



*YOUNGHEARTS.YOUNGHEARTS.*

*EVENTS.*



DRINKS  
FOOD  
EVENTS  
MOMENTS DESIGNED FOR EASY  
LISTENING



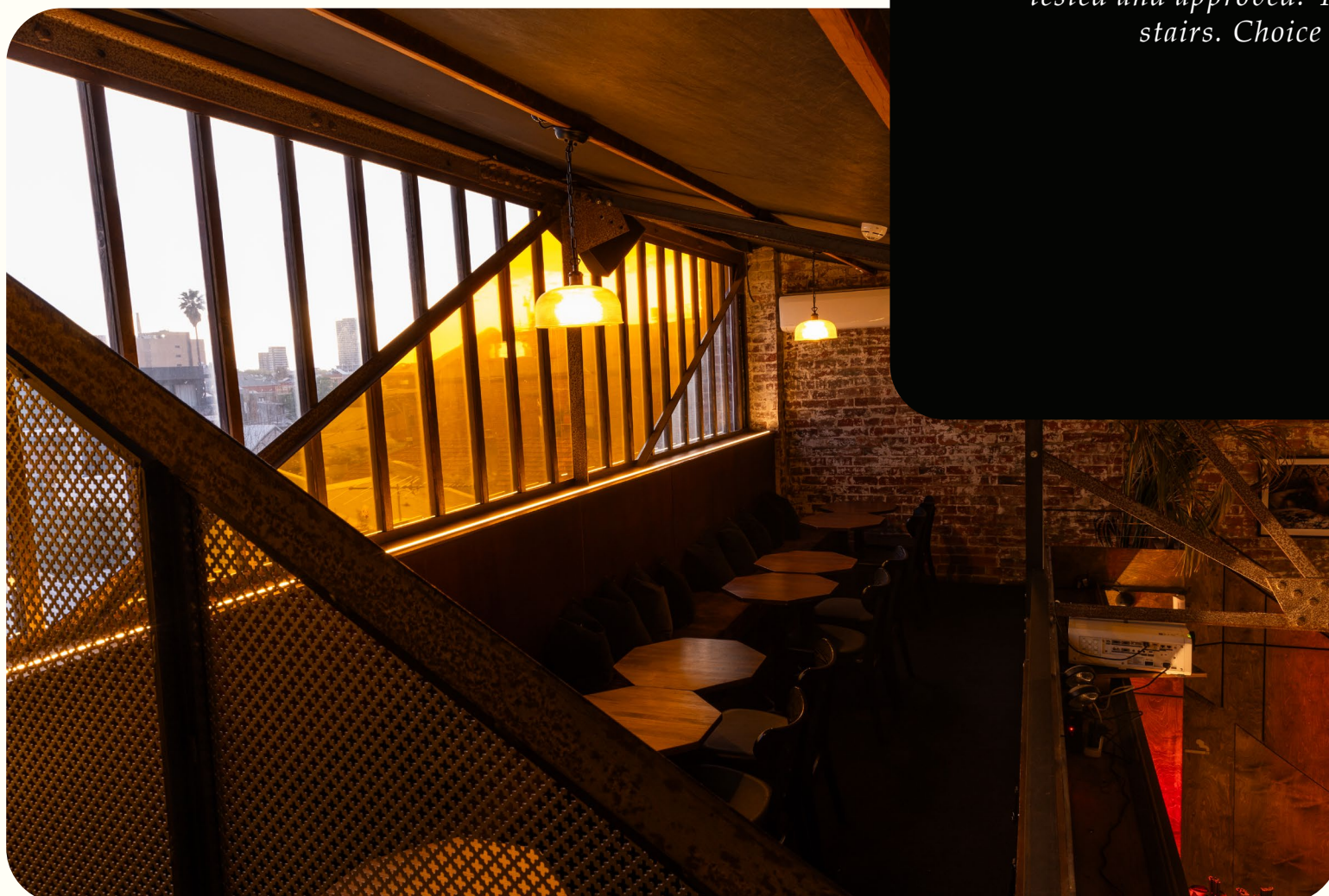
# MEZZANINE

*Up above the action but never leaving it. Looking down on everyone the way you should be. Voyeur tested and approved. Your own green room up the stairs. Choice of standing room or seated.*

*STANDING - 25 pax*

*SEATED - 18 pax*

*Bookable online via website*



# BANQUETTE

*Rows of tables along the front of the venue. Backing on to our large bay windows looking down on the ratbags of high street. Seated bookings only.*

*SEATED - 20 pax*

*Bookable online via website  
Food and drink packages can be pre-ordered.*





## BOOTHS

*Our cushy booths are available for bookings for those who need an extra bit of something under their behinds. The Deluxe place to sit while the rest look at you with the annoying hover, waiting for you to leave.*

*SEATED - 8 pax*

*No minimum spend.  
Bookable online via website*

# BANQUETTE & BOOTHS

*Book more space! take both the above for bigger groups and literally take over the place. Call all your friends. Your velvet cushion mates, your rat-bag friends, get 'em all in. Seated only.*

*SEATED - 44 pax*

*Food and drink packages can be pre-ordered.  
shoot us an email to book*







*EXCLUSIVE VENUE HIRE.*

# WHOLE VENUE

*Take it all. Book our entire venue for your next event. A customisable, dynamic space perfect for a multitude of occasions.*

*STANDING - 120 pax*

*SEATED - 60 pax*

## MINIMUM SPENDS

*LUNCH (12pm - 5pm)*

*Mon - Fri - \$5,000*

*Sat & Sun - \$6,000*

*DINNER (6pm - 1am)*

*Sun - Thurs - \$6,000*

*Fri & Sat - \$20,000*



# DRINKS PACKAGES

*Make it easier with one of our carefully selected drinks packages.  
Feel free to ask us about wine matching and what would be best  
for your meal.*

## PACKAGE 1

*Continental Prosecco  
MDI Pinot Grigio  
YNG HRTS Rosé (tap)  
MDI Sangiovese*

*Bodriggy Lager (Tap)*

*2 HRS - \$50 PP*

*3 HRS - \$65 PP*

*4 HRS - \$80 PP*

## PACKAGE 2

*Continental Prosecco  
Quealy Pinot Grigio  
Small Wonder Chardonnay  
YNG HRTS Rosé (tap)  
Light hand Pinot Noir  
Gran Cerdo Tempranillo*

*Bodriggy Lager (Tap)  
Peroni Red*

*2 HRS - \$60 PP*

*3 HRS - \$75 PP*

*4 HRS - \$90 PP*



# 3 COURSE SET MENU (\$75PP)

*A 3 course set menu designed and cooked by James Corwall. The following menu may be subject to change due to seasonal availability.*

## 1ST COURSE

*Spitfire flatbread, almond butter, fennel pollen (v, vg, df)*

*Zucchini bread & pickles (v, vg, gf, df)*

## 2ND COURSE

CHOOSE 2 (SHARED)

*Ramarro Farm crudités and pickles, smoked onion dip (v, vg, gf, df)*

*Mr Cannubi capocollo & mortadella, guindillas, crescenta bread (dfo)*

*Snapper ceviche, tigers milk, finger lime, potato crisps (gf, dfo)*

## 3RD COURSE

CHOOSE 2 (SHARED)

*Bavette steak, mushroom ketchup, red wine sauce (gf, df)*

*Loddon Estate chicken, miso, smoked red pepper, lime (gf)*

*Black marble oyster mushrooms, rice flour polenta, wild garlic (v, vgo, gf, dfo)*

*Fisherman's basket, whiting, flathead, calamari, lettuce cups, yoghurt  
tartar*

*(3rd course served with farm leaves with citrus dressing and shoestring  
fries with salt & vinegar seasoning)*

# GRAZING PLATTERS

*Spitfire flatbread, almond butter, fennel pollen (v, vg, df)*

*Ramarro Farm crudités and pickles, smoked onion dip (v, vg, gf, df)*

*Mr Cannubi capocollo & mortadella, guindillas, crescenta bread (df)*

**\$15PP**

## COLD

*Sydney rock oyster, verde mary, jalapeño (gf, df)*

*Beetroot & watermelon, black garlic, sesame, wasabi leaf (v, vg, gf, df)*

*Boloney club sandwich, provolone, zucchini pickles*

*Yarra Valley salmon roe tart, cultured cream, lemon myrtle*

*Jonella Farm asparagus, macadamia, pink peppercorn (v, vg, gf, df)*

*Smoked Chicken, ranch dressing, parmesan, cos heart (gf)*

## HOT

*Potato royale, spanner crab, sauce gribiche (gf)*

*Wagyu karubi plate skewer, bacon jam, hot honey mustard (gf, df)*

*Oyster mushroom, smoked bocconcini, koshihikari rice (v, vgo)*

*Purple sprouting broccoli, almond cream, fennel pollen (v, vg, gf, df)*

*Pickled mussel, fried shokupan, black garlic, orach*

*Fried chicken, chipotle and mandarin, our pickles*

## SUBSTANTIAL

*Flathead katsu, yoghurt tartar sauce, lettuce cup*

*Zucchini blossom tempura, rose harissa, almond miso (v, vg, df)*

*Wagyu meatball, rich tomato, aged cheddar, flat bread*

## SWEET

*Hunted + Gathered chocolate, salted caramel, toasted buckwheat*

*Strawberry, purple basil, vincotto, pistachio (v, vg, gf, df)*

# CANAPES

*Whos got the time to sit down anyway?  
Choose from our canape packages and stay  
standing.*

*4PCS - \$32 PP*

*6PCS - \$46 PP*

*8PCS - \$56 PP*



*YOUNG HEARTS*  
**YOUNGHEARTS.YOUNGHEARTS.**  
*YOUNG HEARTS*

*WE WOULD LOVE TO  
SHOW YOU THROUGH  
OUR SPACE.*

*Give us a call on  
(03) 9510 4045*

*OR email us at  
[hello@younghearts.melbourne](mailto:hello@younghearts.melbourne)*