

WINE EAST END

SESSIONS

We love hosting events, whether its birthdays, corporate functions, engagements, milestones or just a session with your mates, we can tailor to your event

We can offer range of spaces and packages to suit your needs and budget. Whatever you'd like to plan, we'd love to make it one you and your guests won't forget. Simply let us know what you are planning, and we'll work together to make it unique.

We are a multi-faceted venue, with the ability to hold groups of all sizes. Fully under cover and heated, the courtyard is perfect for groups from 10 to 40 guests. The main room has the capacity to hold groups from 6 up to 60. The whole venue is available for private hire, which will attract a minimum spend.

Alternatively, you may pay for drinks on consumption, however minimum spends may apply.



SESSION

Wines

2 WHITES, 2 REDS, 1 BUBBLES, 1 ROSÉ

Beers:

All tap beer

Optional extras such as Champagne, cocktails, digestifs and dessert wines can be discussed for an additional fee.

WINE

We work with you to carefully select wines that suit you and your guests tastes, including offering options from our cellar.

FOOD

One metre grazing boards \$250

(a selection of local and imported cheese and charcuterie)

Coffin Bay Oysters \$4 per piece

(minimum order 60 pieces)

Comte and onion tarts \$5 per piece

(minimum 50 pieces)

Eye fillet crostini \$6 per piece

(minimum 50 pieces)

Prawn rolls \$7.50 per piece

(minimum 50 pieces)

Pizza Price on consumption





Canapés

Oyster, Ponzu, Chive Oil
\$5

Tempura pumpkin, vadouvan, pomegranate
\$6

Raw fish, apple, wasabi leaf, rice crisp
\$7

Beef tartare, mussel emulsion, potato
\$6

Boneless stuffed chicken wing, demi-glace
\$10

Leek and la fontella croquette, peach ketchup
\$6

9+ Wagyu intercostal skewer, salsa verde
\$15

Rockling roll, gribiche, pickled onion
\$12

All items are priced per piece and there is a minimum order of 20 pieces per item