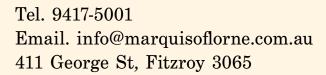
MARQUIS OF LORNE

Perfect for intimate dinners to impress, boozy birthday celebrations and "just the one" after work, marquis of lorne is a pub for all occasions. Everything you are looking for in a pub can be found in this three level fitzroy institution.

Whether you're after your new local haunt or looking to host a special event, expect a cosy atmosphere with friendly staff and a menu that will keep you coming back time and time again.

Get in touch!





## DINING ROOM

Our main dining room features a huge central fireplace and is ideal for a sit-down event.

With a great view of the open kitchen, this warm and welcoming room can accommodate anything from 16 to 44 guests, dining on our shared set menu.





### PRIVATE DINING ROOM

Tucked away behind the Public Bar, the private dining room is a hidden gem.

Softly lit by a feature stained glass window and warmed by its own fireplace, this intimate space has the perfect atmosphere for a cosy private event for up to 12.





### ROOFTOP

The rooftop bar is a casual space boasting a sun soaked balcony, with a light filled indoor bar. The ideal spot for any celebration; it can accommodate 40 to 60 guests for a standing event.

With flexible canape options, we can tailor the perfect experience for you.





#### SET MENU \$70PP

#### STARTERS (Add Natural Oysters \$5PP)

- Veal Carpaccio w. Tonnato Sauce, Cavolo Nero
- Pan Fried Halloumi w. Peperonata, Habanero Honey
- Roast Scallop w. Tomato Butter, Cucumber & Preserved Lemon

## MAIN COURSE (Choice of One to Share, Add Additional Protein \$10PP)

- Roast Grass Fed Sirloin w. Peppercorn Sauce, Buttered Peas & Cauliflower Gratin
- Roast Hazeldene's Chicken
  w. Tahini, Grilled Carrots & Gravy
- Slow Cooked Lamb Shoulder w. Harissa Jus & Golden Beetroot Tabbouleh

Each set menu served w. mixed leaves salad & chips w. aioli

### DESSERT +\$5PP

Chocolate Mousse w. Caramelised Milk
 & Hazelnut Praline

# CANAPÉ MENU \$40PP 20 PERSON MINIMUM

## CANAPÉS

- Cured Ocean Trout w. Horseradish Cream
- Roast Scallop w. Tomato Butter & Preserved Lemon
- Potato & Feta Cigar w. Green Harissa
- Wild Boar Dim Sim w. Gentleman's Relish
- Crumbed Rockling & Lettuce Roll
- Potato Cakes & Aioli

#### ADDITIONAL OPTIONS

- Natural Oysters \$5PP
- Chips \$12/Bowl

SOME DISHES MAY CONTAIN TRACES, PLEASE LET US KNOW IF YOU HAVE SEVERE ALLERGIES, OR STRICT DIETARY REQUIREMENTS, SO WE CAN BEST ADVISE YOU

SEASONAL MENU CHANGES MAY APPLY.

