

 BELLEVUE

BAR & TERRACE

Function Pack

Welcome to Bellevue



Set along the Southbank promenade overlooking the Yarra, Bellevue Bar & Terrace is Melbourne's modern riverfront pub. A place where long lunches, milestone celebrations, corporate gatherings and after-work drinks come together with effortless ease.

From the sun-drenched terrace to the warm, welcoming dining spaces inside, Bellevue offers a relaxed setting for every occasion. Enjoy elevated pub favourites, shareable plates and signature cocktails, all complemented by the energy of the riverfront and friendly hospitality.

Whether you're planning an intimate dinner, a lively celebration or a corporate event, our team will help you plan your perfect event.



Full Terrace

Overlooking the Yarra River and Southbank promenade, the Terrace is Bellevue’s signature event space. Surrounded by greenery and open-air energy, it’s made for long lunches, cocktail parties, social celebrations and memorable gatherings.

SPACE TYPE						
SEMI-PRIVATE / OUTDOOR	-	190	Y	Y	Y	Y

The Bridge Terrace

Available to book as a section of the terrace for up to 80 guests.

SPACE TYPE						
SEMI-PRIVATE / OUTDOOR	-	80	Y	N	N	N

The River Terrace

Available to book as a section of the terrace for up to 80 guests.

SPACE TYPE						
SEMI-PRIVATE / OUTDOOR	-	80	N	N	N	N



PDR

Warm and intimate, the Private Dining Room offers a more exclusive setting for special occasions, corporate lunches and celebratory dinners. With a relaxed feel and attentive service, the space is designed for shared dining and events that call for a little more privacy.

SPACE TYPE						
PRIVATE/INDOOR	20	-	Y	N	Y	Y

Venue Exclusive

Make Bellevue yours for the occasion. Exclusive hire gives your guests the freedom to enjoy the venue with tailored food and beverage packages, dedicated service and the energy of Southbank. Perfect for milestone celebrations, corporate events and special gatherings.

SPACE TYPE						
SEMI-PRIVATE/ OUTDOOR	0	360	Y	Y	Y	Y



Canapés

Minimum of 20 guests required.

6 PIECES \$40PP | 8 PIECES \$49PP | 10 PIECES \$61PP

Cold

MARKET OYSTER (LD, LG)

Margarita mignonette, fresh shallot, lemon

KINGFISH TART (LD, LG)

tomatillo dressing, citrus, chervil

LOCAL AGED CHEDDAR (V)

Barossa bark & quince paste

SALT BAKED BEETROOT (LD, LG, VG)

quince gel, sour red pepper purée, soft herbs

Hot

NDUJA CROQUETTE

chipotle mayo, chives

SALT & VINEGAR CALAMARI (LD, LGO)

garlic aioli, lemon

BBQ FRIED CHICKEN TENDER

BBQ glaze, blue cheese aioli, chives

WAGYU BEEF SKEWER (LD, LG)

pepperberry jus, chives

MINI BEEF PIE

tomato relish

TRUFFLE & MUSHROOM ARANCINI (VG, LG)

vegan aioli

PORK & FENNEL SAUSAGE ROLLS

spiced tomato jam

GRILLED HALLOUMI & FIG (V, LD, LG)

caramelised fig, aged balsamic, mint

Sweet

MINI STICKY TOFFEE PUDDING (V)

caramelised toffee sauce, clotted-style cream

70% CHOCOLATE ECLAIR (LGO, V)

fresh cream, raspberry powder

PIÑA COLADA PINEAPPLE Tart (V)

rum roasted pineapple, coconut crumble, Piña Colada sauce

CHEESE & CRACKERS (LGO, V)

smoked cheddar, Barossa bark, quince

Substantials \$14EA

MINI WAGYU BEEF BURGER

American cheese, pickled onion, burger sauce

MINI HEIRLOOM TOMATO SALAD (LDO, LG, V, VG)

picked onion, radish, basil

MINI FISH & CHIPS (LD)

crispy battered rockling, tartare, salt & vinegar fries

SPICED PUMPKIN GNOCCHI BOWL (V, LDO)

whipped ricotta, roasted pumpkin, soft herbs

CAULIFLOWER SALAD CUP (V, LDO, LG)

pomegranate, Meredith goat cheese, spinach, Chardonnay dressing

Charcuterie & Cheese Table \$44PP

Selection of cured meats, cheeses, mixed olives, house pita, sourdough, quince paste and accompaniments.

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Seafood Origin: A – Australian | I – Imported | M – Mixed

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



Chef's Shared Menu

Minimum of 12 guests required.

3 COURSES SHARED \$95PP

Entrées

HOUSE BAKED FOCACCIA (LDO, V, VGO)

Vegemite cultured butter, mixed olives

BURRATA (LGO, V)

Orange jam, pickled fennel

HIRAMASA KINGFISH CRUDO (LG, LD, A)

Tomatillo dressing, citrus

Mains

CRAB & PRAWN SPAGHETTI (LDO, M)

Pickled chilli, blistered tomatoes, fried capers

STRIPLOIN STEAK (LD, LGO)

Pepperberry jus, garlic butter

Sides

SEASONAL GREENS (LG, LDO, V, VGO)

Caper beurre noisette, lemon

HOUSE SALAD (LG, LD, V, VG)

Butterleaf, radicchio, soft herbs, aged vinegar, olive oil

SALT & VINEGAR SKIN ON FRIES (LG, LD, V, VGO)

Garlic aioli

Dessert

CHERRY FRANGIPANE PAVLOVA (LGO, V)

Cherry sorbet



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Corporate Packages

Minimum of 10 guests required. All packages include coffee, tea, soft drinks & juices.

Half Day Conference \$75pp

Select 2 Breakfast | Select 3
Sandwiches | Select 1 Salad

Full Day Conference \$95pp

Select 4 Breakfast | Select 3
Sandwiches | Select 1 Salad

Breakfast & Grazing

MINI ASSORTED MUFFINS (V)

ASSORTED DANISHES (V)

SEASONAL FRUIT PLATTER (V, VG, LG, LD)

CHIA POTS (VG, LG, LD)

coconut cream, toasted coconut

GRANOLA POTS (V)

yoghurt, seasonal fruit

ASSORTED TOASTIES (VO, LGO)

ham + cheese / cheese + tomato

EGGS BENEDICT (V)

english muffin, spinach, hollandaise

BACON ROLL

pickled onion, aioli, relish

Morning Nibbles \$45pp

Select 4 Breakfast & Grazing Items

Bellevue Breakfast

Select 6 Breakfast & Grazing Items

Sandwiches & Rolls \$55pp

CHICKEN CAESAR ROLL (LDO)

chicken, cos, parmesan, Caesar dressing

WAGYU BEEF ROLL (LDO)

pickled onion, American cheese, burger sauce

CHARRED EGGPLANT SANDWICH (LGO, V, VG, LD)

chimichurri, roasted red peppers

HEIRLOOM TOMATO (V, LGO, LDO, VGO)

mature cheddar, choice of wholemeal or sourdough

EGG SALAD (V, LGO, LD)

mustard, mayonnaise, watercress,
choice of wholemeal or sourdough

Salads

ROASTED CAULIFLOWER SALAD (V, LDO, LG)

pomegranate, goat cheese, spinach

ROOT VEGETABLE SALAD (V, VG, LG, LD)

quinoa, beetroot, pumpkin, citrus

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Beverage Packages

Standard

2HR \$53PP
3HR \$68PP
4HR \$91PP

Mr Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

Carlton Draught
Kirin Ichiban

James Squire Ginger Beer

Hahn Super Dry 3.5%

Selection of soft drinks and juice

Premium

2HR \$65PP
3HR \$78PP
4HR \$93PP

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Pebble Point Chardonnay
Hearts Will Play Rose
Sud Rose - Magnum 1500ml
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet

Carlton Draught
Kirin Ichiban
Stone & Wood Pacific Ale

James Squire Ginger Beer

Hahn Super Dry 3.5%

Selection of soft drinks and juice

Deluxe

2HR \$76PP
3HR \$90PP
4HR \$104PP

Mr Mason Sparkling Cuvee Brut NV
Alpha Box & Dice Tarot Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
821 South Sauvignon Blanc
Pennello Pinot Grigio DOC
Mountadam 'Five-Fifty' Chardonnay
Hearts Will Play Rose
Sud Rose - magnum 1500ml
Point of Departure Pinot Noir
Saltram Skins Shiraz
Henry & Hunter Shiraz Cabernet
Marques de Tezona Tempranillo

Choice of Any 4 Taps

James Squire Ginger Beer

Hahn Super Dry 3.5%

Selection of soft drinks and juice

Add Ons

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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