

A PEARL OF PORT MELBOURNE

# THE CHANDLERY

FOOD & WINE  
EVENTS

BUILT



1862

*Port Melbourne*

ORIGINALLY A SHIP CHANDLER'S BUILDING  
67 BEACH STREET, PORT MELBOURNE 3207

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# ABOUT US

With incredible views and beach frontage over Port Phillip Bay, The Chandlery has a new life as a re-imagined, culinarily focused, private events and dining venue.

Once a bustling ship chandlery (a catch-all one stop shop for ships supplies) during the 1800s, this beachside property is a stone's throw from the historic Station and Princes Pier.

At the heart of our philosophy is a passion for exceptional food and wine experiences that spark curiosity and adventure. We look to celebrate the incredible Australian produce that our local farmers, growers and producers create and enjoy the seasonal bounty that nature delivers.

Our menu is a testament to our commitment to sustainability and genuinely supporting local. We embrace a 'no waste ethos' by the pursuit of sustainable practices, smoking, fermenting, curing and preserving where we can to create new and delicious flavours to build our menus from the kitchen to the bar.

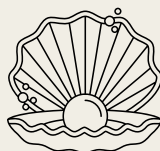
'The Chandlery' is an events space with an emphasis on sharing an incredible dining experience with a menu and drinks list built with love and from the heart, created with the idea of celebrating community and togetherness.

Behind this culinary journey are husband and wife team Francesca and Daniel who share over 30 years of combined hospitality experience. Through their brand, Muse Events Catering, they look to hone the art of crafting unforgettable moments, and now bring their expertise and personality to 'The Chandlery'.

Whether you're dreaming of an intimate beachside wedding, a corporate private dinner, a cocktail launch, or that long-awaited milestone birthday celebration, The Chandlery promises an experience unlike any other. Here, history meets innovation, and every event becomes a unique and cherished memory. Come join us in celebrating life's beautiful moments, one plate at a time.

#### Capacities:

Sit down dinner- level 1 - 65pax  
Standing- ground level and level 1- 120pax





# DINING MENU

## SMALL PLATES

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Seasonal sashimi, fermented tomato & gochujang dressing, pickled green tomato, charred citrus (add brook trout caviar +8) (gf)

Ironbark hot smoked rainbow trout, salt baked golden beetroot, breakfast radish, mandarin beurre blanc +3 (gf)

Woodfire grilled margra lamb riblet, spiced mead & smoked honey glaze, salad of local lettuce and sumac onions +3 (gf)

Wild victorian venison tartare, beetroot, soy cured yolk, sourdough crisp

Cauliflower tempura, macadamia & fermented fennel cream, chilli oil, fried saltbush (vg)

Woodfire grilled 'Skull Island' prawn w/ burnt tomato & fennel jam, calamansi kosho paste +4 (gf)

Pork belly burnt ends, gochujang & apple glaze, butter lettuce, soft herbs & house kimchi (gf)

Spaetzle pasta, woodfire roasted & braised winter greens, fennel & farmhouse cheddar broth (ve)

## LARGE PLATES

Smoked 'southern ranges' beef rump cap, green garlic mustard (gf)

'Humpty doo' barramundi, braised tomato & fennel jam, pernod cream +3 (gf)

'Great ocean' duck two ways; confit leg & grilled breast, roasted blood plum glaze, bone jus, pickled sapphire grapes +6 (gf)

'QLD blue' pumpkin steak hung over an ironbark fire, roasted cashew cream, leek oil, smoked tomato powder (vg, gf)

Roast garlic & herb chicken ballotine, smoked leek, miso butter sauce (gf)

15 hour confit pork belly rib grilled over wood fire, cabbage, caramelised apple & tamarind +3

'Margra' lamb shoulder, toum, zhoug, cavolo nero braised in house heirloom tomato vinegar +2

Braised 'southern ranges' beef & caramelized shallots in barrel-aged stout vinegar gravy



#### SIDES

Open fire grilled carrots, smoked zaatar glaze, salted lemon ricotta (gf, ve)

Triple cooked potatoes, old bay seasoning (vg)

Locally farmed salad leaves dressed w/ rhubarb & chamomile vinaigrette (gf, vg)

Crisp lettuce, buttermilk, lavosh pangratatto (ve)

Chargrilled local winter greens, champagne vinegar, new season olive oil & breakfast radish (vg)

Harissa brussel sprouts, confit jerusalem artichoke, roasted cashew cream, buckwheat crisp +2 (vg option)

Salt baked beetroot, goats curd, aged strawberry balsamic vinegar +3

#### DESSERT

Yoghurt semifreddo, orange blossom honey, macadamia crumb

Basque cheesecake, preserved fig & thyme butterscotch sauce

Chocolate tart, mulled wine syrup, berries

Smoked pumpkin sticky date pudding, bourbon caramel, whipped cream

df | dairy free gf | gluten free | vg | vegan  
ve | vegetarian  
p

# SEATED DINING PACKAGES

## 3 COURSE SHARED DINING \$110pp +GST

Please select the following for sharing:

2 x small plates

2 x large plates

2 x sides

2 x desserts (roaming or alternate drop

All equipment, crockery, linen, cutlery & staffing included

## TASTING MENU (11 COURSE ) \$130pp +GST

Example menu:

Freshly Shucked Seasonal Oysters W/ Rhubarb Mignonette & Lemon

Smoked Mascarpone, Heirloom Cherry Tomatoes, Grilled Focaccia

Potato Galette, Eggplant, Capocollo

Local Mushroom Skewers, Soy Tare, Smoked Onion Aioli

Fire Grilled Skull Island Prawns w/ Burnt Tomato & Fennel Butter +2 (Gf)

Charcoal Kissed Bonito, Grilled Japanese Turnip, Tomato Water, Nori Oil

Wild Venison Tartare, Beetroot, Soy Cured Yolk Jam, Sourdough Crisp

7 Day Dry aged 'Great Ocean' Duck 2 ways; 6 Hour Confit Leg & Grilled Breast,

Roasted Plum & Mandarin Sauce, Jus (Pickled Sapphire Grapes +6) (Gf)

Smoked 'Southern Ranges' MB4 Picaña, Green Garlic Mustard (Gf)

Woodfired Cheesecake, Burnt Honey, Fig & Thyme, Starwood Whisky Sauce

Chocolate & Amaro Tart, Grilled Berries, mulled wine & cocoa syrup

## ADD ON's

Grazing station on arrival \$15pp +gst

Canapés on arrival (3 x chef's selection) \$15pp +gst

Petit four \$16pp + get

Cheese boards w/ house made lavosh \$10pp +gst

\*\* If additional staff or service equipment is required it will be quoted separately. Sunday events incur 10% surcharge. Public holidays incur 20% surcharge. Bespoke beverage menus can be designed at an additional charge.





# CANAPÉS MENU

## CANAPÉS

Freshly shucked seasonal oysters w/ rhubarb mignonette & Lemon +3 (gf)

Scallop crudo, strawberry vinegar, lardo +3 (gf)

Wild boar croquette, smoked onion aioli, tomatillo

Potato galette, eggplant, house capocollo (ve option)

Raw seasonal fish, gochujang fermented tomato dressing, pickled cuke, wonton crisp

Heirloom tomato, salted lemon ricotta, seeded lavosh (ve)

Wild venison tartare, beetroot, soy cured yolk jam, beet crisp

Smoked rainbow trout, salted lemon ricotta, cucumber, sourdough crisp

Savoury éclair, caramelised pumpkin, mortadella (ve option)

Local silken tofu, house made smoked tare w/ chilli crisp, chives (gf, ve)

Blue swimmer crab cake, braised corn stock, old bay spiced duck fat + 3

## SKEWERS

Chicken & spring onion, tare, smoked shallot aioli (gf)

Wild Victorian venison, blood plum glaze +3 (gf)

Tiger prawn, burnt tomato & fennel jam +3 (gf)

Pork belly & spring onion, gochujang & apple tepache glaze (gf)

Magra lamb rump skewer w toum & zhoug (gf)

Lebanese eggplant skewer w/ harissa & labne (gf,ve)

Beef MB5 inside skirt, egg yolk, brioche crumb

Local king brown mushroom skewers, tare, smoked shallot aioli (gf, ve)



## MINI DISH

Spaetzle pasta, woodfire roasted & braised winter greens, fennel & farmhouse cheddar broth (ve)

Cauliflower tempura, macadamia & fennel cream, house chilli oil, crispy salt bush (vg)

Roasted pork belly burnt ends, gochujang apple tepache glaze, butter lettuce, soft herbs, kimchi (gf)

Lamb riblet, spiced mead & honey glaze, salad of lettuce and sumac onions +2 (gf)

Woodfire roasted pumpkin steak, cashew cream, smoked tomato (gf, vg)

Fried chicken & buttermilk waffle, chilli oil & smoked honey, shallot aioli

Chorizo brioche roll w/ jalapeño & grilled onion jam +2

Prawn brioche roll, w/ fennel & parsley buttermilk remoulade + 3



# CANAPÉ PACKAGES

## **PACKAGE ONE (8 pieces per person )**

**1.5hrs service**

**\$62.00pp+gst**

Please select the following:

4 x snacks/canapé

1 x skewers options

All equipment & staffing included

## **PACKAGE TWO (12 pieces per person)**

**2.5hrs service**

**\$75.00pp+gst**

Please select the following:

4 x options canapes

1 x option skewers

2 x options from mini dish

All equipment & staffing included

## **PACKAGE THREE (14 pieces per person)**

**3hrs service**

**\$85.00pp+gst**

Please select the following:

6 x options from canapes

2 x options from skewers

2 x options from mini dish

All equipment & staffing included

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**ADD GRAZING MENU TO YOUR PACKAGE**  
**\$15pp +GST**

A selection of locally made cheeses, house made charcuterie, smoked & roasted dips, quince paste, seasonal crudité of heirloom vegetables, locally farmed fruit, pickles & our baked crisps & breads

**ADD PETIT FOURS**  
**\$16pp +GST**

Chef's selection of sweets to be served at the end of the evening





# BEVERAGE PACKAGES

## **BAY VIEW PACKAGE**

**2 HRS / \$48pp +GST**

**3HRS/\$72pp +GST**

**4HRS/\$80pp+GST**

Sparkling - Billy Button Prosecco, Alpine Valley, Victoria

Red - Lino Ramble Shiraz, McClaren Vale, Sth Aust

Red - Rob Dolan Pinot Noir, True Colours, Yarra Valley, Victoria

White - Lino Ramble Pinot Grigio, McClaren Vale, Sth Aust

White - Susuro Vermentino, Riverlands, Sth Australia

Rose - Mandala Rose, Yarra Valley, Victoria

Tap Beer - CBCo Draught & Pale Ale, Port Melbourne

Cider- CBCo Bertie Cider, Port Melbourne, Victoria

Selection of soft drinks, mineral waters & fresh juices

## **STATION PIER PACKAGE**

**2 HRS / \$75pp +GST**

**3HRS/\$112pp +GST**

**4 HRS / \$125pp +GST**

Sparkling - Mandala Blanc de Blancs, Blue Pyrenees, Victoria

White - Ben Haines Chardonnay, Yarra Valley, Victoria

White - Allevare Rousanne, Beechworth, Victoria

White - Mount Pleasant Cellar Aged Semillon, Hunter Valley, NSW

Red - Susuro Sagrantino, Adelaide Hills, Sth Australia

Red - Thousand Candles Pinot Noir, Yarra Valley, Victoria

Red - Schwarz Nitschke Block Shiraz, Barossa Valley, Sth Australia

Rose - Stappa Rose, Riverland, Victoria

Bottled beer - Brick Lane One Love Pale Ale, Victoria

Tap Beer - CBCo Draught & Pale Ale, Port Melbourne

Cider- CBCo Bertie Cider, Port Melbourne, Victoria

Selection of CAPI soft drinks, mineral waters & fresh juices

Espresso Coffee



## **NON- ALCOHOLIC BEVERAGES**

We embrace a 'no waste ethos' by the pursuit of sustainable practices, smoking, fermenting, curing and preserving where we can to create new and delicious flavours to build our bar menu. A selection of scrubs, syrups, kombucha's and Chongs have been created for our non-alcoholic menu

## **ADD ON's**

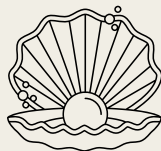
Cocktail on Arrival \$18pp +gst

Spirits to your package \$25pp/ph +gst





*See you soon!*



## **CONTACT**

We would love the opportunity to chat to you about your upcoming event and organise a time to show you around. Feel free to get in touch!

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