
FUNCTIONS

PACKAGE

SET MENU.

+ All menus are subject to seasonal change.
+ All prices are subject to change.

\$65pp

1st COURSE

Potato focaccia
Charcuterie, house pickles
Bonito crudo, fennel pollen

2nd COURSE

Charred octopus, potato aioli, nduja dressing
Artichoke à la Grecque, ditalini, stracciatella

3rd COURSE

Gippsland grass-fed scotch, kale, balsamic jus
Broccolini, preserved lemon

4th COURSE

Possett, passionfruit, olive caramel



CANAPE PACKAGES.

PACKAGE #1 \$25PP

2 cold 2 hot

PACKAGE #2 \$40PP

3 cold, 3 hot

PACKAGE #3 \$50PP

3 cold, 3 hot, 1 substantial

PACKAGE #4 \$65PP

3 cold, 3 hot, 2 substantial, 1 dessert

CANAPES.

COLD \$7ea

Oyster, mignonette
Whipped roe, potato cracker, herb cheese
Sardine, focaccia cracker, lemon yoghurt
Cured Salmon, pickled kohlrabi, mandarin
Beef tartare, pickles, olive oil mayonnaise
Prosciutto, grissini, giardiniera

HOT \$7ea

Tempura mozzarella, fermented honey
Grilled Saganaki, lemon
Chickpea pannise, black olive caramel
Mushroom croquette, parmesan
Sweetcorn arancini, candied jalapeno

SUBSTANTIAL \$10ea

Octopus skewer, nduja dressing
Chicken thigh skewer, salsa verde
Lemon riccotta tortellini, aged balsamic
Charred pork neck skewer, sweet and sour glaze
Vongole spaghetti, chili, parsley

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THE GRAZING TABLES.

Cheese Grazing \$220

4 Types Of Cheese (150G Each)
Seasonal Fruit
Condiments
House Made Bread & Crackers

Charcuterie Grazing \$200

5 Types Of Charcuterie
Seasonal Pickled Vegetables
Mixed Marinated Olives
House Made Bread

Vegetable Grazing \$160

3 Types Of Salads
2 Types Of Dips
Seasonal Pickled Vegetables
Mixed Marinated Olives
House Made Bread & Crackers

Oyster Bar \$200

50 Oysters
Champagne Mignonette
Lemon



WINE LIST.

You are welcome to select a range of wines from the list below which will be charged on a consumption basis. We recommend selecting a sparkling, 2 white & 2 red wines, 2 beers, soft drink & still and sparkling water.

FIZZ

Range Life	Prosecco	King Valley, VIC	AU	\$54
Stefano Lubiana	Chardonnay, Pinot Noir	Derwent River, TAS	AU	\$81
Louis Bouillot Perle d'Aurore Rosé	Pinot Nior	Burgundy,	FR	\$72
Jacquesson Cuvee No.741 Extra Brut	Pinot Noir, Chardonney, Pinot Meunier	Dizy, Champagne,	FR	\$177

WHITE

Reed 'White Heart'	Riesling	Geelong,	Vic	\$60
Trimbach Reserve	Riesling	Alsace,	FR	\$99
Jasper Hill 'Georges Paddock'	Riesling	Heathcote,	VIC	\$85
Cullen 'Mangan Vineyard'	Sauvignon Blanc/Semillon	Margret River, VIC	AU	\$69
Simao & Co	Sauvignon Blanc	King Vale, VIC	AU	\$62
Even Keel	Chardonney	Mornington Peninsula, VIC	AU	\$65
Small Valley	Chardonney	Gumeracha, SA	AU	\$65
Andre Bonhomme Pierre Blanches	Chardonney	Vire Clesse, Burdundy	FR	\$82
Patrick Piuze Terroir De Chablis	Chardonney	Chabils, Burgundy	FR	\$99
Bachelet Monnot Bourgogne Blanc	Chardonney	Puligny, Burgundy	FR	\$115
Arfion	Pinot Grigio	Yarra Valley, VIC	AU	\$59
Zuani Sassolino	Pinot Grigio	Friuli	IT	\$60
Holm Oak	Pinot Gris	Tamar, TAS	AU	\$65
Chateau de la Roulerie Le P'tit Chenin	Chenin Blanc	Loire	FR	\$70
Lunar Apogee Lirac Blanc	Viognier, Grenache Blanc, Rousanne	Lirac, Rhone	FR	\$82
Hirschvergnugen	Grunver Veltliner	Kamptal	AT	\$67
Castro Martin	Albarino	Rias Baixas	SP	\$82
Nautilus Estate	Albarino	Marlborough	NZ	\$73
Range Life	Garganega	King Valley, VIC	AU	\$55
Cantina Pra Soave Cassico	Garanega	Veneto	IT	\$65

ROSE

Monkey Brains	Aglianico	Murray Darling, VIC	AU	\$59
Chai St Etienne	Cabernet Franc, Gamay	St Etienne	FR	\$59
Scala Ciro Rosato	Gaglioppo	Calbria	IT	\$60
Domaine Torpez Cezanne	Grenche, Cinsault, Syrah, Carignan	St Tropez	FR	\$80

RED

Oakdene Blue Label	Pinot Noir	Geelong, VIC	AU	\$59
Holm Oak	Pinot Noir	Tamar, TAS	AU	\$65
J Moreau etc Fels	Pinot Noir	Burgundy	FR	\$85
Garagiste 'Le Stagiaire'	Pinot Noir	Mornington, VIC	AU	\$65
Sinapius 'Esme'	Gamey	Tamar, TAS	AU	\$75
Dominique Piron	Gamey	Beaujolais	FR	\$59
Tournon Landsborough Vineyard	Grenache	Pyrenees, VIC	AU	\$65
Chateau Maris La Touge	Grenache, Syrah	Languedoc	FR	\$70
Tellurian GSM	Grenache, Shriaz, Mourvedre	Heathcote, VIC	AU	\$65
S.C. Pannell 'Field St'	Shiraz	McLaren Vale, SA	AU	\$59
Shady Lane	Shiraz	Grampians, VIC	AU	\$48
Head 'The Blonde'	Shiraz	Barossa, VIC	AU	\$89
The Wanderer	Syrah	Yarra Valley, VIV	AU	\$97
Cullen 'Red Moon'	Merlot, Melbec, Petit Verdot	Margaret River, WA	AU	\$69
Six Parallels South	Merlot	Bendigo, VIC	AU	\$82
Fighting Gully Rd	Cabernet Sauvignon	Beechworth, VIC	AU	\$65
Alamos	Melbec	Mendoza	AGR	\$48
Samuels Gorge	Temranillo	McLaren Vale, SA	AU	\$85
Horizonte de Exopto	Tempranillo	Rioja	SP	\$79
Feudo Montoni	Nero D'avola	Sicily	IT	\$75
Range Life Rosso	Nreo D'avola	Mildure, VIC	AU	\$52
La Misse Chinati Classico	Sangiovese	Tuscany	IT	\$77

BEVERAGE PACKAGES.

All beverage packages include tap beer, soft drink and still and sparkling water.

PACKAGE #1

2 Hours = \$50pp
3 Hours = \$65pp
4 Hours = \$75pp
5 Hours = \$80pp

SPARKLING

Range Life, Prosecco, VIC

WHITE

Secret Garden, Pinot Grigio, VIC
Delatite, Chardonnay, VIC

RED

Holm Oak 'Pritege', Pinot Noir, TAS
Sister's Run 'Epiphany', Shiraz, SA

PACKAGE #2

2 Hours = \$60pp
3 Hours = \$75pp
4 Hours = \$85pp
5 Hours = \$90pp

SPARKLING

Barringwood, Methode Traditionelle, TAS

WHITE

Tiefenbrunner, Pinot Bianco, IT
Vassa Felix 'Filius', Chardonnay, WA

RED

Tarrawarra Estate, Pinot Noir, VIC
Langmeil 'Valley Floor', Shiraz, SA

PACKAGE #3

2 Hours = \$95pp
3 Hours = \$115pp
4 Hours = \$130pp
5 Hours = \$145pp

SPARKLING (choose one)

Louis Bouillot Pèrle d'Ivoire Blanc de Blancs, FR
Marc Bredif, Sparkling Vouvray, FR
Louis Roderer, Brut Premier NV, FR (*extra \$20pp/ph*)

WHITE (choose two)

AROMATIC

Colomba Grenate, Grillo, IT
Nautilus, Albarino, NZ

TEXTURAL

Kooyong Estate, Chardonnay, VIC
Moreau Petit, Chablis, FR

ROSE

Torpez, Rose, FR

RED (choose two)

LIGHT

Dalrymple Estate, Pinot Noir, TAS
Lunar Apoge, CDR, FR

FULL

Yalumba Paradox, Shiraz, SA
Conde Valdemar Gran Reserva, Tempranillo, SP

COCKTAILS.

APERTIFS

Negroni Sbagliato/ Americano \$16

Belsazar & Tónico \$16

Choice of spritz \$16

APERITIF STYLE COCKTAILS

Corpse Reviver #2 \$20

Gin, triple-sec, lillet blanc, pastis, lemon juice

Beach Comber \$19

White rum, dry curacao, maraschino liqueur, lime juice

Paper Plain: 20

Bourbon, aperol, amaro nonino, lemon juice

Penicillin \$21

Scotch whisky, peated whisky, lemon juice, honey, ginger

Old Cuban \$22

Dark rum, lime juice, mint, bitters, Champagne

Toreador \$20

Tequila, apricot brandy, lime juice, agave nectar.

Classics available upon request

THE NITTY GRITTY.

Tentative Bookings

Tentative bookings will be held for a period of 48 hours at which time confirmation is required.

Confirmation

Reservations within NEPTUNE PRIVATE will only be considered confirmed upon receipt of a \$500 security deposit and credit card details (number, expiry and CCV). A confirmation of the number of guests attending is required no later than 48 hours prior to the booking. Any guests not attending after this time will still be accounted for in the payment of the final balance. It is therefore the client's responsibility to notify the venue of any changes in advance. Confirmation of food and beverage offering, and all dietary requirements are required no later than 12 days prior to the event date.

Deposit

Security deposits are issued \$500 and are necessary to secure your booking. Any function booked at Neptune is not considered confirmed until the confirmation of the deposit is paid.

Payment

Final payment does not need to be made until the end of the function. Final payment must be paid in one transaction.

Service Fee

All Neptune Private bookings will incur a 5% service fee of total bill. Service fee will be charged and added to the bill at the end of the function.

Minimum Spends

Functions must adhere to the minimum spend stipulated upon booking. Organisers are liable for the difference in the event that minimum spend is not met. The minimum spend includes any food and beverages consumed or purchased at the event. The bill must be finalised at the conclusion of the event on premises.

Cancellations

In the regretful situation the client needs to cancel a function, cancellations must be done with Neptune's Management or the functions coordinator only and during the hours of 9am - 6pm Monday to Friday. FULL REFUND OF THE SECURITY DEPOSIT WILL BE MADE IF CANCELLED NO LATER THAN 7 DAYS OF THE BOOKING DATE.

Client Responsibility

It is the client's responsibility to ensure that all guests behave in an orderly manner during the event. Guests are expected to comply with the behavioural codes of the restaurant and licensing laws, such as Responsible Service of Alcohol, under which the restaurant operates. Any damage to premises, persons or equipment as a result of disorderly conduct by the guests at the event is the responsibility of the client. In the instance of where damage has occurred all associated costs will be charged to the nominated credit card.

Alcohol Licensing

Our licensing is from 12 noon until 1am the following morning. Once licensing has finished, guests have 30 minutes to vacate the premises. No alcohol is to be consumed outside of these hours.

BYO Policy

No beverage of any kind will be permitted to be brought into Neptune for the consumption of guests. Cakeage is charged at \$3 per person.

Music and AV

For exclusive events, use of the venue's sound system is available at no extra cost. Music must not exceed a background level and may be decreased at the discretion of restaurant management.

Decorations

We allow for all sorts of decorations except for the following: glitter and sticking objects to the walls which may lead to damage.