

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





### **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.



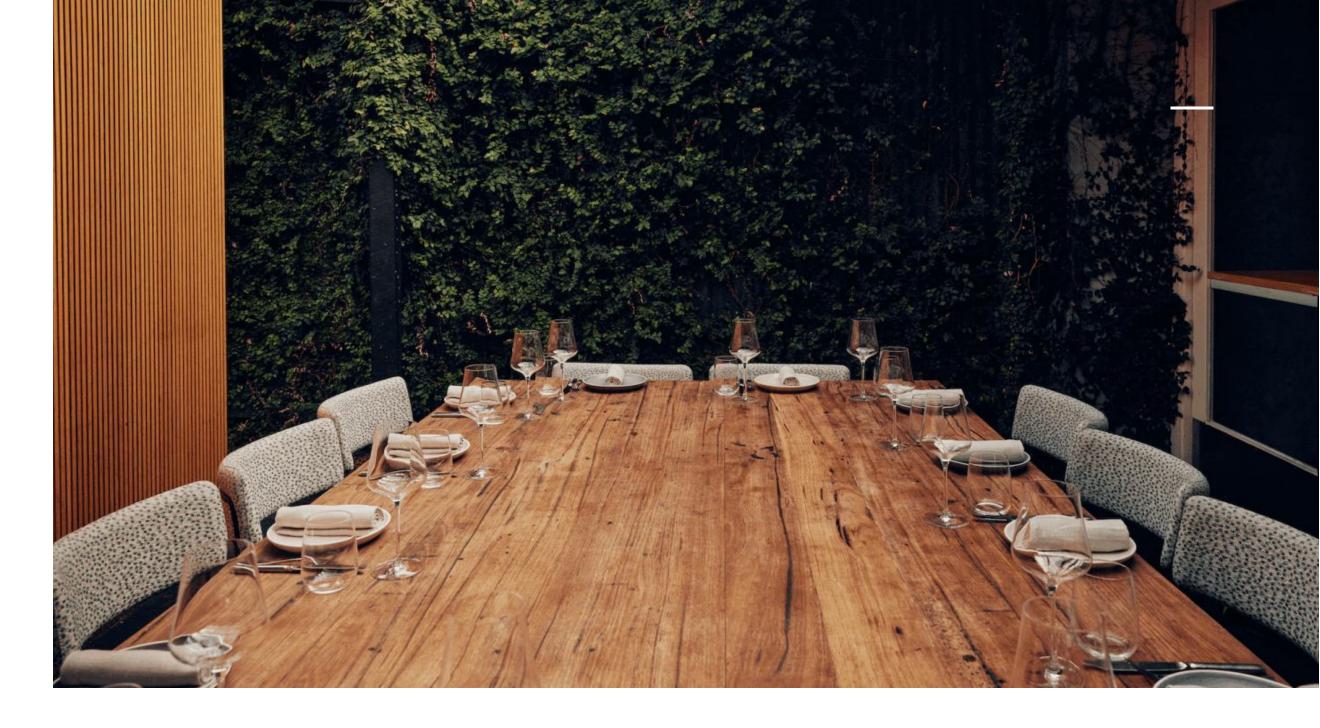
• Up to 14 guests

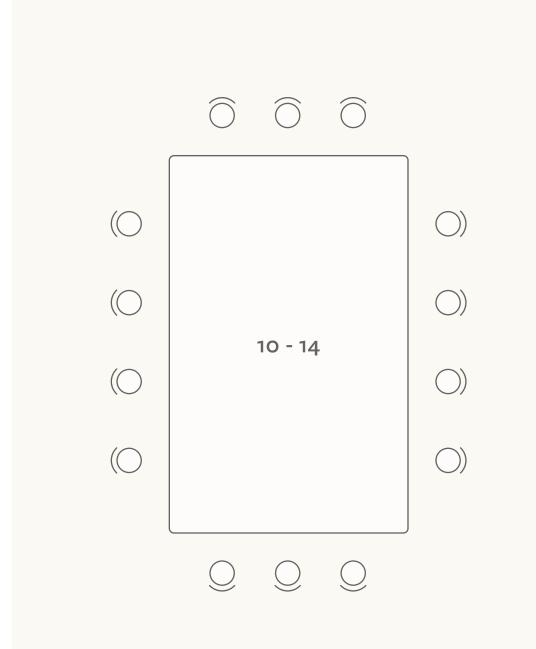
### **Sittings**

Lunch: 12pm-4pmDinner: 5pm-close

### Notes

- Minimum spends from \$2,000.
- All guests will dine on The Greenhouse Menu, \$120pp.
- \$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.





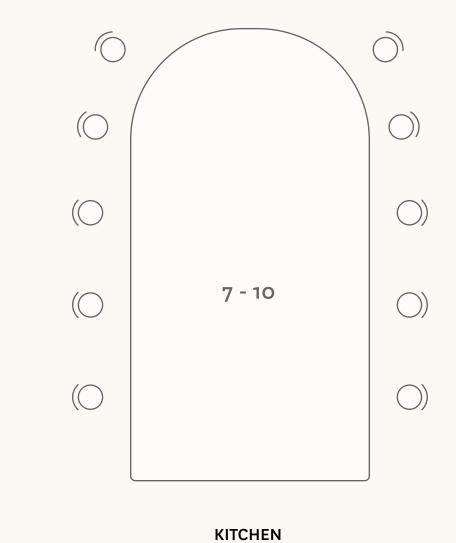


## **?**⇔ Capacity

• 7-10 guests

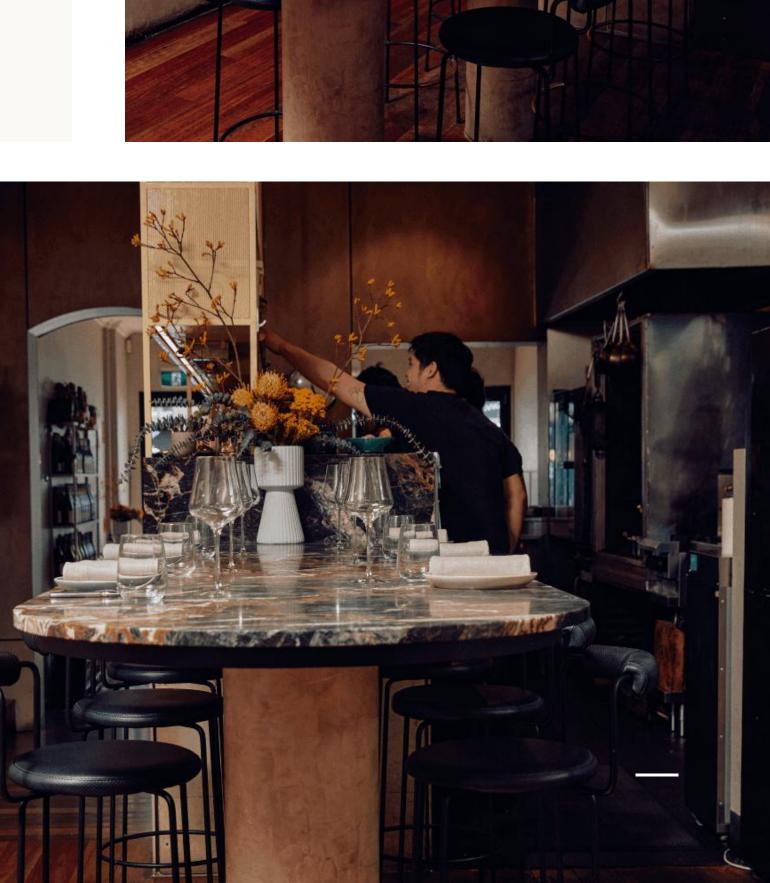
### Notes

- All guests will dine on the \$100pp 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.









# E T T

#### **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.

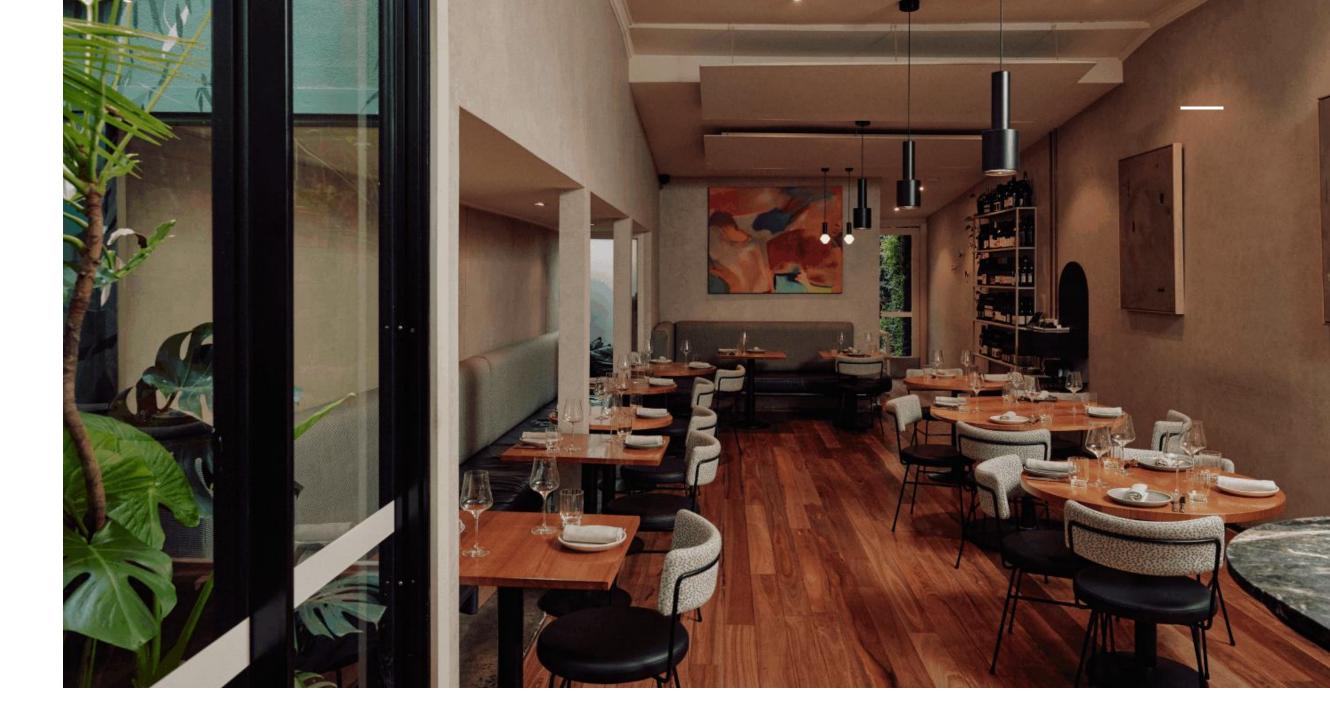
Respective Capacity 30-40 guests

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.







# OPTION 1

# OPTION 2





### **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.







### LEAVE IT TO US \$100PP — SAMPLE MENU

Falco sourdough and smoked brown butter
Grilled scallop, fish sauce and coriander butter, finger lime

\*

Tuna crudo, pomelo and charred tomatillo sambal Heirloom tomatoes, whipped cod roe and purple shiso

\*

Grilled marinated pork jowl, torch ginger, charred cucumber and lettuce Red curry rice salad, grilled calamari and woodfired otak-otak

\*

Mirabelle plum, leatherwood honey and mascarpone cream puff

### THE GREENHOUSE MENU \$120PP — SAMPLE MENU

Falco sourdough and smoked brown butter
Fried quail egg, olive and curry leaf oil skewer
Grilled scallop, fish sauce and coriander butter, finger lime

\*

Tuna crudo, pomelo and charred tomatillo sambal Heirloom tomatoes, whipped cod roe and purple shiso Smashed crispy duck leg, papaya, pounded chilli and basil

\*

Grilled marinated pork jowl, torch ginger, charred cucumber and lettuce Red curry rice salad, grilled calamari and woodfired otak-otak Ramarro farm leaves, brown rice vinaigrette

\*

Mirabelle plum, leatherwood honey and mascarpone cream puff





### CANAPÉS — SAMPLE MENU

Rock oyster, watermelon and jalapeno granita - \$7 per piece

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Fried quail egg, olive and curry leaf oil skewer - \$11 per piece

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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



### **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