



Australia Card

How did the Koala get its name? The Australian Aborigines used the word "Koolah" when they did not wish to drink from a communal water vessel. They adapted the usage of this word to include the tree dwelling animal that did not drink. — The Koala.

The Koala, called a native bear by the first settlers, is not a bear at all! It is a marsupial. The koala weighs between 5.5 and 13kg, and eats about 1 kilo of leaves a day.

At birth the cub is about the size of a two cent piece, weighing 5.5 grams and is only 2mm in length.

After six months in the mother's pouch the cub takes to riding on her back.

At one year of age it needs to leave the mother to find her food and find its own tree.

INTRODUCTION

Situated on the bustling High street, popular live music venue and pub the Northcote Social Club is the perfect place to host your next event. The venue is warm and inviting with modern decor and a large all-weather deck, suitable for all seasons.

Renowned for it's live music offering and strong sense of community, the Social Club welcomes people from all walks of life and can cater for all types of events. The venue offers a number of versatile and unique spaces catering for up to 50 guests, ideal for your next lunch, cocktail party or big birthday bash.

Our friendly, professional team will make the planning process a breeze, as our staff strive to bring you the best experience from start to finish. Contact us now and speak with our team to start the how we can make your next event special.

WWW.NORTHCOTESOCIALCLUB.COM
301 HIGH STREET, NORTHCOTE VIC 3070



OLD BOTTLE SHOP

The old bottle shop is perfect for both day and evening events. Featuring soft lighting, plush leather booths and sleek window seats that overlook the vibrant High street, it is the ideal space for more intimate events.

Capacity

30 Seated

30 Standing





TREE HOUSE

The tree house is our exclusive space nestled upstairs overlooking the deck and Northcote.

With cozy wooden finishings & lush greenery the covered tree house features heating and a retractable roof, making it the perfect place for your event all year round.

Capacity
30 Seated
30 Standing

THE DECK

The upper deck is a semi-private area with soft grain finishings and sprawling greenery across metal grates, providing a unique backdrop for events up to 50 guests. Catering from smaller groups and work functions to larger cocktail functions.

The covered deck also features both heating and ceiling fans, making it the perfect place for your event all year round.

Capacity

50 Seated

50 Standing



OTHER BOOKINGS

If you're looking for a more relaxed, casual affair we take table bookings at any time of day for smaller groups. Please contact the venue directly or visit our website for table reservations.

Northcote Social Club is also available for larger events, availability can be discussed on enquiry.



CANAPES

Cold - \$4 each

Minimum order of 20 pieces per item

(canapes can be added to any sit-down function, both as an extra, or as roving entrée before sitting down to a 2-course package)

Vietnamese Rice Paper Rolls (gf, ve opt)

nam jim – chicken or veg

Hot Smoked Salmon Pastrami

horseradish remoulade, toasted dark rye, chervil

Roasted Pumpkin Tartlet (v)

whipped goats' cheese, candied walnut, mountain pepper

Vitello Tonnato

fried capers, celery leaf, lemon myrtle aioli, garlic croute

Assorted Mini Sushi (gf, ve opt)

soy, wasabi, pickled ginger

Beetroot Gravlax (v, ve opt)

labneh, cucumber jam, crostini, dill

Smoked Chicken Waldorf (gf)

quince paste, witlof cup



Hot - \$4 each

Minimum order of 20 pieces per item

Satay Chicken Skewers (gf)

peanut sauce, roasted peanuts, diced shallots

Coronation Prawn Vol Au Vent

crushed peas, mint & parsley

Edamame & Cheese Croquettes (v)

katsu curry sauce, kombu salt

Vegetable Spring Rolls (ve)

baby cos, chilli jam, Vietnamese mint

Potato & Pea Pakora (ve)

spiced tomato kasundi

Steak & Chips

toasted brioche, tarragon aioli, mountain pepper

PER HEAD

\$20 Chef's Selection

Chef's selection of 3 cold & 3 hot canapes
Minimum 20 pax



Grazers - \$6.50 each

Minimum order of 20 pieces per item

Beef Slider (gf opt)

burger cheese, pickles, aioli, dark ale ketchup

Black Bean Slider (gf & ve opt)

burger cheese, pickles, aioli, dark ale ketchup

Fennel & Semolina Calamari

shaved fennel, parsley, aioli

Soba Noodle Salad (gf, ve)

carrots, spring onions, snow peas, Asian herbs, fried shallots, sesame dressing

Blue Swimmer Crab Roll

capers, celery, chives, dill, aioli, toasted brioche

Sweets - \$4.50 each

Minimum order of 20 pieces per item

Wagon Wheel Tartlet

Lemon Meringue Tartlet

lemon myrtle

Chocolate & Wattle Seed Brownie Slice (gf)

Whipped Vanilla Cheesecake

fresh & dried raspberries



PLATTERS

20 pieces per platter or equivalent

Mini Beef Pie Floater (v opt) \$80
mushy peas, dark ale ketchup

Pork & Fennel Sausage Rolls \$80
dark ale ketchup

Roast Pumpkin, Pea, & Red Lentil Sausage Rolls (ve) \$70
dark ale ketchup

Southern Fried Cauliflower (gf, ve) \$70
remoulade dressing

Southern Fried Chicken (gf) \$80
remoulade dressing

Oysters by the Double Dozen (gf) \$100
Natural, Mignonette, or Kilpatrick with our house made streaky bacon

Cheese Board (gf opt, v) \$120
selection of 3 local & imported cheeses, condiments, grapes, medjool dates, assorted crackers & lavosh

Charcuterie Board (gf opt) \$120
selection of cured & sliced meats, house made pickles, mustard, toasted sourdough





SHARING MENU

2 course - \$45pp (entree, choice of 2 mains & sides; **or** choice of 2 mains, sides & dessert)

3 course - \$55pp (entree, choice of 2 mains, sides, petit four dessert)

Shared Entree

Garlic & White Bean Hummus (gf, v) sujuk spice, crispy chickpeas, grilled flatbread

Corn & Smoked Mozzarella Croquettes (5) (v) leek cream, chilli salt

Choice of Main - choose 2 options

Chargrilled Half Chicken roasted cauliflower, leek, lentils, thyme, jus

Lentil Rissoles (ve) olive oil potato mash, steamed greens, native thyme gravy

Slow Roasted Lamb Shoulder Rigatoni baked herb ricotta, parmesan

Sides

Seasonal House Slaw (gf, ve) with house dressing

Chips aioli

Petit Fours

Lemon Meringue Tartlet lemon myrtle

Chocolate & Wattle Seed Brownie Slice (gf)

Whipped Cheesecake fresh & dried raspberries



Starters

Warm Mt Zero Marinated Olives (gf opt, ve) nigella bark 12

Garlic & White Bean Hummus (gf, v) sujuk spice, crispy chickpeas, grilled flatbread 16

Corn & Smoked Mozzarella Croquettes (5) (v) leek cream, chilli salt 17

Old Bay Fried Calamari (gf opt) Cajun remoulade, parsley, lemon 17

Mains

Chicken Parma leg ham, tomato and basil passata, mozzarella, chips, house salad & mustard vinaigrette 29

Eggplant Parma (v, ve opt) tomato and basil passata, mozzarella, chips, house salad & mustard vinaigrette 27

Beef Burger (gf opt) Angus beef, cheese, lettuce, tomato, onion, pickles, mustard mayo, NSC ketchup 26

V2 Plant Based Burger (gf opt, v, ve opt) plant based patty, lettuce, tomato, cheddar, onion, pickles, mustard mayo, butter NSC ketchup 25

250gm Chargrilled Porterhouse (gf opt) house salad, chips, choice of sauce; cafe de Paris butter, mushroom or pepper sauce 34

Chargrilled Half Chicken roasted cauliflower, leek, lentils, thyme, jus 30

Lentil Rissoles (ve) olive oil potato mash, steamed greens, native thyme gravy 25

Chargrilled Zucchini Salad (v) Mt Zero chickpeas, creamed spinach, lemon, parmesan 22

Dessert

Sticky Date Pudding (v) spiced rum butterscotch sauce, vanilla ice cream 13



Drinks On Consumption

You can allocate a set amount for a bar tab, with a curated beverage list specific for your event. This can consist of sparkling and still wine, beers, cocktails, and spirits. Your bar tab can also be revised throughout your event and increased if needed.

Cash Bar

Your guests will be able to select from an extensive list of drinks, which are available for purchase from the bar throughout your function.



ALL ENQUIRIES

For bookings and enquiries please contact our dedicated functions team.
functions@northcotesocialclub.com | (03) 9489 3917

