



PARTIES &
EVENTS

Daphne is a welcoming space where everyone can feel comfortable and enjoy highly delicious food that is not too fancy.

Our focus is always seasonal, generous plates designed to share with your favourite people in a fun and easy going atmosphere.

We want you to feel like you are stepping into a friends home; offering warm and memorable experiences for you and your loved ones.

Celebrate with us.







ON THE MENU

The menu at Daphne offers euro-learning bistro fare, utilising our amazing custom built woodfire oven and the best local and seasonal produce.

The menu changes as often as our inspiration flows, but you can always count on it being fresh, seasonal, and featuring local heroes around Victoria.

*\$75 Menu**

Wildlife bread, whipped butter
Crudité, almond cream

Woodfired zucchini, goats curd, pumpkin seed pesto
Bloody Mary Heirloom Tomatoes
Mussels escabeche, whipped cod, potato flatbread

Choice of two mains

Roast chicken, black garlic glaze, sage cream, lemon
Bass strait porterhouse, peppercorn sauce
Corner Inlet rock flathead, tomato, garlic, caper cutter

Sides

Farm leaves, buttermilk dressing
Fries, tarragon aioli

*Sample Menu**





*\$95 Menu**

Wildlife bread, whipped butter
Crudit , almond cream

Woodfired zucchini, goats curd, pumpkin seed pesto
Bloody Mary Heirloom Tomatoes
Mussels escabeche, whipped cod, potato flatbread

Pasta

Flinders Island lamb shoulder fettuccini, yellow tomato, oregano

Choice of two mains

Roast chicken, black garlic glaze, sage cream, lemon
Bass strait porterhouse, peppercorn sauce
Corner Inlet rock flathead, tomato, garlic, caper cutter

Sides

Farm leaves, buttermilk dressing
Fries, tarragon aioli

Dessert

Choccy mousse, milk crumb, macerated strawberries & cherries
Hokey Pokey parfait, yoghurt semifreddo, dried apricot, honeycomb

*Sample Menu**

Extra goodies

Oysters ~ \$10 per head
Pasta Course ~ \$15 per head
Dessert Course ~ \$15 per head
Cheese course ~ \$15 per head

*Canapé Menu**

Oysters

Mussels escabeche, whipped cod, flat bread
Baccala croquette gilda
Prawn cocktail sando
Beef & marrow mini burger
Crumbed fish slider
Beef tartare, brioche
Mortadella skewer, pumpkin musturdo
Sausage rolls, kasundi

**Sample Menu. Vegetarian options available.*





BEVERAGES

Dirty Daphne Martinis, Peach Negronis or free-flowing Champagne ~ whatever you fancy, we will take care of you.

For larger group events, you can choose to have beverages on consumption or select one of our curated drinks package.

Our beverage team would be happy to have a chat with you to create something within your budget and style.

Drinks packages start from \$55 per person.



PRIVATE *Dining*





PRIVATE EVENTS

Whether it's for a milestone birthday, family get-together or wedding, Daphne is the perfect place to celebrate.

Choose our semi-private room for up to 30 guests or have the place all to yourself. DJ decks available for exclusive events with plenty of room to boogie.

Minimum spends required. Maximum number of guests is 100 people for a seated function, 125 for standing. Minimum spends vary according to group size and type of event. A deposit of 10% of the agreed minimum spend will be required to lock in your reservation.

This fee is forfeited on cancellation within 7 days of reservation. A 15% surcharge charge applies on public holidays and 10% on Sundays.

You're very welcome to bring your own cake. Leave the slicing and serving to us — it's \$5pp for cakeage.

Let's Party.

PARTIES & EVENTS

SAY HI

If you would like to chat more about having your next event at Daphne, please don't hesitate to contact us.

We can't wait to welcome you and help create a beautiful and memorable experience.

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*Daphne acknowledges the acknowledge the Wurundjeri
People of the Kulin Nation Traditional Custodians of the
lands on which we cook, create and serve.*





DAPHNE

