



FUNCTIONS AT
COMMON MAN







ABOUT THE VENUE

The Common Man Bar & Restaurant is located on the banks of the Yarra River in South Wharf, matches River views with convenient city location, the perfect setting for a range of events.

The Common Man celebrates comfortable dining & drinking that combines homemade flavours with a relaxed, friendly atmosphere. Book a private area for your sit down birthday celebrations for 20 guests or reserve the entire venue including the Common Lawn exclusively for cocktail parties for 400 guests. The open space is flexible and can easily be themed for your event.

Featuring a live plant wall, vibrant retro furniture and knick-knacks of days gone it's the perfect setting for a range of events.

Our Event package is intended as guide in planning your event, however we can work closely with you to design a tailor made package that suits your needs and results in a truly memorable occasion.

<i>Capacity</i>	Restaurant	Front Terrace	Entire Venue	Lawn
Standing	260	80	340	150
Sitting	120	60	180	210





SET MENU OPTIONS:

2 Course @ \$40pp | 3 Course @ \$55pp
Choice of three items per course

Alternate Drop

2 course @ \$36pp 3 Course @ \$50pp
Choice of two items per course

TO START

BUFFALO WINGS

Steamed then fried chicken wings tossed through our secret buffalo sauce

FLASH FRIED CALAMARI

Spice crumbed calamari with sriracha aioli

TWICE COOKED PORK BELLY

Crispy pork belly 'croutons', apple, celery and toasted cashew salad with ginger beer

SHRIMP PO'BOY

Open fried shrimp roll with celeriac remoulade

ZUCCHINI FRITTERS (V)

Lightly fried zucchini fritters with herbed sour cream

TO FOLLOW | *All dishes served with coleslaw and potato salad*

BARRAMUNDI

Pan seared or deep fried* barramundi fillet, tartar sauce, lemon cheek

NY STRIPSTEAK

250gm New York strip steak with a red wine jus

HOLY TRINITY JUMBALAYA (V)

Peppers, onion, celery and rice in a spiced tomato braise

CRISPY LAMB RIBS

Crispy slow cooked lamb ribs with a spice dust

CHARGRILLED CHICKEN STEAK

Lemon and thyme glazed chicken steak

TO FINISH

BREAD AND BUTTER PUDDING

w. butterscotch sauce and peanut brittle

CHOCOLATE PANNA COTTA

w. berry compote

APPLE PIE

w. cream anglaise and rhubarb jam



SET MENU OPTIONS:

2 Course @ \$36pp | 3 Course @ \$55pp

Choice of three items per course

SHARED ENTREE

BAKED FLAT BREAD

Heirloom tomato, spiced hummus, basil pine nut salsa & buffalo mozzarella

ZUCCHINI FRITTERS (V)

Lightly fried zucchini fritters with herbed sour cream

BUFFALO WINGS

Steamed then fried chicken wings tossed through our secret buffalo sauce

FLASH FRIED CALAMARI

Spice crumbed calamari with sriracha aioli

SHARED MAIN | *All dishes served with coleslaw and potato salad*

BARRAMUNDI

Pan seared or deep fried* fillet, tartar sauce, lemon cheek

NY STRIPSTEAK

250gm New York strip steak with a red wine jus

HOLY TRINITY JUMBALAYA (V)

Peppers, onion, celery and rice in a spiced tomato braise

CRISPY LAMB RIBS

Crispy slow cooked lamb ribs with a spice dust

CHARGRILLED CHICKEN STEAK

Lemon and thyme glazed chicken steak

SHARED DESSERT

RHUBARB & BERRY CRUMBLE

w. vanilla bean custard & raspberry ice cream

RUM & PRUNE PUDDING

chicken

w. rum caramel, honey comb, ice cream

DARK CHOCOLATE TORTE

w. Dulce de Leche & vanilla bean ice cream

CHEESE PLATER

A selection of Australian cheeses w. quince paste,

poppy seed lavosh, muscatels & strawberries

BBQ PLATTER

Chargrilled Calamari

Charred 250gm sirloin steak

Charcoal lemon & thyme

Chargrilled lamb rump

King Prawns

Glazed barramundi

ADD ON | @ \$2.50pp

Spring Garden Salad

Paprika Dusted Fries



CANAPÉS:

Select 6 @ \$25pp

Select 8 + 1 hand held @ \$35pp

Select 8 + 1 hand held + 1 dessert @ \$43pp

COLD CANAPÉS

Assorted sushi rolls with wasabi & soy (df, nf)

Mini vegan rice paper rolls (gf, df, nf, vg)

Black olive, feta & rosemary puff pastry cheese sticks (nf, v)

Marinated roasted Italian vegetable tartlets, mascarpone & basil (nf, v)

Tomato bruschetta, extra virgin olive oil & parmesan on crisp baguette (nf, v)

Herb crepe with smoked salmon, sour cream & chives (nf)

Prosciutto wrapped grissini sticks with smoked paprika aioli (nf)

HOT CANAPÉS

Mini pizzas with basil & mozzarella (nf, v)

Cracked Szechwan pepper spiced calamari with lime aioli (nf)

Cheesy risotto & parmesan arancini (nf)

Mini pizzas with fresh ham & pineapple (nf)

Crispy chicken & coriander wontons (nf)

Baked gruyere cheese & leek tartlets (nf, v)

Smoked cheddar & jalapeno croquettes (nf, v)

Chicken skewers with peanut satay

Sesame prawn toast

House made pork & sage sausage rolls with tomato relish (nf)

Beef & Cracked black pepper pies (nf)

Vegetable spring rolls with ginger, soy & chilli dipping sauce (df, vg, nf)

Crisp fried pumpkin corn & ricotta fritters with aioli (nf, v)

Crispy eggplant with harissa & yoghurt dip (nf, v)

Grilled chicken wing with chilli jam (gf, df, nf)

Ham & cheese croquette with BBQ sauce (nf)

Peking duck pancakes with hoisin sauce (df, nf)

Eggplant parmigiana, tomato relish, goats cheese, iceberg & aioli (nf)

Potato cake, tartare sauce & tomato relish (nf)



CANAPÉS CONTINUED:

HANDHELD

Chicken green curry, coconut rice, bean shoot & coriander salad (df, nf)

Beer battered fish of the day , chips, lemon (df, nf)

Eggplant & peanut curry, jasmine rice, coriander salad (gf, df, vg)

Pan fried herb gnocchi, broccolini, pecorino, pesto (nf, v)

Crispy pork belly, coconut rice, nam jim dressing (df, nf)

Beef sliders, iceberg, swiss cheese, tomato relish & aioli (nf)

Pulled pork, kim chi, Asian slaw, coriander & Sriracha aioli (nf)

MINI DESSERT

Chocolate & mixed nut brownie with hot milk chocolate sauce

Lamington with chocolate, almond, coconut & berry jam

Cream filled profiteroles with chocolate sauce

Coconut parfait with lychee & raspberry sauce



FOOD STATIONS

Char Coal BBQ Grill Station | 2 hours @ \$29pp

Choose two items

Moroccan spiced chicken skewer with cumin & coriander yoghurt (gf)

Grilled marinated tiger prawn skewer, saffron & lime aioli(gf)

Beef teriyaki skewer with honey sesame & ginger(gf)

Charred miso glazed atlantic salmon on skewers

Grilled marinated vegetable kebab with halloumi (gf)

Harissa spiced lamb skewers with minted yoghurt (gf)

BBQ pork belly on skewers with smokey red glaze.

Add the Charcoal Grill Station to your canapé package for \$19 per guest

Additional hours \$10 per guest per hour

Soft Shell Taco Station | 2 hours @ \$29pp

Choose two items

Pulled pork, pickled cabbage & black bean

Shredded chicken, corn salsa, shredded lettuce & cholula sauce

Achiote prawns, avocado & pico de gallo

Spiced ground beef, red kidney beans, coriander & lime yoghurt

Add roving tacos to your canapé package for \$19 per guest

Additional hours \$10 per guest per hour

Add shoestring fries cones @ \$1.50 per guest

Add seasonal salad @ \$6 per guest



BRONZE

2 hours @ \$27pp | 3 hours @ \$35pp | 4 hours @ \$43pp

BEERS

Hahn Super Dry Premium
James Squire Orchard Crush Cider
James Boag's Premium Light Beer

HOUSE WINES

Bay of Stones Brut NV
Bay of Stones Sauvignon Blanc
Bay of Stones Shiraz

Soft drinks, juice, sparkling Perrier water, teas and coffees* included

SILVER

2 hours @ \$37pp | 3 hours @ \$47pp | 4 hours @ \$57pp

BEERS

Hahn Super Dry Premium
James Squire Orchard Crush Cider
James Squire 150 lashes Pale Ale
James Boag's Premium Light Beer

SPARKLING WINE

T'Gallant Sparkling Prosecco (VIC)

WHITE WINES

Vidal Sauvignon Blanc (NZ)
Truvee Pinot Gris (NZ)
Wolf Blass Bilyara Chardonnay (SA)

RED WINES

Pikes Los Campaneros Tempranillo (SA)
Grayling Pinot (NZ)
Vidal Cabernet Merlot (NZ)

Soft drinks, juice, sparkling Perrier water, teas and coffees* included



GOLD

2 hours @ \$45pp | 3 hours @ \$55pp | 4 hours @ \$65pp

BEERS

James Squire Orchard Crush Cider

Heineken

James Boag's Premium Light Beer

SPARKLING WINE

Twin Islands Sparkling Chardonnay Brut NV (NZ)

WHITE WINES

Chateau De Sours Sauvignon Blanc (FR)

Giesen Estate Pinot Gris (NZ)

Phillip Shaw The Architect Chardonnay (NSW)

RED WINES

Ingoldby Shiraz (SA)

Pepperjack Cabernet Sauvignon (SA)

Villa Marie Private Bin Pinot Noir (NZ)

Soft drinks, juice, sparkling Perrier water, teas and coffees* included

*TEA: English Breakfast, Peppermint, Green

COFFEE: Long Black, Flat White, Espresso

ADD ONS

House spirits @ \$7pp

Cocktails on arrival @ \$10pp



SEATED BREAKFAST

Perfect for 20 - 100 guests

Orange Juice on arrival
Tea, coffee, Perrier Mineral Water
@ \$10pp

SHARED STARTERS FOR THE TABLE | @ \$8pp
Selection of fresh fruit platters Assortment of pastries

ALTERNATE DROP MAIN | please select 2 @ \$10pp
Eggs Anyway served on toasted sourdough choose from; fried, poached or scrambled

SHARING SIDES | @ \$4pp
Bacon, sausages, mushrooms, roasted tomatoes,
hash browns, smoked salmon, avocado smash

ADD ON:
Mimosa on arrival @ \$9pp
Glass of Tatachilla Sparkling NV on arrival @ \$8pp
Virgin Mary Station @ \$15pp

COCKTAIL BREAKFAST

We can create a bespoke package just for your event. Example menu below.
Perfect for 30 - 150 guests

Juice Bar | @ \$10 pp
Tea/coffee station/roving | @ \$8 per guest

From \$21.5 per guest
Fresh Fruit Skewers or Granola & Yoghurt Mini Muffins
Kale, truss tomato and fetta frittata Mini salmon bagel
Mini bacon & egg slider

ADD ON: @ \$3 per item
Petite breakfast quiche
Croque Monsieur
Smashed avocado & crumbed feta tostada
Mini ham and cheese croissant

Getting here is easy.

-  70 96 109 112
-  235 237
-  Walk or tram from Southern Cross Station
-  Free City Circle tram service
-  Melbourne Water Taxis (limited service)
-  Convention Centre Place
-  Stop at South Wharf on Melbourne's Hop on Hop off City Sightseeing bus
-  3,000 on site car spaces - Half price parking discount available to diners, just ask us for a voucher. Including \$5 flat rate for evenings.



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