



the crafty squire

Functions at

 *James Squire*

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**THE CRAFTY SQUIRE**

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127 Russell Street  
Melbourne 3000

9810 0064  
[www.thecraftysquire.com.au](http://www.thecraftysquire.com.au)

Ground Floor



Craft bar



60



150



3



Brewery lounge



24



60



1



Squire's room



40



70



2



Level one



Crafty kitchen



100



200



3



Porter place



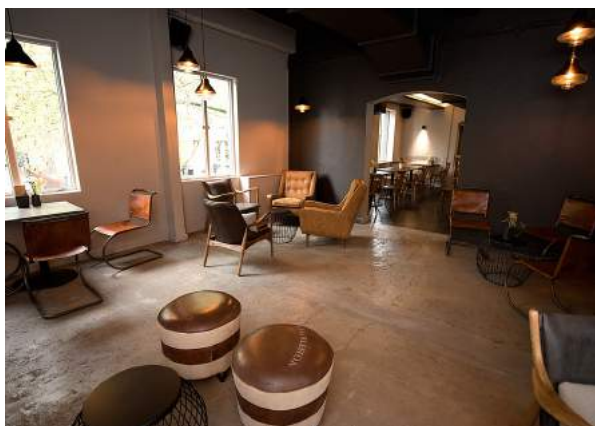
30



60



2



Lager lounge



40



Copper corner



20



40



1

# CANAPÉ MENU

## COLD

Signature oyster (GF) (20 pieces)	85
Chicken liver pâté croutons (30 pieces)	80
Sushi rolls, fresh wasabi & soy (V, GF) (60 pieces)	80
Smoked salmon mousse on rye (30 pieces)	80

## HOT

Tandoori chicken skewers, sweet chilli sauce (GF) (25 pieces)	90
Mini Angus burgers, American mustard relish, tomato, smoked mayo, toasted milk bun (20 pieces)	120
Emu meatballs, coriander & sour cream (GF) (25 pieces)	100
Pork belly popcorn, tom yum glaze (GF) (40 pieces)	90
Soy & chilli crusted beef skewers, soy & chilli dressing (25 pieces)	90
Salt & five pepper calamari (GF) (30 pieces)	90
Margherita pizza, rocket, balsamic (V) (24 pieces)	80
Surf & turf croquettes, cocktail sauce (GF) (30 pieces)	85

## CLASSIC

Beef & onion pies (24 pieces)	75
Pork & beef mini sausage rolls (24 pieces)	70
Selection of dips & olives, toasted bread (V) (3 dips, 30 pieces of bread)	65
Pork & cabbage dim sim (30 pieces)	65
Curried vegetable samosas, sweet chilli sauce (V) (50 pieces)	65
Mini vegetable spring rolls, soy dressing (V) (50 pieces)	70
Prawn gyozas (40 pieces)	80

## GRAZING BOWLS

Ribery marinated kangaroo loin, mustard roast chats, capers, semi-dried tomatoes and aged balsamic (GF, DF)	6 EACH
Golden Ale battered fish, tartar, chips	6 EACH
Wild truffle mushroom risotto, pine nuts & Grana Padano (V)	6 EACH
Fig & pumpkin salad, flaked almonds	6 EACH

## DESSERT

Mini lemon tarts (20 pieces)	70
Chocolate brownies (20 pieces)	70
Yarra Valley cheese selection, dried fruits, quince paste, toast (150g cheddar, 250g camembert, 30 pieces of bread)	85

# SET MENU

**TWO COURSES - 50**

**THREE COURSES - 60**

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation & offer more choices for all of your guests.

For each course we ask that you select your preference of three dishes from the options below.

If however you prefer an individually plated menu served in the traditional style, it will be an additional cost of 5 dollars per guest, per menu item.

\* Vegetarian options available upon request were needed.

## **ENTRÉE - Choose 3 of the following:**

Salt and five pepper calamari (GF)

Chipotle pulled pork tacos, cabbage slaw, coriander & Hop Thief bbq sauce

Tempura cauliflower, blue cheese pine nut sauce (V)

Crafty Fried Chicken, Hop Thief BBQ sauce

Crispy prickly ash whitebait with aioli (GF)

## **MAINS - Choose 3 of the following:**

Butter chicken curry, basmati rice, crispy papadums

Pan fried salmon, horseradish & chive chat potatoes, rocket & semidried tomatoes (GF) (DF)

250g Great Southern Porterhouse, served medium, chips, Porter & pepperberry jus (GF\*without sauce)

Pepperberry marinated kangaroo loin, mustard roast chats, capers, semi-dried tomatoes and aged balsamic (GF, DF)

Wild truffle mushroom risotto, pine nuts & Grana Padano (V)

Crispy pork belly, porter-braised red cabbage, chorizo & onion puree (GF)(DF)

## **DESSERTS - Choose 3 of the following:**

Fruit pavlova with gelato

Belgian waffle Butterscotch sauce & vanilla ice cream

Chocolate brownies, chocolate & porter sauce

Duet of chocolate mousse, berry coulis & Tim Tam crumb

Yarra Valley cheese, dried fruits, quince and toasted Vienne

# JAMES SQUIRE VOYAGE DOWN UNDER

## SET MENU

**5 COURSE \$90PP**

**3 COURSE \$80PP**

### SHARED STYLE SET MENU MATCHED WITH THE JAMES SQUIRE RANGE

Indulge in flavours from each continent our namesake James Squire visited on his voyage aboard the First Fleet, while sipping ales and ciders perfectly matched by our resident brew master.

After an eventful and treacherous journey to Australia accompanying the First Fleet, our mischievous namesake James Squire was the first person to farm hops, and pioneered beer brewing in Australia.

Over five creative courses, follow his journey and sample the flavours of each continent he graced on his voyage to Australia. Using locally sourced produce, head chef, Nick Holland will demonstrate how modern Australian cuisine has been influenced and diversified by journeys such as James Squire's.

Our resident brew master will expertly match each course with James Squire ales and ciders while enlightening you with tales of his colourful history and treacherous journey from shame to fame.

Climb aboard the HMS Friendship...flavour awaits.

# BEVERAGE PACKAGE

DURATION	PREMIUM	DELUXE
2 hours	42pp	60pp
3 hours	52pp	70pp
4 hours	62pp	80pp

## Premium Package

1 sparkling, 1 white, 1 red, all James Squire draught beer and cider, all soft drink and juice

### SPARKLING

Arrowhead Block Sparkling Cuvée - SE Australia

### WHITE

Arrowhead Block Sauvignon Blanc - SE Australia

### RED

Arrowhead Block Cabernet Shiraz - SE Australia

### JAMES SQUIRE TAP BEER AND CIDER

150 Lashes Pale

The Swindler Summer Ale

The Chancer Golden Ale

Nine Tails Amber Ale

Four Wives Pilsener

Hop Thief American Pale Ale

Jack of Spades Porter

### CIDER

Orchard Crush Apple

### BOTTLED BEER

James Boag's Premium Light

## Deluxe Package

1 sparkling, 3 white, 1 rosé, 3 red, 3 bottled beers, all James Squire draught beer and cider, all soft drink and juice

### SPARKLING

NV Domaine Chandon Brut - Yarra Valley, VIC

### WHITE

Chrismont "La Zona" Pinot Grigio - King Valley, VIC

Abel's Tempest Sauvignon Blanc - Pipers River, TAS

Dance with the Devil Chardonnay - Margaret River, WA

### ROSÉ

Chaffey Bros "Not Your Grandma's" - Barossa Valley, SA

### RED

Quealy Pinot Noir - Mornington Peninsula, VIC

19 Crimes Shiraz - Glenrowan, VIC

Dance with the Devil Cabernet Sauvignon - Margaret River, WA

### JAMES SQUIRE TAP BEER AND CIDER

150 Lashes Pale

The Swindler Summer Ale

The Chancer Golden Ale

Nine Tails Amber Ale

Four Wives Pilsener

Hop Thief American Pale Ale

Jack of Spades Porter

### CIDER

Orchard Crush Apple

### BOTTLED BEER

James Boag's Premium Light



Please note our packages are subject to seasonal changes, please speak to a member of our functions team for further information.

## **Spirits**

Add our spirit package to a beverage package of your choice for an additional 20 dollars per head.

### **SPIRIT PACKAGE INCLUDES:**

- Vodka
- Gin
- Bourbon
- Whisky
- Rum

## **Cocktails**

Treat your guests to a cocktail on arrival. Available on a pre-ordered basis and priced at 12 dollars per cocktail when you order more than 40, please speak to a member of our functions team for further information.

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## **Cash Bar**

With fully stocked bars and beers on tap, your guests will be able to select from a long list of drinks, which they can purchase throughout your function. Please see our beverage list below

## **Bar Tab on Consumption**

This is the perfect way to cater for a portion of the beverage service at your event yet ensuring you stay within your budgeted amount. A bar tab can be set at the beginning of your function with a specified limit or amount in mind that you feel comfortable with spending. This can be reviewed as your function progresses and increased if need be, however we will always ensure you are in full control of the amount throughout the event. At any point you are welcome to turn the Bar tab into a cash bar so your guests can purchase their own drinks.

# CORPORATE MENU

## **PREMIUM PACKAGE - 50 PP**

### **ARRIVAL**

Coffee, a selection of teas, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of teas, mineral water and juice

### **LUNCH**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **EXECUTIVE PACKAGE - 60PP**

### **ARRIVAL**

Coffee, a selection of teas, mineral water and juice

### **MORNING TEA**

Assorted muffins, coffee, a selection of teas mineral water and juice

### **LUNCH**

Select a main course from our à la carte menu

Fresh seasonal fruit platter

### **AFTERNOON TEA**

Freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **MORNING OR AFTERNOON TEA - 20PP**

Assorted muffins OR freshly baked scones with jam and cream

Coffee, a selection of teas, mineral water and juice

## **LUNCH - 30PP**

Assorted sandwiches, baguettes and wraps

Fresh seasonal fruit platter

Coffee, a selection of teas, mineral water and juice

**PACKAGES ARE BASED ON A MINIMUM OF 8 PEOPLE**