

ANTARA

Set in a cavernous space of warm Victorian Ash, honed concrete, leather furnishes and bronze fluted glass, Antara is a spectacular venue for events and private celebrations.

Cloister away in the stunning private dining room, where feature lights - evocative of soft clouds - are suspended overhead. Or open up the tall, bi-fold doors to hire out the semi-private and private dining spaces, complete with its own bar.

The menu - by Head Chef Juan Lantadilla Tapia - is driven by fire and an approach focusing on seasonality and beauty. In this confluence of cultures, you'll find nods to Juan's Chilean heritage and dishes created around the produce without rules, and unbound by expectations.

It's food with soul, food that is fun, and food that is aesthetically beautiful.

As a finishing touch, we offer a tightly-curated wine list - our sommeliers' selection of the best producers and showcases' of each wine region.

The Spaces
Private Dining Room
Semi-Private Dining
Standing Bar
Whole Venue



House Bread Basket, Yeasted Butter
Anchovy Twist, Nigella Seeds, Maple, Pumpkin Jam

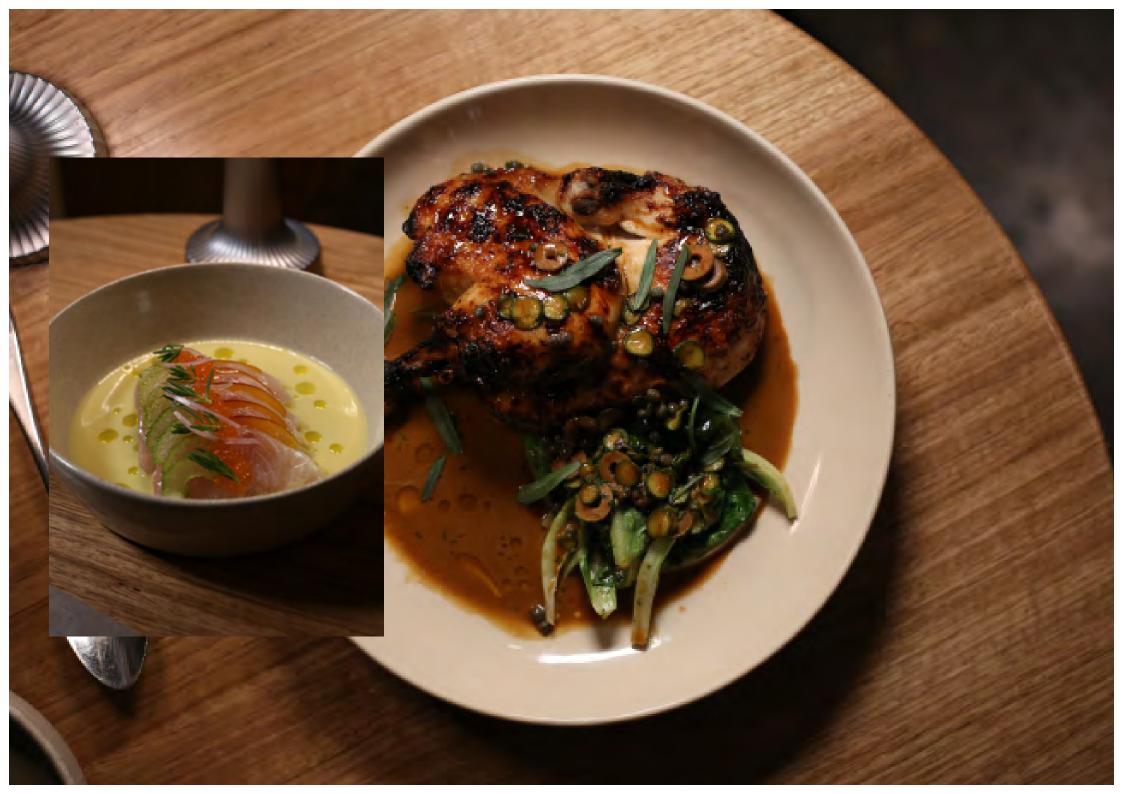
Kingfish Ceviche, Carrot Vinaigrette, Bramley Apple, Finger Lime Ramarro Farm Radicchios, Whipped Sesame, Petit Basquitou, Agrodolce Dressing Otway Shiitake Mushroom Tart Tartin, Miso Caramel, House Pickles

Half Roast Chicken, Braised Greens, Pine Nut, Aged Madeira
+ O'Connor Striploin, Glazed Onion, Jalapeño (supplement +10)
Farm Leaves, Meyer Lemon, Ginger, Palm Hearts
Wood Roasted Fontane Potates, Burnt Butter, Pecorino Romano

Poached Rhubarb, Pistachio Cremeux, Ginger Granita, Vanilla

Additions

Half Dozen Oysters, Cucumber, Wakame, Champagne \$42 O'Connor 800g Rib Eye, Burnt Onion Puree, Hispi Cabbage & Chimichurri \$180 Grilled Snapper, Carrot XO, Fennel & Shaved Kombu \$110



CANAPÉS

\$32pp for a selection of 3 canapés or \$12 each

Spanner Crab Twist, Fermented Chilli
Blue Moon Potato Rosti, Wagyu Bresaola
Preserved Lemon & Zucchini Tart, Cheddar Curd
Wagyu Tartare, Heritage Beetroot & Nori Cracker
Gougère, Crème Fraiche, Pumpkin
Shark Bay Scallop, Kombu Butter
Culatello & Piel de Sapo Melon Pintxo
Cucumber Cup, Avocado, Dessert Lime
Smoked Eel, Brioche, Stracciatella

Sweet Canapés

Blood Orange Madeleines
Chocolate & Hazelnut Tart
Almond Financier, White Chocolate Ganache
Mini Tarte Tatin, Crème Fraiche
Choux of Sicilian Pistachio & Vanilla Ganache
Preserved Lemon Meringue Tart, Fennel

Available for canapé events or as an arrival addition to your lunch or dinner

BEVERAGE PACKAGES

Premium

3 hours - \$95 pp (\$15 per additional hour)

SPARKLING

NV Clover Hill, Vintage Brut / Chardonnay Pinot Noir, Pinot Meunier

Tasmania

WHITE

2024 Lethbridge / Pinot Gris

2023 Domaine Marion Mothe, Petit Chablis / Chardonnay

Geelong, Vic Chablis, France

RED

2022 Moorooduc Estate / Pinot Noir

2021 Place of Changing Winds 'Syrah No.2' / Syrah

Mornington Peninsula, Vic Macedon Ranges, Vic

Selection of beers & soft drinks

Classic

3 hours - \$75 pp (\$15 per additional hour)

SPARKLING

NV Babo Prosecco / Glera Fruili, Italy

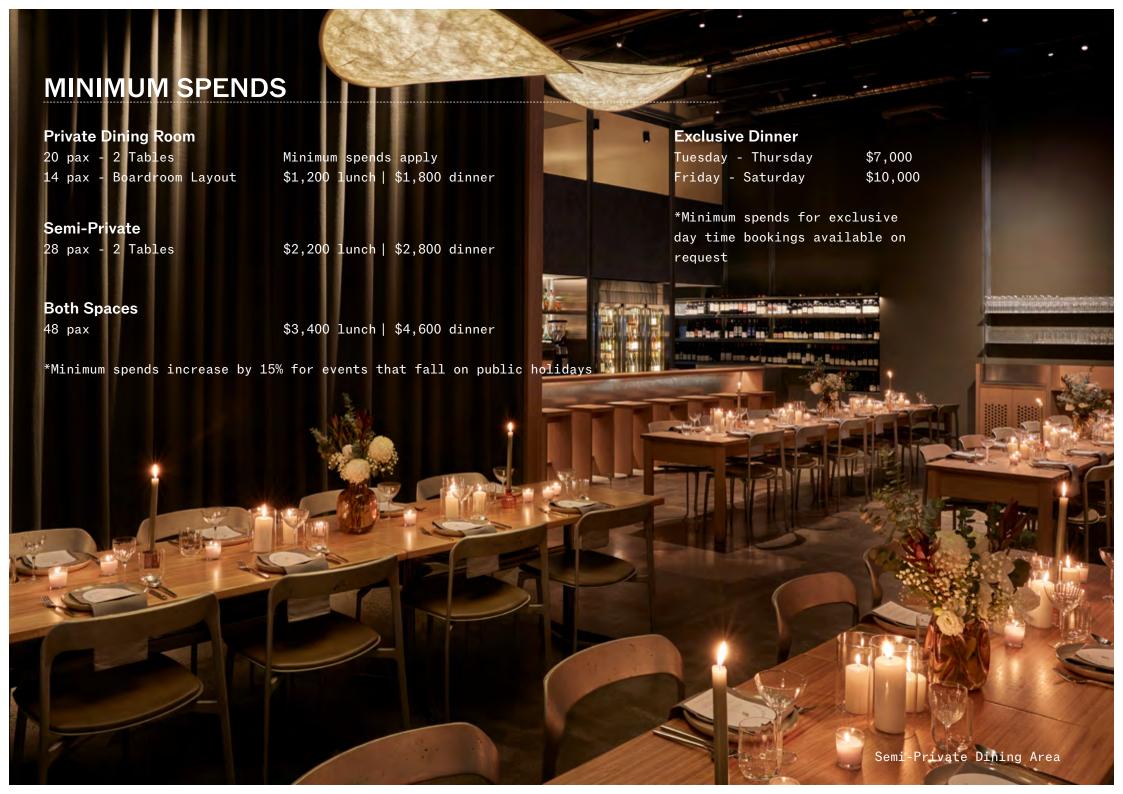
WHITE

2022 Mac Forbes / Riesling Strathbogie Ranges, VIC

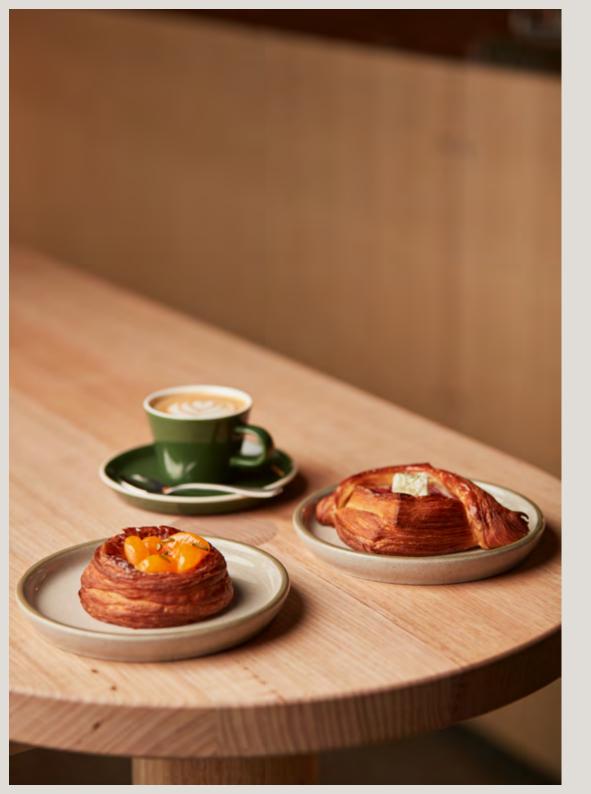
RED

Fairbank / Sangiovese Central Victoria

Selection of beers & soft drinks







BREAKFAST

10-48 pax

Package 1 - \$40 pp

Today's selection from our bakery Victorian fruit selection, coconut yoghurt This season's brunch plate

Tea by Tea Drop & Coffee by Market Lane

Package 2 - \$55 pp

Today's selection from our bakery Victorian fruit selection, coconut yoghurt A choice from our a la carte breakfast menu

Cold pressed juice Tea by Tea Drop & Coffee by Market Lane

HIRE DETAILS

EVENT HIRE DETAILS

A minimum spend on food and beverage applies for all events, which differs according to the time and day. Where the minimum spend isn't met, the difference is charged as a venue hire fee.

MENUS

Our menus are subject to change and may vary given seasonal ingredient availability. For ease, we require all food and beverage menus to be finalised no less than one week prior to your event.

We are able to accommodate most dietary requests with advance notice (at least one week from the event).

DEPOSIT

A deposit of 50% of the minimum spend is required to secure your event, along with your signed acceptance of our event contract.

Events cancelled within seven days of the event period will have the full deposit forfeited.

FINAL PAYMENT

Final guest numbers are required seven days prior to your event, with the final payment based off this figure or the final head count, whichever is greater.

The final payment cannot be adjusted even if there is a decrease in the number of guests attending on the day.

Any deposit paid prior to the event will be deducted from the final bill. We require all final payments to be made in full at the time the event concludes.



