



Etta

**PARTIES
& EVENTS**

Etta is a little neighbourhood restaurant with a big heart.

Our style is more fun than formal. We like sharing plates, laughs and good music. We're about looking after people, whether for the night or years to come.

If this sounds like the right fit for your next party or event... let's chat.

Don't take our word for it.

2023 Gourmet Traveller Restaurant of the Year (VIC)
1 Hat - 2026 Good Food Guide
World's 50 Best Discovery 2022



OUR SPACES

Good things come in small packages, just like our spaces.

Our Chef's Table is the place for parties of 7 - 10 people keen on beautiful aromas and watching the kitchen team work their magic over the woodfire hearth.

For something a little quieter, The Greenhouse seats up to 14 in a lush, secluded oasis tucked away from the bustle of the dining room.

Want Etta all to yourself? We do book Etta out for exclusive events, more information below.

ON THE MENU

We call our food 'Melbournian'. It's unique, just like our city.

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.



HOW IT WORKS

Groups of 6+ will dine on our 'Leave It To Us' Menu. Think four courses and all of the hits.

Dining out the back? The Greenhouse Menu is the perfect pairing for larger private parties.

All drinks are billed as you go, so you can choose your own adventure from our 350 strong bottle list.

For Greenhouse events, we offer a complimentary Sommelier service prior to your event. We'll help you find the perfect picks before your party begins.

THE SPACES



THE GREENHOUSE

Clink your glasses and settle into The Greenhouse. At lunch, natural light filters through the vine-wrapped canopy, while heaters and shelter keep things toasty late into the evening.

Capacity up to 14 guests

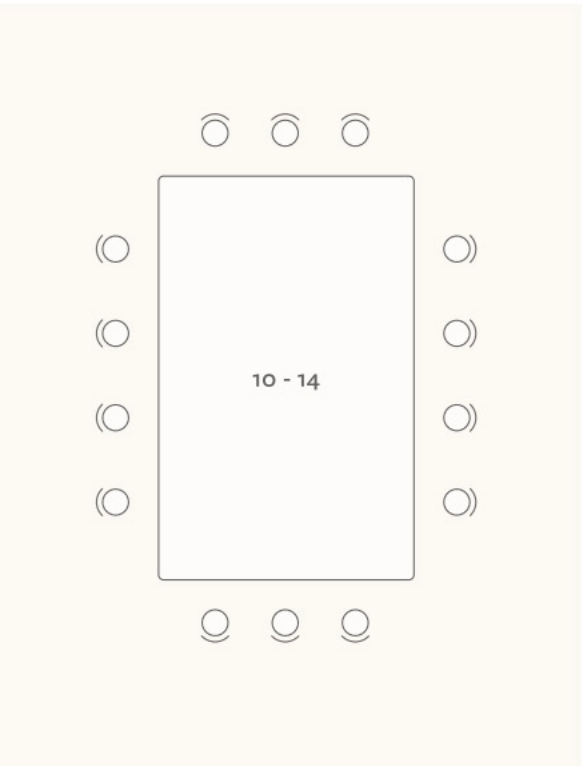
Lunch Sitting: 12pm - 4pm

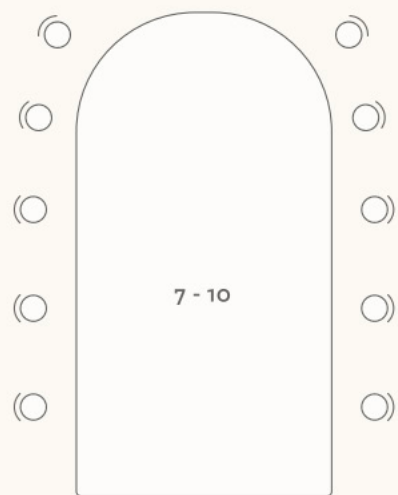
Dinner Sitting: 7pm - 11pm

All guests will dine on our \$100 Greenhouse menu.

A 15% surcharge applies on public holidays.

You are very welcome to bring your own cake. Leave the slicing and serving to us - \$5pp cakeage applies.





KITCHEN



THE CHEFS TABLE

Made from stunning green Australian marble, our Chef's Table is the most requested spot in the house, placing you right in the midst of the action.

Capacity 7 - 10 guests

All guests will dine on our \$115 per person, 'Leave It To Us' menu.

A 15% surcharge applies on public holidays.

You are very welcome to bring your own cake. Leave the slicing and serving to us - \$5pp cakeage applies.



PARTIES & EVENTS

EXCLUSIVE HIRE

Etta hosts 30-40 guests for exclusive events. You might choose to greet your guests with Champagne and oysters in the front bar, then continue on to the dining room for a onenight-only menu. It's up to you — we're all yours.

Capacity
30-40 guests

Sittings
Lunch: 12pm-4pm
Dinner: 5pm-11pm

Note
Minimum spends vary based on times and seasons and account for the number of sittings your event will cover
A 15% service charge applies on public holidays.

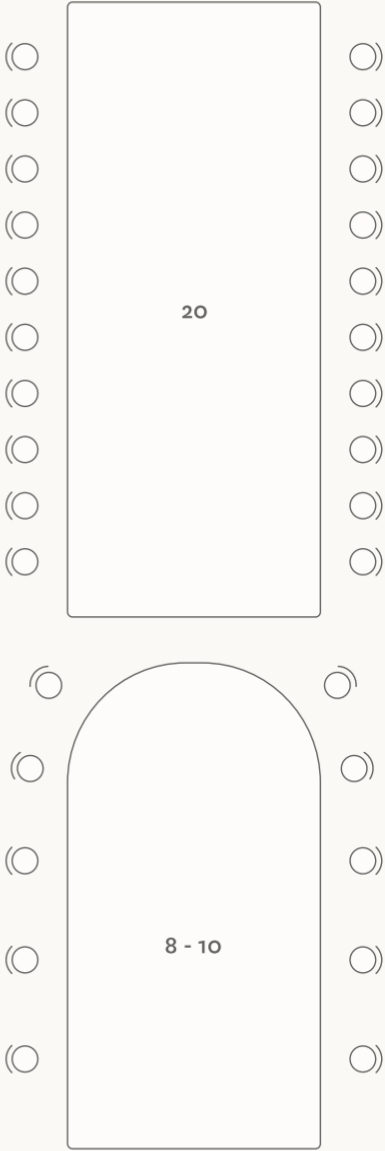
\$1500 deposit taken on reservation. This fee is forfeited on cancellation within 7 days of reservation

The number of guests and all dietary requirements must be confirmed a week prior to the event.

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



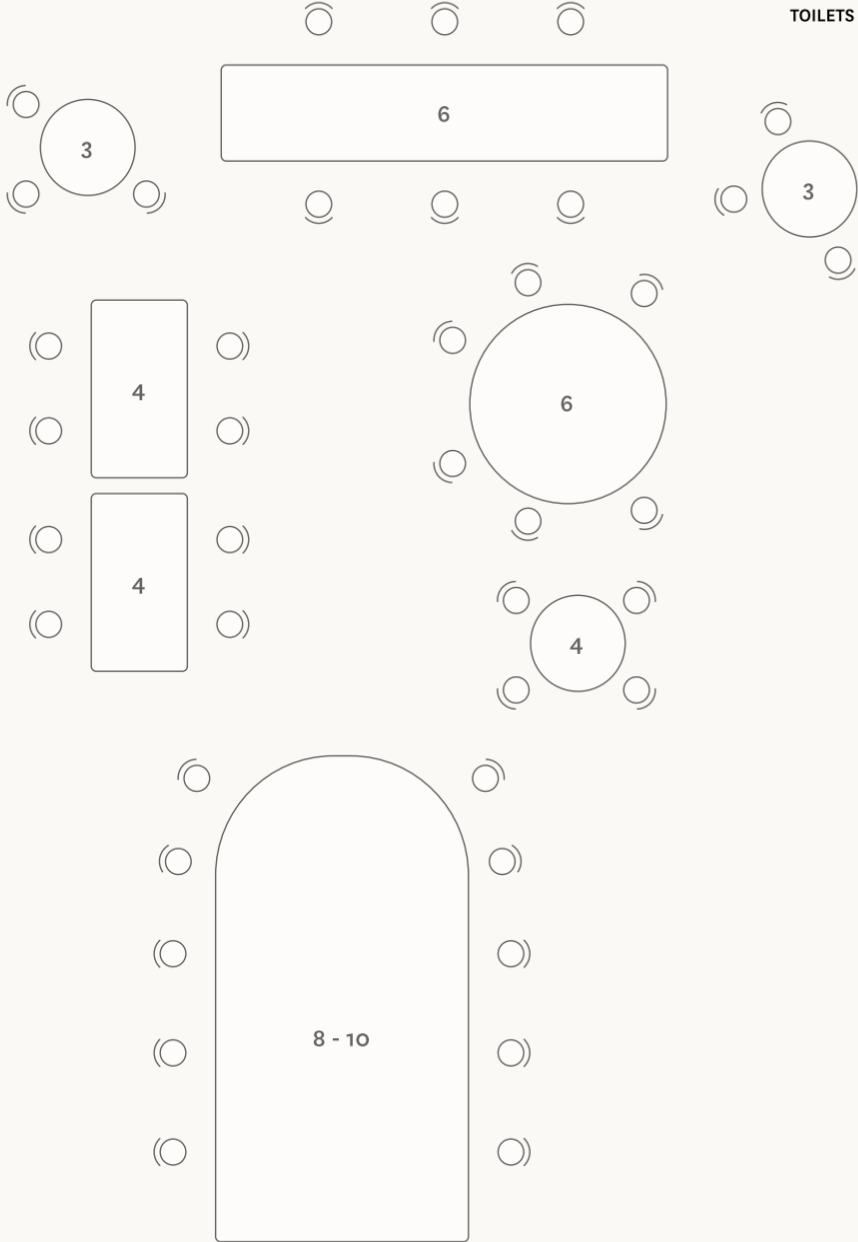
DINING ROOM



KITCHEN

OPTION 1

DINING ROOM



KITCHEN

OPTION 2

EAT & DRINK



GREENHOUSE MENU \$100

*Wild Life Bakery sourdough, smoked brown butter
Tea quail egg skewer, pickled lotus root and Sichuan chilli oil*

*Salt bake celeriac, Ramarro farm radicchio, green tomato and blue swimmer crab
Wood-fired rare beef, sambal, and Sebago potatoes*

*Smoked brisket, rendang butter, Chloe's pak choy
Fried and wok-tossed 'salt and pepper' potatoes
Ramarro Farm leaves, pickled pear, and curry leaf dressing*

Chili oil parfait, pomelo, lychee and lime leaf sorbet

PREMIUM ADD ONS \$150

+ Sydney Rock oyster, blood plum granita
+ Ramarro Farm Bull Horn pepper, prawn mousse, sambal butter
+ Sanchoku Wagyu Rump Cap, rendang butter, Chloe's pak choy

ORGANISE AN APERITIF ON ARRIVAL

*Francis Orban 'Brut Réserve' Vieille Vignes Champagne 35
Vallée de la Marne, France*

*"Heroes" Vineyard 'Deeds Not Words' Sparkling Rosé 19
Henty, Victoria*

*Vermouth du jour 12
Etta's selection of vermouth, served over ice with a dash of tonic*

*Etta Gin & Tonic 18
Frozen Melbourne Gin Co, Seasonal Fruit & Housemade Bitters*

LEAVE IT TO US MENU \$115PP - SAMPLE MENU

*Wild Life Bakery sourdough, smoked brown butter
Cured sea bream, crème fraîche, bush lemon kosho and persimmon*

*Salt bake celeriac, Ramarro farm radicchio, green tomato and blue swimmer crab
Wood fired rare beef, sambal, Gatsby potatoes*

*Cantonese style barbecue pork, Romarro farm leaves, rhubarb
Golden tofu, corn and chrysanthemum
Wood fired brassicas, fermented soy, toasted buckwheat*

Chilli oil parfait, pomelo, lychee and lime leaf sorbet



LET THE GOOD TIMES ROLL!

Get in touch at hello@ettadining.com.au
We can't wait to hear from you.

THE DETAILS

We're open:
Tuesday to Friday - 5pm-late
Saturday 12pm-late

CALL US

(03) 9448 8233

FIND US AT

60 Lygon St, Brunswick East 3057

GETTING HERE

Parking on the side streets is plentiful, but mind the permit zones! Secure parking is also available at 183 Weston St, Brunswick East, and trams are a go, with the 1 and 6 running along Lygon St.

Etta