcha cream

FAQS

HOW LONG IS THE PRIVATE DINING ROOM AVAILABLE FOR?

Our private dining room is available 7 days between 12—4pm for lunch and 5:30pm—11pm for dinner.

DO I HAVE TO PAY A DEPOSIT?

To secure the space we require a holding deposit of \$500 which is fully credited to your bill on the day of the event.

IS THERE A ROOM HIRE FEE?

Room hire is included in the minimum spend requirement, which is determine by the day and time of your reservation. If the minimum spend is not met, the remaining amount will be added to your bill as a room hire fee.

WHEN DO I NEED TO CONFIRM FINAL NUMBERS AND DIETARY REQUIREMENTS?

Final numbers and dietaries are required 48 hours prior to your event.

IS THERE A CANCELLATION POLICY?

You are entitled to a full refund of the deposit if you cancel the event at least 14 days in advance. If you cancel after this time frame, the deposit will be non-refundable.

ACCESS :

The private dining room is accessed via a flight of stairs.

PAYMENT :

All cards incur up to 1.5% fee. A 15% surcharge applies on public holidays. All food is charged to one bill to be settled at the end of the evening.

READY TO MAKE A BOOKING :

Submit an [enquiry](#) or email us at events@futurefuture.com.au

TERMS AND CONDITIONS

BOOKING CONFIRMATION

Tentative bookings will be held for a maximum duration of 3 days. During this period, a deposit of \$500 must be paid in full to secure the space. If a deposit is not received within 3 days, Future Future reserves the right to accept other inquiries for this date.

Bookings will only be confirmed upon receipt of the deposit. The deposit amount will be deducted from the total bill at the end of the event. The deposit is fully refundable up to 7 days prior to the event.

Cancellations with less than 14 days' notice will forfeit the deposit. Cancellations with less than 48 hours' notice will be charged the remaining balance of the minimum spend specified for their event. Payment must be finalised by cash or credit card on the day, at the conclusion of the event or prior to the event taking place. Any payment made by EFT or Stripe must be approved and settled prior to the event date. Payment for the food component must be in one transaction.

MINIMUM SPEND REQUIREMENTS

Lunch: Tuesday—Saturday \$1,600

Dinner: Tuesday—Thursday \$1,600

Dinner: Friday, Saturday \$3,000

Sunday and Monday—upon request

EVENT DURATION

All events must conclude at their scheduled time and in accordance with the venue's liquor license restrictions. The maximum duration for events is 4 hours unless an extension is agreed upon prior to the event taking place. All events with a commencement time of 8 pm are subject to a maximum 3-hour duration, in order to comply with liquor licensing restrictions.

MENU SELECTION

All guests attending your event must be catered for. Menu and beverage selections are required one week prior to your event. Should selections not be advised by this point, Future Future will select a menu on your behalf. Future Future reserves the right to substitute menu items of similar quality, due to supplier shortages and seasonal changes. The event organiser will be informed in advance of any changes.

EXTERNAL PRODUCTS

Future Future does not allow any external food products to be brought into the venue, with the exception of a birthday cake. This must be pre-organised as part of the event booking and brought in on the day of the event. Decorations that are deemed inappropriate by Future Future will be refused. It is the responsibility of the guest to ensure that all external property is removed at the end of the event.

