



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 sourdough, whipped butter  
Mortadella skewer, pickled pumpkin

Crudit  of fresh and pickled vegetables , whipped white soy, red pepper oil  
Smoked and seared rare beef 'tartare', cured egg yolk, chives, crisps and crostini  
Woodfired zucchini , goats curd, pumpkin seed pesto

Roast half chicken, black garlic glaze, sage cream, lemon  
Porterhouse 250gm, pepper sauce  
Farm leaves, buttermilk dressing  
Fries, tarragon aioli

If you would like something a little bit special, you can substitute the  
Porterhouse with the Riverina Black Angus Rib-Eye for an extra \$25 per person

*Sample Menu\**





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*\$95 Menu\**

Wildlife sourdough, whipped butter

Mortadella skewer, pickled pumpkin

Crudit  of fresh and pickled vegetables , whipped white soy, red pepper oil

Smoked and seared rare beef 'tartare', cured egg yolk, chives, crisps and crostini

Woodfired zucchini , goats curd, pumpkin seed pesto

Ricotta and Spinach ravioli, sage brown butter, pinenuts

Roast half chicken, black garlic glaze, sage cream, lemon

Porterhouse 250gm, pepper sauce

Farm leaves, buttermilk dressing

Fries, tarragon aioli

Choccy mousse, milk crumb, macerated strawberries & cherries

Stewed rhubarb trifle, vanilla custard, Bugey jelly

If you would like something a little bit special, you can substitute the Porterhouse with the Riverina Black Angus Rib-Eye for an extra \$25 per person

*Sample Menu\**

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*Extra goodies*

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

*Canapé Menu\**

Braised pork cheek croquette, burnt apple jam,  
pickled green tomato  
Fried school prawns, lemon, red pepper dip  
Prawn cocktail sando  
Beef & marrow mini burger  
Crumbed fish slider  
Tuna Crudo Crostini  
Heirloom Cucumber, whipped chèvre  
Potato Flatbread with smoked salmon  
Beef tartare, brioche  
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 Wurundjeri People of the Kulin Nation as the Traditional Custodians of the lands on which we cook, create and serve.*







*Please order* HERE





# DAPHNE

