

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

# 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.

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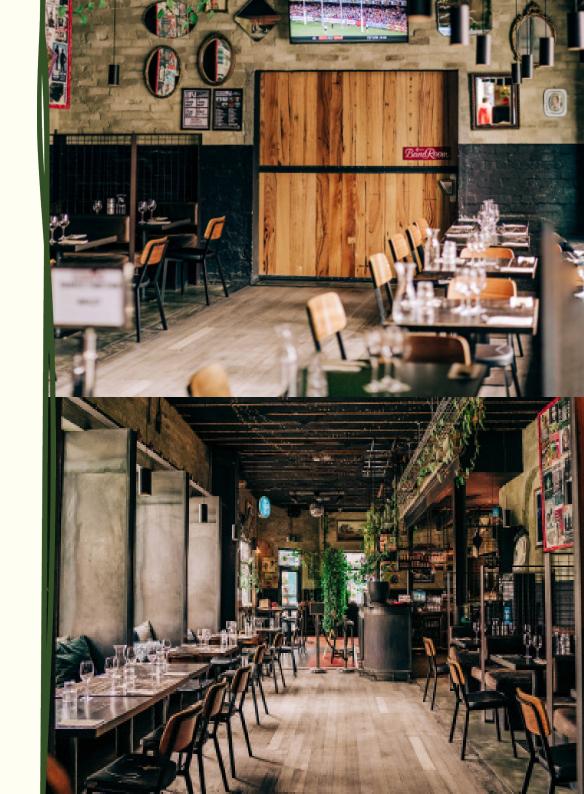
# **OLD BOTTLE SHOP**

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

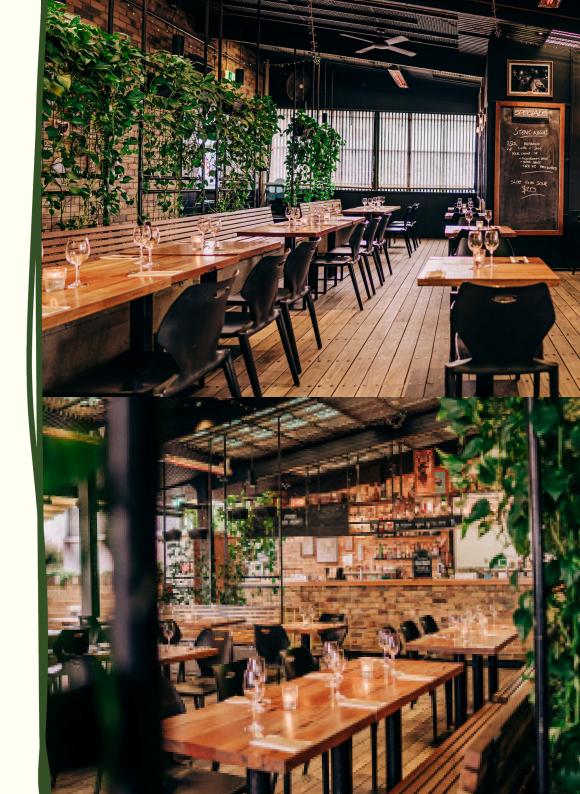
The upper deck is a semi-private area with soft grain finishings and sprawling greenery across metal grates, providing a unique backdrop for events up to 50 guests. Catering from smaller groups and work functions to larger cocktail functions.

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.





## 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

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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





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, mozzerella, 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

