PRIVATE DINING

BOSSLEY

FESTIVE EVENT GUIDE



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**“OF COURSE I’M ON THE LIST –
I’M ON EVERY LIST.”**

LITTLE BOSSLEY



SEATED 14

COCKTAIL 25

For smaller gatherings, Little Bossley offers an intimate shared dining experience with its own dedicated entrance and private bar.

Designed for occasions that deserve a little extra attention to detail.

PRIVATE DINING ROOM



SEATED 44

For larger gatherings, this intimate yet striking space is framed by floor-to-ceiling wine cellars and a presentation-ready TV.

Designed for elevated occasions, it's where shared dining meets a more curated, celebratory experience.

LITTLE BOSSLEY & PRIVATE DINING ROOM



SEATED 58

Across both spaces

COCKTAIL 70

Combine both spaces for seamless larger-scale events, beginning with cocktails and canapés in Little Bossley before moving into the main Private Dining Room.

Designed for long lunches, celebratory dinners and moments worth remembering.

A minimum spend applies.

VIRTUAL TOUR









BOSSLEY RESTAURANT EXCLUSIVE

Take over Bossley Restaurant for larger affairs and exclusive experiences.

From corporate celebrations and brand launches to weddings and milestone events, Bossley Restaurant offers a striking setting to gather, celebrate and connect.

Tailored menus are available to suit your event, from exclusive seated lunches and dinners to cocktail receptions featuring canapés and live food stations.

SEATED 100

COCKTAIL 300

A minimum spend applies.

VIRTUAL TOUR

“ORDER FROM THIS SECTION WHEN
YOU KNOW THEY’RE PAYING.”



FEASTING MENUS

All menus served sharing. Minimum of 12 guests required.

LITTLE FEAST - $85

TO START

Noisette Sourdough, cultured butter

SMALL

Chicken liver parfait, rhubarb, apple, hazelnut, brioche

Bay bug roll, celery, milk bun

Fig, whipped goat's cheese, rye, pistachio, hot honey

LARGE – *Please choose one*

T-bone 800g, 28 days aged, Gippsland, VIC

OR

Sticky glazed ham, cherries, rosemary

SIDES

Crispy kipfler potatoes, sage, parmesan, confit garlic

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat's cheese

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

BIG FEAST - $105

TO START

Noisette Sourdough, cultured butter

SMALL

Chicken liver parfait, rhubarb, apple, hazelnut, brioche

Bay bug roll, celery, milk bun

Fig, whipped goat's cheese, rye, pistachio, hot honey

LARGE

T-bone 800g, 28 days aged, Gippsland, VIC

Sticky glazed ham, cherries, rosemary

Grilled Murray cod, sauce vierge, lemon

SIDES

Crispy kipfler potato, sage, parmesan, confit garlic

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat's cheese

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Pavlova, mango, peach, meringue, vanilla



Menu changes seasonally, sample menu shown. Dietary options available.

THREE COURSE - $119

Choice menu for 14 and under. Groups 15 and above served alternating.

TO START

Noisette Sourdough, cultured butter

SMALL

Chicken liver parfait, rhubarb, apple, hazelnut, brioche

Bay bug roll, celery, milk bun

Fig, whipped goat's cheese, rye, pistachio, hot honey

Tasmanian natural oysters, lemon, capers, mignonette dressing

LARGE

Eye fillet 200g, 28 days aged, Gippsland, VIC

Duck & chorizo ragu, fresh rigatoni, Grana Padano

Miso-glazed eggplant, pomegranate, smoked labneh, macadamia

Grilled Murray cod, sauce vierge, lemon

SHARED SIDES

Crispy Kipfler potato, sage, parmesan, confit garlic

Cos lettuce, green goddess dressing, cucumber, fennel, radish, goat's cheese

DESSERTS

Bossley's Snickers, salted caramel, milk chocolate, peanuts

Tiramisu, coffee, white chocolate, mascarpone, Kahlua

Pavlova, mango, peach, meringue, vanilla

Cherry Bakewell tart, almond frangipane, cherry compote



Menu changes seasonally, sample menu shown. Dietary options available.

COCKTAIL

Each person will receive two servings of each selected Canapé and one serving of each selected substantial.

2 HOURS - $55
Choose three canapés and one substantial canapé.

3 HOURS - $75
Choose four canapés and two substantial canapés.

4 HOURS - $95
Choose five canapés and three substantial canapés.

ADDITIONAL CANAPÉS
Hot, Cold or Dessert - $8 ea
Substantial - $11 ea



CANAPÉS

HOT

Chicken & mushroom filo, truffle

Arancini carbonara, black garlic, Grana Padano

Slow cooked beef & mushroom pie, tomato chutney

Lamb kofta, smoked yoghurt, pomegranate

Pumpkin & leek tart, marinated fetta

Corn croquette, romesco, gruyere

Spicy salami pizza, oregano, ricotta, sugo

Charred Gippsland striploin, potato cake, chimichurri

COLD

Tempura vegetable nigiri, avocado, kewpie

Spanner crab & apple salad, crostini, caviar

Kingfish ceviche, chilli, sesame cracker

SUBSTANTIALS

HOT

Fish & chips, chicken salt, tartare sauce, lemon, mushy peas

Mini wagyu hamburger, secret sauce, pickle, American cheese, milk bun

Slow cooked lamb shoulder ragu, sugo, oregano, risoni pasta

Crispy chicken katsu burger, celeriac slaw, coriander

Garlic dusted calamari, black garlic aioli, fries, lemon

COLD

Peking duck rice paper roll, peanut hoisin sauce

Prawn roll, poached prawns, Marie Rose, dill, brioche roll

DESSERT

Selection of mini cheesecake - Baked New York, raspberry, pistachio

Selection of mini ice cream sandwiches

Ferrero Rocher profiterole, chocolate, hazelnuts

Black forest, cherry compote, mascarpone, dark chocolate, pistachio

Selection of macaroons – Biscoff, strawberry, lemon meringue

Bailey’s chocolate mousse, bitter orange jam

Menu changes seasonally. Dietary options available.

FOOD UPGRADES

CANAPÉS ON ARRIVAL **$14pp**

Two canapes per person, chef selection

OYSTERS ON ARRIVAL **$17pp**

Freshly shucked selection of oysters served with Tabasco, lemons and a selection of dressings

CHARCUTERIE ON ARRIVAL **$15pp**

Minimum 10 guests

Selection of local salami, San Daniele prosciutto, bresaola, local & imported cheese, served with quince, lavosh and Noisette bread

OYSTER, CAVIAR & VODKA STATION **$40pp**

Minimum 20 guests

Freshly shucked selection of oysters served with Tabasco and lemons. Bloody Shiraz Gin Caviar, Salmon Roe, Polanco Oscietra Caviar Grand Reserve served with Belvedere vodka shots

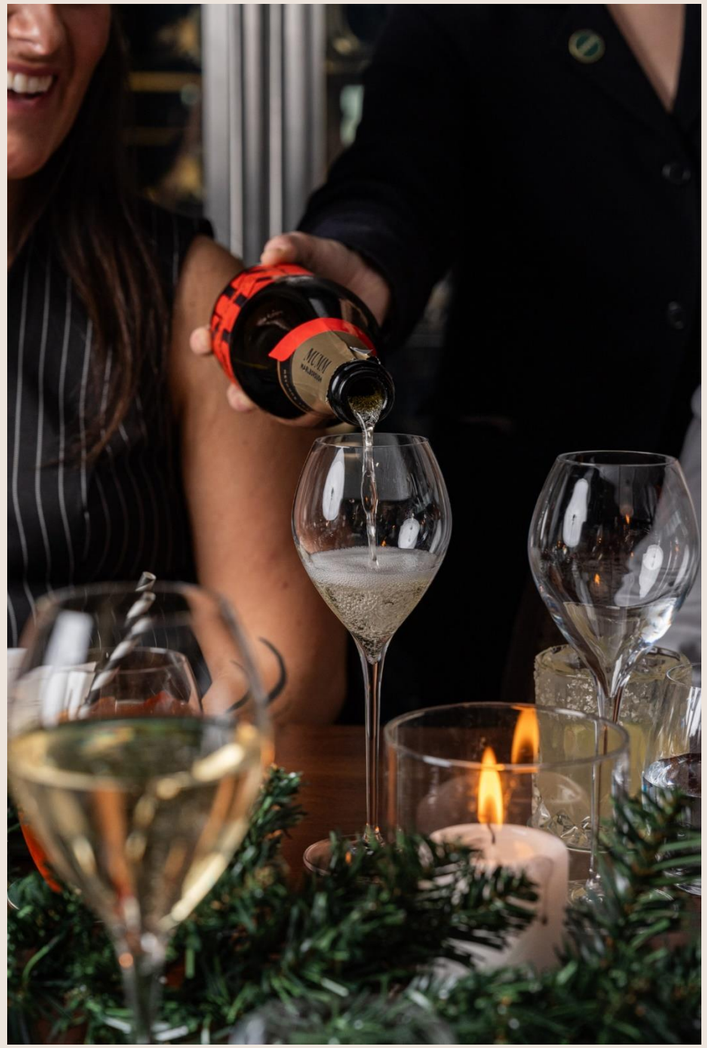
ADDITIONAL SHARED SIDE **$9pp**

Roasted carrots, crème fraiche, honey

Charred broccolini, ricotta, mint, lemon balsamic



Menu changes seasonally. Dietary options available.



BEVERAGE PACKAGES

HOUSE

WINES
Dal Zotto Pucino Prosecco
Mount Riley Sauvignon Blanc
Paladino Pinot Grigio
Heart & Home Shiraz
Angove Little Birdie Pinot Noir

BEERS & CIDER
Carlton Draught
Great Northern Super Crisp

NON-ALCOHOLIC
Coke, Coke Zero, Sprite
Orange juice & Apple juice
Still & sparkling water

3 HOURS - $59
4 HOURS - $64
5 HOURS - $69

CURTAIN CALL

WINES
Mountadam Eden Valley Sparkling
Nick O'leary Chardonnay
Penny's Hill The Agreement Sauvignon Blanc
Les Peyrautins Rosé
Santolin Little Saint Pinot Noir
Running with Bulls Tempranillo

BEERS & CIDER
Carlton Draught
Great Northern Super Crisp
Stone & Wood

NON-ALCOHOLIC
Coke, Coke Zero, Sprite
Orange juice & Apple juice
Still & sparkling water

3 HOURS - $72
4 HOURS - $77
5 HOURS - $82

UPSTAGE

WINES
G.H. Mumm Cordon Rouge Champagne
Byrne Farm Chardonnay
Deviation Road Pinot Gris
Rieslingfreak No.4 Riesling
Château La Gordonne La Gordonne Rosé
Denton Shed Pinot Noir
Dalwhinnie LDR Shiraz
À côte clos Grenache

BEERS & CIDER
Carlton Draught
Great Northern Super Crisp
Stone & Wood
Somersby Cider

NON-ALCOHOLIC
Coke, Coke Zero, Sprite
Orange juice & Apple juice
Still & sparkling water

3 HOURS - $115
4 HOURS - $135
5 HOURS - $155

Speak to our team for magnum wine upgrades, package pricing including spirits and non-alcoholic packages.

ON CONSUMPTION

WINES

Mumm Brut Prestige Sparkling, Marlborough NZ	$80
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA	$78
Maude Pinot Gris, Central Otago NZ	$70
Vasse Felix Chardonnay, Margaret River WA	$72
Rieslingfreak No.4 Riesling, Clare Valley SA	$77
Nick Spencer Hilltops Rosé, Hilltops NSW	$73
Dalrymple Vineyards Estate Pinot Noir, Pipers River TAS	$87
Torbreck Woodcutter's Shiraz, Barossa Valley SA	$70
Credaro Kinship Cabernet Sauvignon, Margaret River WA	$78

BEERS & CIDER

Carlton Draught	$14
Balter XPA	$15
Great Northern Super Crisp	$14
Asahi	$15
Little Creatures Pale Ale	$15
Stone & Wood Pacific Ale	$16

NON ALCOHOLIC

Soft Drinks	$4.5
Tea and Coffee	$5.5
Strangelove Still	$10
Strangelove Sparkling Water	$12

Speak to our team to see our magnum wine list and custom beverage selections from our full wine list





FESTIVE UPGRADES

FESTIVE FUN $5 pp

Festive fun add-on with classic Christmas bonbons, simple & elegant decorations

CHAMPAGNE ON ARRIVAL

G.H Mumm ‘Cordon Rouge’ $30 pp
NV Reims, FR

G.H Mumm Rose NV Reims, FR $35 pp

BLOODY CHAMPERS TOWER

Add this sparkling showstopper to your event, featuring prosecco paired with a vibrant twist of Four Pillars Bloody Shiraz Gin. Perfect for making your festive moments even more unforgettable.

55 glass tower $795
30 glass tower $565

COCKTAIL STATION

Add the theatrics of a personal bartender to your event. Our bartender will work with you to create up to 2 bespoke cocktails.

2 HRS $130
3 HRS $180
4 HRS $230

Cocktails charged on consumption.

ROUND OF COCKTAILS

FESTIVE COCKTAILS

Festive Kiss $24 pp
Ketel One Vodka, Elderflower, Cranberry

Citrus Noel $25 pp
Altos Tequila, Grapefruit, Orange, Lime

CLASSIC COCKTAILS

Rhubarb Paloma $24 pp

Broken Bean Espresso Martini $24 pp

SPRITZ

Four Pillars Bloody Shiraz Spritz $24 pp

Yuzu & Peach Spritz $24 pp

Aperol Spritz $17 pp

Limoncello Spritz $17 pp

Blood Orange Spritz $17 pp

BASIC SPIRITS UPGRADE

Available for events with beverage package

3 HRS + $32 pp
4 HRS + $37 pp



GET IN TOUCH

Whatever the occasion, come just as you are and do as Bossley would do: savour every sip, bite and moment in between.

Bossley Private Dining
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**“PEOPLE SAY I’M “TOO MUCH”.
I SAY, “YOU ARE WHAT YOU EAT.”**