

Events at Milton



At Milton, we take great joy in bringing your special moments to life. Whether it's a long table in the courtyard for a milestone celebration, a fireside gathering in our Private Dining Room, or a children's cooking class filled with laughter and flour-dusted hands.

From birthdays and engagements to intimate dinners and team lunches, no occasion is too big or too small. Whatever you're dreaming of, we're here to make it memorable, with beautiful food, generous pours, and the kind of thoughtful hospitality that makes you feel right at home.



The Courtyard

Our courtyard can host up to 40 guests and shifts effortlessly with the seasons. On balmy summer evenings, it's open-air and full of life; in the cooler months, we draw the awnings, light the heaters, and create something intimate and cosy. It's a beautiful, flexible space, whether you're imagining a seated long lunch or a relaxed standing affair, we'll help you make it your own.

Tuesday - Sunday
(and Monday on request)

Lunch booking window
12pm - 5pm

Dinner booking window
6pm - 11pm



The Courtyard

Capacity	Minimum	Maximum
Seated	17 guests	36 guests
Standing	20 guests	40 guests

Minimum spends (Nov/Dec only)

Please enquire with the team for minimum spends

To make the most of your time with us, all courtyard bookings are paired with one of our shared menus.

Drinks can be pre-selected and charged on consumption, or you can opt for one of our beverage packages.

A 10% weekend surcharge applies to Saturday and Sunday bookings and will be added to your final bill.



The Fire Room

Tucked away behind the dining room, our Fire Room is a private space made for intimate gatherings. With room for up to 10 guests around the table and the fire gently burning beside you, it's a space that adapts to the mood; lively, laughter-filled celebrations or calm, candlelit dinners with family and close friends. Warm, welcoming and all yours for the night.

Tuesday - Sunday

Lunch booking window

12pm - 5pm

Dinner booking window

6pm - 11pm



The Fire Room

Capacity	Minimum	Maximum
Seated	8 guests	10 guests

Minimum spends

For groups less than 8 guests looking for exclusive use of the fire room, a minimum spend will apply.

To make the most of your time with us, all bookings in our private dining room are paired with one of our shared menus.

Drinks can be pre-selected and charged on consumption, or you can simply order as you go on the night.

A 10% weekend surcharge applies to Saturday and Sunday bookings and will be added to your final bill.



Menus

Stand & Gather

\$55 pp

Anchovy Toast

House Pickles

Marinated Olives

Focaccia w. Smoked Tomato

Olive Oil, Balsamic

Smoked Rotating Veg, Hazelnut

Cheese Pizza

Pork And Fennel Pizza

Fries, Aleppo Aioli

Add Ons

Sydney Rock Oyster +7pp

Kingfish Crudo, Burnt Cara Cara,

White Pepper, Fennel 8pp

Tiramisu 8pp

Menu du jour

\$68 pp

Anchovy Toast

Capocollo Charcutiere

Woodfired Focaccia, Cultured Butter

Market Vegetables

Kingfish Crudo, Burnt Cara Cara,

White Pepper, Fennel

Chicken al Mattone, Spigarello,

Jus, Dijon

Castelfranco, Cos, Dijon Vinaigrette

Amaro Tiramisu

Add Ons

Sydney Rock Oyster +7pp

Pizza + MP

Selection of 2 cheeses 5pp

The Long Table

MP pp

Anchovy Toast

Capocollo Charcutiere

Woodfired Focaccia, Cultured Butter

Market Vegetables

Kingfish Crudo, Burnt Cara Cara,

White Pepper, Fennel

Gippsland Ribeye, Burnt Lemon,

Gremolata, Jus

Wood-fired potatoes

Castelfranco, Cos, Dijon Vinaigrette

Amaro Tiramisu

Add Ons

Sydney Rock Oyster +7pp

Pizza + MP

Selection of 2 cheeses 5pp

** Menu subject to change

Beverage

We're here to make sure everyone has a wonderful time. Explore our wine list on the day, or drop in beforehand for a tasting to find the bottles that speak to you. Together, we'll curate a selection that feels just right.

Wine Pairing

Food and wine have always belonged together. We'll select wines to complement each course and the way you'd like to celebrate, sharing a little about each bottle and why it found its place at the table.

Beverage Pack

For those who'd rather leave it all to us, from the first pour to the final toast.

Order as you go

Prefer a little freedom? Order what you like, when you like.



Beverage Packs

Alfresco

Sparkling

NV Alpino Prosecco, Alpine Valley, VIC

White

2024 Vallevo Trebbiano d'Abruzzo
Abruzzo, ITA

Rose

2024 A8 'La Provencal' Rose, Provence,
FRA

Red

2024 Vallevo Montepulciano d'Abruzzo
Abruzzo, ITA

2 Hours – 60pp
3 Hours – 80pp
4 Hours – 100pp

Paradiso

Sparkling

NV Domaine Pinon Vouvray Brut
Vouvray, FRA

White

2024 Chateau La Sable Blanc
Luberon, FRA

2025 Nocturne SR Chardonnay
Margaret River, WA

Rose

2024 A8 'La Provencal' Rose,
Provence, FRA

Red

2024 Spider Bill Pinot Noir
Adelaide Hills, SA

2023 Sette Barbera d'Asti,
Piedmont, ITA

2023 Brash Higgins 'SHZ'
McLaren Vale, SA

2 Hours – 75pp
3 Hours – 95pp
4 Hours – 115pp

Riserva

Sparkling

NV Thierry Fournier 'Reserve Brut'
Champagne, FRA

White

2023 Clos Maurice 'La Licorne' Chenin
Blanc, Loire Valley, FRA

2024 Polperro Estate Chardonnay
Mornington Peninsula, VIC

Rose

2024 Clos Maurice 'Coquette'
Loire Valley, FRA

Red

2024 Domaine Dupré Bourgogne
Pinot Noir, Burgundy, FRA

2021 Syrahmi 'Once in a Lifetime'
Heathcote, VIC

2023 Alessandro Salvano 'DWNL',
Piedmont, ITA

2 Hours – 95pp
3 Hours – 115pp
4 Hours – 135pp

** Wines subject to change

Terms

Payment

In order to secure a large booking we will need to secure credit card details. Nothing will be charged to the card. It will be held as a security deposit only. Full payment for the booking will be taken on the day of the booking.

Cancellations

In the event that you do not show up on the day, drop significantly in numbers on the day or cancel with less than 48 hours notice you may be charged a cancellation fee of \$50pp.

Weekend Surcharge

Please note that events that land on Saturday and Sunday will have a 10% Weekend Surcharge added to the final bill.

Additional Conditions

If there is a special event that you are looking to organise that requires a different offering to the above, please get in touch. The information in this document is a guideline for how we host large bookings. We are happy to create something bespoke for you if needed.

Contact Us

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