

MARQUIS OF LORNE

Function Pack, 2026

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!

Tel. 9417-5001

Email. [info@marquisoflorne.com.au](mailto:info@marquisoflorne.com.au)

411 George St, Fitzroy 3065



## 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)

- Prosciutto & Rockmelon
- Pan Fried Halloumi w. Peperonata, Habanero Honey
- Roast Scallop w. Tomato Butter, Cucumber & Preserved Lemon

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

- Roast Grass Fed Sirloin  
w. Buttered Peas & Peppercorn Sauce
- Roast Hazeldene's Chicken  
w. Tahini, Grilled Carrots & Gravy
- Slow Cooked Lamb Shoulder  
w. Cous Cous, Cucumber Salad & Harissa Jus

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

### DESSERT +\$5PP

- Chocolate Mousse w. Caramelised Milk  
& Hazelnut Praline

SEASONAL MENU CHANGES MAY APPLY  
ALLERGIES/DIETARY REQUIREMENTS WILL BE CATERED FOR  
INDIVIDUALLY WHERE NECESSARY, PLEASE ADVISE PRIOR TO  
ARRIVAL

CANAPÉ MENU \$40PP  
20 PERSON MINIMUM

CANAPÉS

- Merguez Spiced Lamb Skewers w. Harissa Jus
- Roast Scallop w. Nduja & Preserved Lemon
- Potato & Feta Cigar w. Green Harissa
- Wild Boar Dim Sim w. Chilli Aioli
- 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.

