



*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 the years to come.

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

2023 Gourmet Traveller Restaurant of the Year (VIC)

1 Hat - 2023 Good Food Guide

World's 50 Best Discovery 2022

E  
T  
T  
A



---

## OUR SPACES

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

Our Chef's Table is the place for parties of 7-10 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.

We can do something just for you, too. Keep going to find out more about exclusive hire.

---

## ON THE MENU

We call our food ‘Melburnian’. 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 Leave It To Us. Think four courses and all the hits.

Dining out the back? The Greenhouse Menu is a touch more dressed up, with extra snacks on offer for pre-dinner mingling, too.

All drinks are billed as you go, so you can choose your own adventure from our 250-bottle list.

For larger events, we'll find your picks before the party begins. Our sommeliers are at your service.

---

# THE SPACES



THE GREENHOUSE

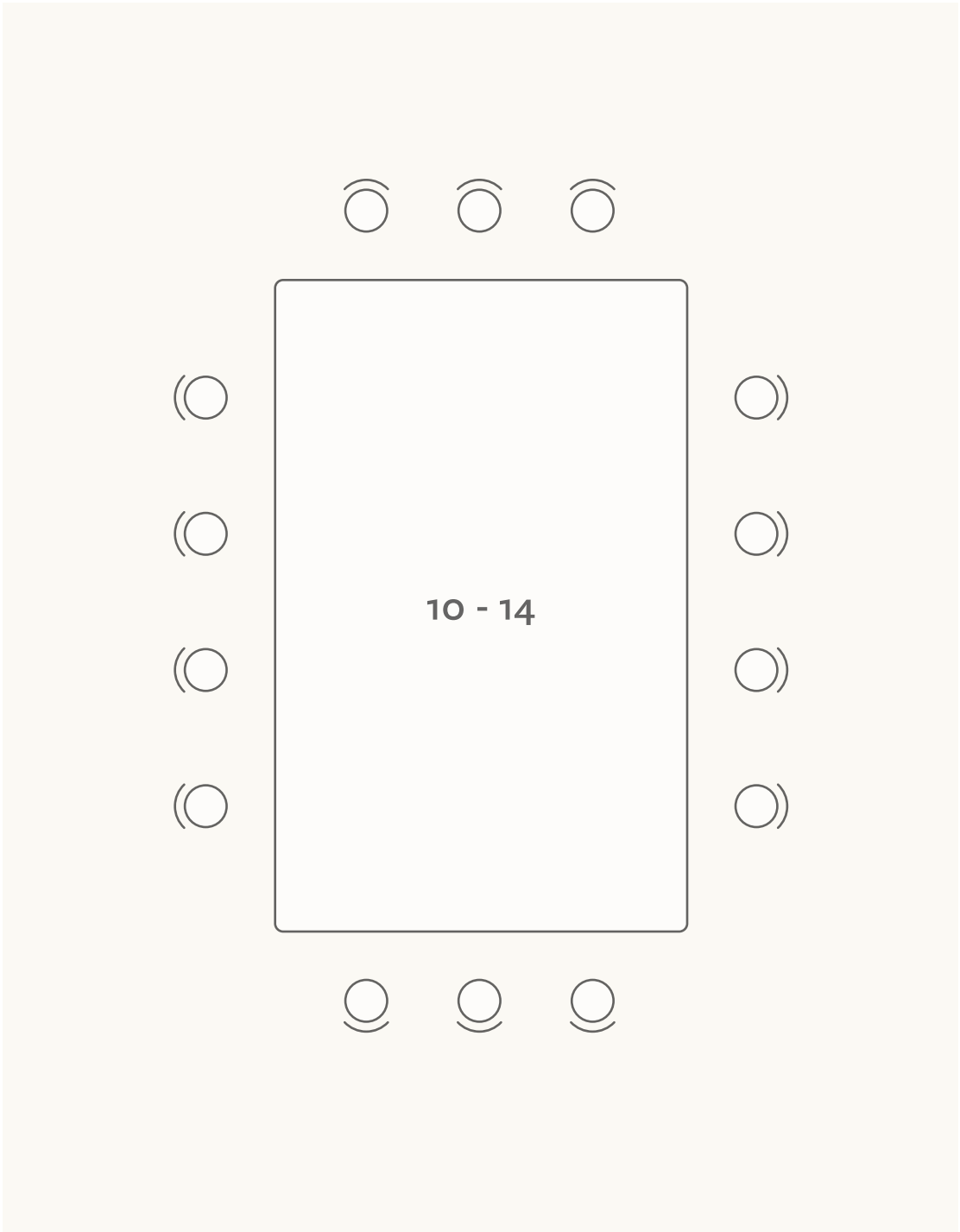
Clink your glasses and settle into The Greenhouse. At lunch, natural light filters through the vine-wrapped canopy, while heaters and shelter keep things toasty late into the evening.

- ⋈ Capacity
- Up to 14 guests

- 🕒 Sittings
- Lunch: 12pm-4pm
  - Dinner: 5pm-close

Notes

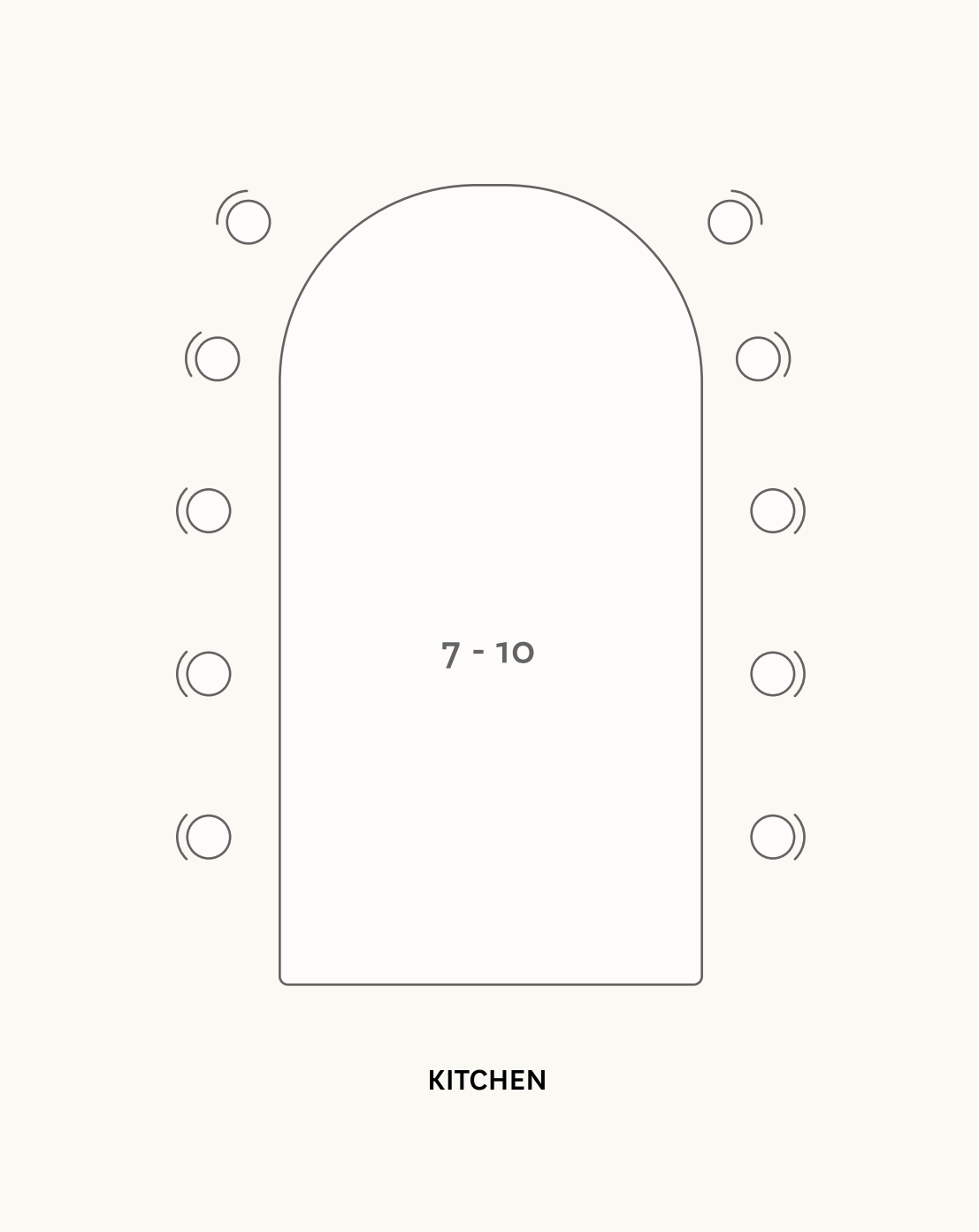
- Minimum spends from \$2,000.
- All guests will dine on The Greenhouse Menu, \$15Opp.
- \$500 deposit taken on reservation. This fee is forfeited on cancellation within 7 days of reservation.
- A 15% surcharge charge applies on public holidays.
- You’re very welcome to bring your own cake. Leave the slicing and serving to us — it’s \$5pp for cakeage.



THE CHEF’S 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.

- 888 Capacity
- 7-10 guests



E  
T  
T  
A

Notes

- All guests will dine on the \$115pp Leave It To Us menu.
- A 15% surcharge charge applies on public holidays.
- You’re very welcome to bring your own cake. Leave the slicing and serving to us — it’s \$5pp for cakeage.



EXCLUSIVE HIRE

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

Capacity  
30-40 guests

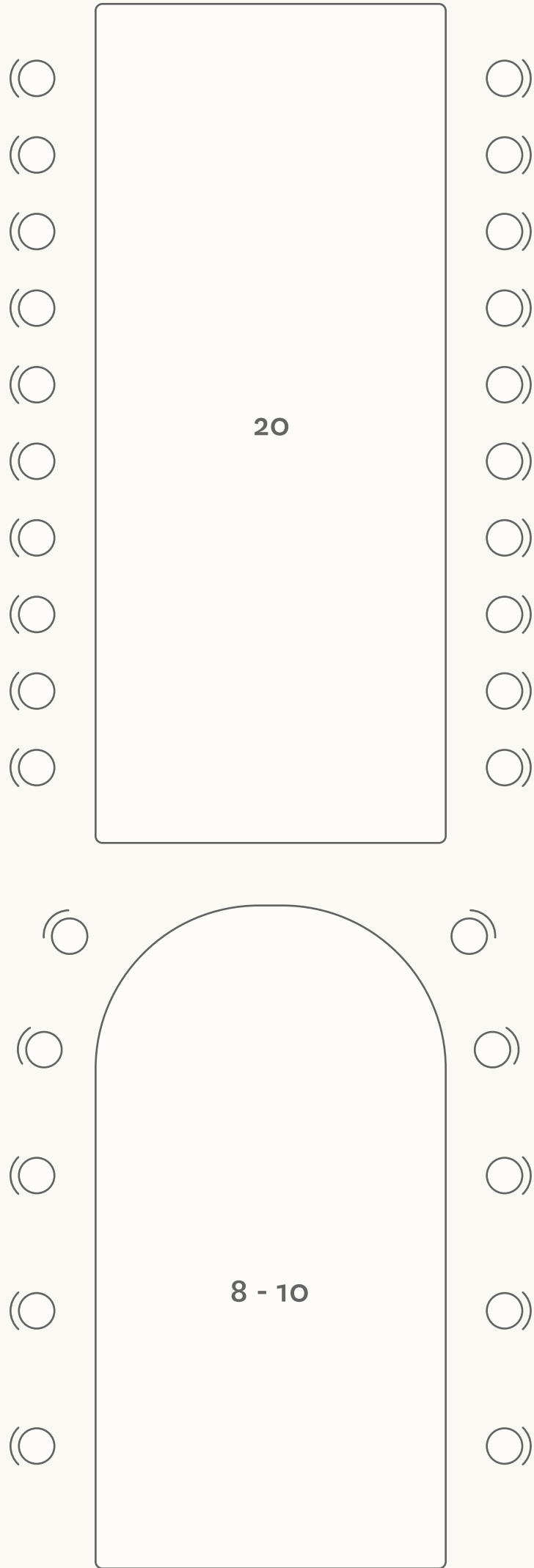
Sittings  
Lunch: 12pm-4pm  
Dinner: 5pm-11pm

Notes

- 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.



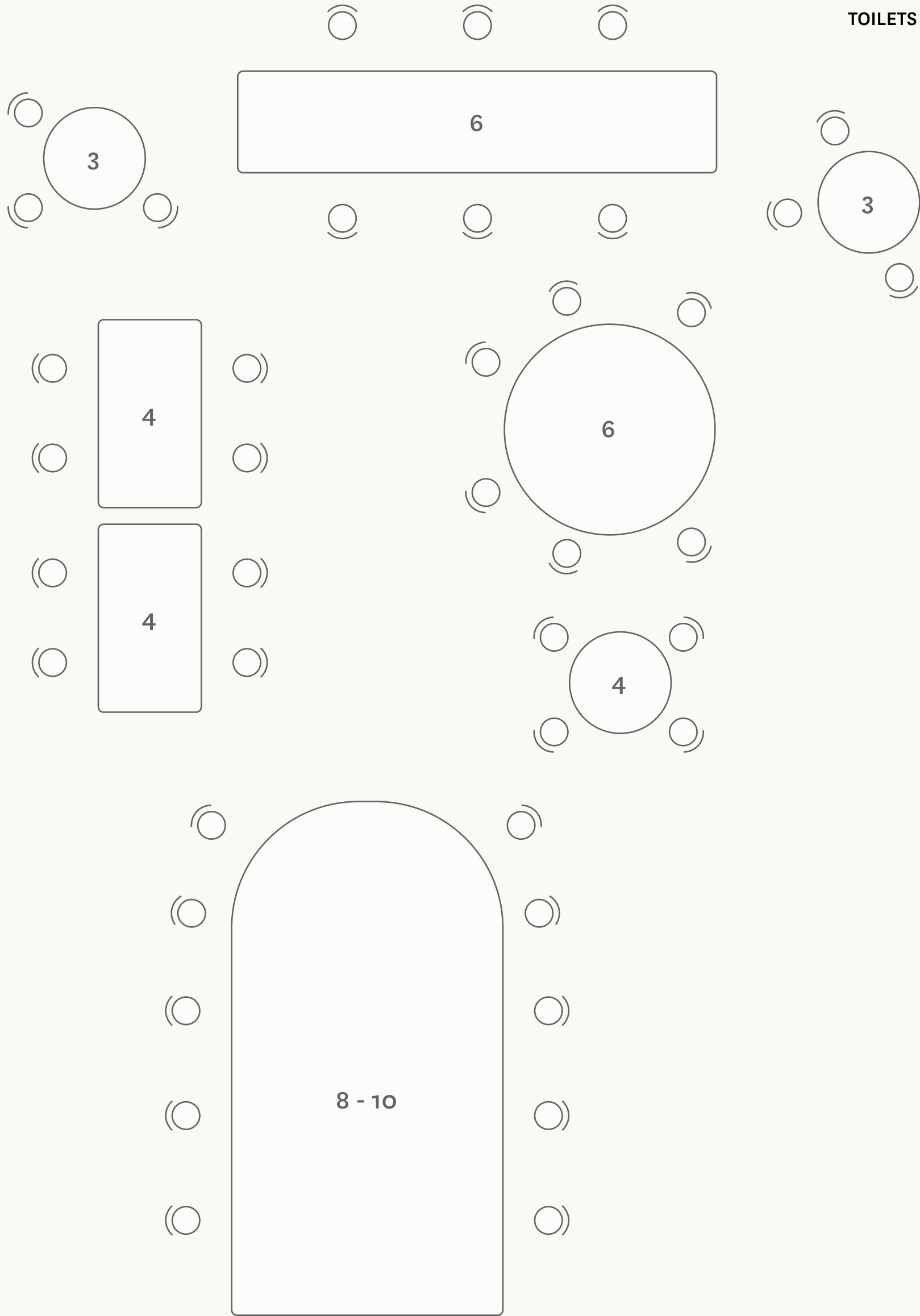
DINING ROOM



KITCHEN

OPTION 1

DINING ROOM



KITCHEN

OPTION 2



PARTIES & EVENTS

E  
T  
T  
A



#### OFFSITE EVENTS

We love being a part of life's big moments and can bring the party to you. Everything will be tailored to your style and occasion, from milestone birthdays to career-making corporate events and even intimate wedding celebrations.

Get in touch to tell us and tell us what you have in mind.

Please note, as our team is small (but mighty!), we can only do so many events each year.



# EAT & DRINK



PARTIES & EVENTS

E  
T  
T  
A

---

LEAVE IT TO US \$115PP — SAMPLE MENU

Wild Life Bakery sourdough and smoked brown butter  
Torched kingfish skewer, gordal olive and blackened blood orange

\*

Roasted Sweet Grey pumpkin, seed satay and fried curry leaf  
Wood fired rare beef, sambal and toasted rice  
Hot smoked duck leg, red coconut curry and rambutan

\*

Cantonese style barbecue pork, cime di rapa and kiwi  
Fried and wok tossed 'salt and pepper' potatoes

\*

Chilli oil parfait, Emperor's Pearl melon, lychee and lime leaf sorbet

---

THE GREENHOUSE MENU \$150PP — SAMPLE MENU

Wild Life Bakery sourdough and smoked brown butter  
Tea quail egg skewer, pickled lotus root and Sichuan chilli oil  
Torched kingfish skewer, gordal olive and blackened blood orange



Roasted Sweet Grey pumpkin, seed satay and fried curry leaf  
Golden tofu, corn and chrysanthemum



Wood fired rare beef, sambal and toasted rice  
Hot smoked duck leg, red coconut curry and rambutan



Cantonese style barbecue pork, cime di rapa and kiwi  
Fried and wok tossed ‘salt and pepper’ potatoes  
Cos lettuce, nashi pear and curried egg



Chilli oil parfait, Emperor’s Pearl, lychee and lime leaf sorbet





---

CANAPÉS — SAMPLE MENU

Rock oyster, Tasmanian wasabi and apple granita - \$7 per piece

\*

Prawn skewer, lime pickle and pineapple hot sauce - \$11 per piece


\*

Grilled scallop, fish sauce and coriander butter, finger lime - \$14 per piece

\*

Greenlip abalone and lardo skewer, abalone soy and kampot pepper - \$16 per piece

---

A close-up photograph of a hand pouring wine from a dark bottle into a tall, elegant glass. The wine is captured mid-pour, creating a dynamic splash. In the foreground, a shorter, wider glass filled with a light-colored beverage sits on a warm-toned wooden table. The background is dark and out of focus, emphasizing the action of pouring. The overall mood is sophisticated and inviting.

PARTIES & EVENTS

E  
T  
T  
A

---

#### LET THE GOOD TIMES ROLL!

Get in touch at [hello@ettadining.com.au](mailto: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*