



FUNCTION PACKAGE

Red Spice QV & Meat Fish Wine @QV Function Space

Level 2 QV Centre / 31-37 Artemis Lane

Melbourne VIC 3000

Functions Direct: (03) 9603 1628

Website: www.meatfishwine.com/functions

Last Updated: 01.01.18

DINING OPTIONS

SEMI-PRIVATE DINING

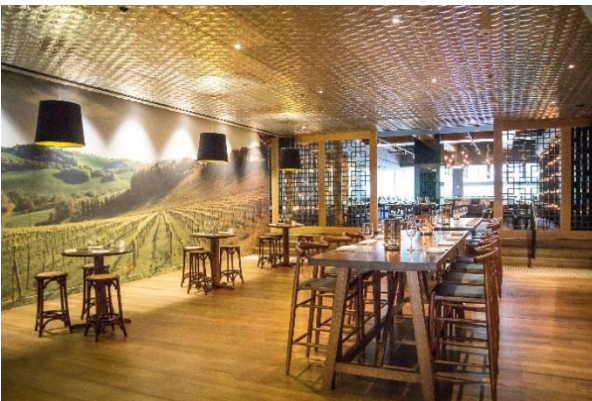
PRIVATE ROOM 1 & 2

Area: 40 m² | 15 people – 34 people



BAR DINING

Area: 80 m² | Stands up to: 80-100 guests | Theatre style set-up: 60 guests | Banquet style set-up: 50 guests



MAIN DINING SPACE

Area: 138 m² | Stands up to: 300 guests | Seated: 180 guests



RED SPICE QV MENUS*

LUNCH MENU

To Start

Korean fried chicken, BBQ sauce, green onion, sesame

Small Plates

Fried whitebait, sriracha mayo, lime leaf

Cassava cracker, smoky eggplant, herbs, chilli, cashews

Large Plates *Includes steamed jasmine rice*

Spicy squid, kohlrabi, green papaya, green onion, rice paddy herb salad

Water spinach, corn, herb & peanut salad

Turmeric crispy fried snapper, chilli, cucumber pickle

Beef rendang, potato curry, coconut, coriander

Five-spice pork belly, chilli caramel, apple slaw, black vinegar

Dessert

White chocolate coconut parfait, passionfruit gel, caramel puffed rice, meringue

PRICING

2 COURSES | \$36 PP*- Starter+ 5 Shared Large Plates

3 COURSES | \$55 PP* -Starter + 2 Small Plates + 5 Shared Large Plates + Dessert

* Available for Lunch only & please note this menu changes fortnightly

RED SPICE QV MENUS*

TUKTUK SET MENU



Betel leaf, barramundi, coconut, herbs, lime leaf, roe
Oyster, yuzu, white soy, shiso, cucumber
Corn fritter, tomato-eggplant relish, lettuce

Prawn salad, wood ear, cucumber, dried shrimp, coconut, sambal
Lamb ribs, sticky tamarind sauce, green papaya mint salad
Fried turmeric chicken, chilli jam, cashews, basil

Pork belly, chilli caramel, apple slaw, black vinegar
Beef cheek red curry, sweet potato, snake beans, coconut

White chocolate coconut parfait, passionfruit gel, caramel puffed rice, meringue

PRICING

TUKTUK Set Menu | \$78 PP*

SAMPAN SET MENU



Betel leaf, barramundi, coconut, herbs, lime leaf, roe
Oyster yuzu, white soy, shiso, cucumber

Watermelon, sticky duck relish, coriander, lemongrass
Scallop, wakame, pickled enoki

Poached chicken salad, wood ear, cucumber, dried shrimp, coconut, sambal
Crispy fried rockling, lemongrass, chilli, ginger, garlic, coriander

Barramundi, torched corn, bacon, rice paddy herbs, salt & vinegar onion rings
Pork belly, chilli caramel, apple slaw, black vinegar
Smoky coconut beef short ribs, kohlrabi, chilli jam, fennel, Viet mint

Chocolate marquis, raspberry, passionfruit sorbet, praline, coconut gel

PRICING SAMPAN Set Menu | \$98 PP* * **Please note: All menus are subject to change**

RED SPICE QV CANAPES

C- Cold | H- Hot | Veg- Vegetarian | GF- Gluten Free | DF- Dairy Free | S – Contains Shellfish | N – Contains Nuts

CANAPÉS

Red curry fish cakes w/ snake beans, lemongrass & basil (H) (S) (GF)
Sesame prawn toast w/ chilli bean mayo (H) (S)
Five spice pork belly, apple salad, chilli caramel (H) (GF)
Shitake, water chestnut, eggplant croquettes- ssamjang dipping sauce (H)
Malaysian chicken satay - nyonya style peanut sauce (H) (N)
Lamb rendang spring rolls - coconut raita (H) (DF)
Wagyu cheese & bacon burger fried dumplings-kachin tomato relish (H)
pumpkin, split pea, mint fritters-tomato curry (H) (Veg)
Betel leaf, smoked barramundi, herbs, peanuts, chilli (C) (N)

PRICING 6 piece | \$25pp | 9 piece | \$34pp | 12 piece | \$42pp

ADD- ON: LARGER CANAPÉS

Steamed bao, fried calamari, pickled fennel, sriracha mayo (H)
Banh mi of smoked beef brisket, Chinese BBQ sauce, pickled onion (H)
Xinjiang lamb ribs, Sichuan pepper mayo (H)
Sweet corn, green onion fritters-ginger sweet chilli-lettuce cup (H) (Veg)
Beef rendang roti wrap-turmeric, cucumber yoghurt (H) (DF)
Thai style chicken wings-nahm prik pla-pandan leaf (H)

PRICING Additional \$10 PP / Per Item*

PREMIUM CANAPÉS PACKAGE

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM

Vietnamese beef tartare, cauliflower cream, quail egg, paratha (C)
Crispy potato, smoked eel, fennel, herb salad (H/C)
Scallop, nori, cured pork, miso butter (H) (S)
Salmon sashimi, smoked tomato, pickled cucumber, seaweed cracker (C) (GF)
Oyster, soy, green onion, sesame, pickled Japanese plum (C)
Crab, cheese, bacon dumplings (steamed or fried)- sour chilli dipping sauce (H)

PRICING \$47pp

MEAT FISH WINE @QV MENU

SET MENU

To Start

Twice cooked pork belly, apple kimchi, ginger jus

Cured salmon, gingerbread crumbs, horseradish crème fraiche, lemon gel

Gnocchi, tomato, mozzarella, basil, chilli

Beef laap, cucumber, mint, shallot, coriander, chilli

Mushroom and quail egg tart, truffle cream

Rockling crudo with shallot, ginger and soy dressing

Mains

Lamb shank, giant cous cous, pomegranate, spiced jus

Ocean trout fillet, crushed potatoes, Bois Boudran sauce

Braised beef cheek, roasted bone marrow, mash, red wine sauce

Gnocchi, broccoli, broad beans, peas, brown butter

Tofu, fried eggplant, cashews, spring onion, soy, chilli, Sichuan pepper

Roasted half chicken, onion puree, kipfler, mushroom, truffle sauce

Barramundi fillet, sweet corn puree, oyster mushroom, olive tapenade

Dessert

Strawberry and rose mess

Banoffee sundae

Salted caramel Graham tart, jaffa mousse, cherry ice cream

Vanilla panna cotta, strawberries, smoked yoghurt sorbet

Roasted pear, dehydrated milk, honey ice cream, white chocolate crumb

Carrot cake, beurre noisette ice cream, chocolate soil, orange gel

PRICING

2 Course-1 Main and 1 Dessert \$59 Per Person

2 Course- Alternate Drop (Starters and Main) \$79 Per Person

3 Course - Alternate Drop (Starters + Mains and Dessert) \$85 Per Person

MEAT FISH WINE @QV CANAPÉS

C- Cold | H- Hot | Veg- Vegetarian | GF- Gluten Free | DF- Dairy Free |

CANAPÉS*

Savoury Canapés

Pumpkin, pinenut & feta tart (C) (Veg)
Salmon rillettes, pumpernickel (C) (Can be GF at extra cost)
Bresaola crostini, truffle dressing (C) (DF)
Confit duck en croute, prune puree (C) (DF) (Can be GF at extra cost)
Mini baked potato, chive, cream cheese (H) (veg) (GF)
Grilled prawn cutlet, salsa verde (H) (GF) (DF)
Pork & fennel sausage roll, apple relish (H)
Beer battered oyster, wasabi mayonnaise (H) (DF)

Dessert Canapés

Seasonal fruit & mascarpone tart (C)
Lemon meringue tart (C)
Apple crumble (H)
Chocolate caramels (C) (GF)
Fruit jellies (C) (GF) (DF)

PRICING 6 piece | \$25pp | 9 piece | \$34pp | 12 piece | \$42pp

ADD- ON: LARGER CANAPÉS

Wagyu sliders, cheddar, onion, BBQ sauce (H)
Fish and chips, tartare sauce (H) (DF)
Lamb cutlet, salsa verde (H) (DFO) (GF)
Braised beef cheek, pommes puree (H) (GF)
Vegetable frittata, smoked yoghurt (H) (Veg) (GF)

PRICING Additional \$10 PP / Per Item*

PREMIUM CANAPÉS* PACKAGE

CHOOSE 4 FROM BASIC CANAPE SELECTION + 2 FROM PREMIUM:

Freshly shucked oyster, cucumber and chive vinaigrette (C) (GF) (DF)
Kingfish crudo, ginger and shallot dressing (C) (GF/ DF)
Scallop, tigers milk, spring onion (H) (FG) (DF)
Harrisa lamb skewer, smoked yoghurt (H) (GF) (DF- No Yoghurt)
Mushroom and truffle arancini (H) (Veg)
Braised beef empanada, onion jam (H) (DF)

PRICING \$47pp

MEAT FISH WINE @QV CANAPÉS

CHAMPAGNE CANAPÉS*

CHOOSE 6 FROM BELOW:

Oysters, bellini foam (C) (GF) (DF)

Blini, crème fraiche, salmon roe (C)

Osetra caviar (C) (GF) (DF)

Foie gras parfait, cherry jelly (C)

Pork rillettes, bacon relish (C) (DF)

Smoked salmon, wasabi caviar, gingerbread (C) (DF)

Soft poached egg yolk, sherry cream (H) (Veg) (GF)

Mushroom and truffle tart (H) (Veg)

PRICING

6 piece | \$50pp

“EAST MEETS WEST” CANAPE PACKAGE

Choose 3 from Meat Fish Wine Basic Canapes + 3 from Red Spice QV Basic Canapes

PRICING \$45 PP*

* Please note: All menus are subject to change

BUFFET OPTIONS

CHOOSE ONE OF THE BELOW PACKAGES:

BBQ Package

Grilled corn
Roast chicken
Grilled flank steak
Garden salad
Corn bread
Coleslaw
Trifle

Mediterranean Package

Beef lasagne
Fettuccini carbonara, slow poached egg, prosciutto
Baked gnocchi, tomato, mozzarella
Bread rolls
Greek salad with cos lettuce, tomato, olives, red onion, feta
Farro salad with seasonal roasted vegetables
Tiramisu

Asian Package**

Chicken Kung Pao-chicken fried w/ cashews, green onion, chilli, soy, Sichuan pepper
Red beef curry w/ potato, pineapple, basil
Lamb ribs, chilli jam, turmeric mayo
Som Tam-smashed green papaya, tomato, snake bean, peanut salad
Vietnamese slaw-cabbage, shredded vegetables, herbs, shallots
Steamed jasmine rice
Passionfruit cream, coconut water tapioca, popcorn, praline
Mandarin cheesecake

PRICING

2 HOURS \$45 PP* Lunch | 2 HOURS \$50PP Dinner

** (Add Pork belly, chilli star anise caramel for \$10pp instead of lamb ribs)

BEVERAGE PACKAGE A + B

BEVERAGE PACKAGE 'A'

Sparkling

2016 Pete's Pure Prosecco (Euston, NSW)

White

2016 Pete's Pure Pinot Grigio (Euston, NSW)

Red

2016 Pete's Pure 'Rosso' Shiraz/Pinot Noir (Euston, NSW)

Beer

Beer Laos (Vientiane, Laos)

James Boags Light, (Launceston, TAS)

PRICING

2 HOURS \$35 PP | 3 HOURS \$50 PP | 4 HOURS \$60 PP

BEVERAGE PACKAGE 'B'

Sparkling

NV Dal Zotto 'Pucino' Prosecco (King Valley, VIC)

White (Choose two)

2016 Holly's Garden Pinot Gris (Whitlands, VIC)

2017 Tai Nui Sauvignon Blanc (Marlborough, NZ)

2017 Jim Barry 'JB' Riesling (Clare Valley, SA)

2016 Westwood Chardonnay (Yarra Valley, VIC)

Red (Choose two)

2012 Henty Farm Pinot Noir (Henty, VIC)

2017 Ricca Terra Farms 'Bullets Before Cannonballs' Tempranillo blend (Riverland, SA)

2015 Watson Family Cabernet/Merlot (Margaret River, WA)

2016 Lucky's Shiraz/Pinot Noir (Hunter Valley, NSW)

Beer

Asahi 'Super Dry' Lager, (Tokyo, Japan)

James Boags Light, (Launceston, TAS)

PRICING

2 HOURS \$45 PP | 3 HOURS \$65 PP | 4 HOURS \$80 PP

BEVERAGE PACKAGE C & EXTRAS

BEVERAGE PACKAGE 'C'

Champagne

NV Duval Leroy Champagne, France

White (choose two)

2017 SC Pannell 'Aromatico' Gewurtz/Riesling/Pinot Gris, Adelaide Hills, South Australia

2016 Onannon Pinot Gris, Mornington Peninsula, Victoria

2017 Shaw & Smith Sauvignon Blanc, Adelaide Hills, South Australia

2017 Warramate Chardonnay (Yarra Valley, VIC)

Rose

2017 Luke Lambert 'Crudo' Rose (Yarra Valley, VIC)

Red (choose two)

2016 Fighting Gully Road Pinot Noir, Beechworth, Victoria

2015 Head 'Red' Shiraz, Barossa Valley, South Australia

2013 Warramate Cabernets, Yarra Valley, Victoria

2016 Vissoux 'Les Griottes' Gamay (Beaujolais, France)

Beer

Asahi 'Super Dry' Lager, Japan

Moon Dog 'Beer Can', Abbotsford, VIC

James Boags Light, TAS

PRICING

2 HOURS \$60 PP | 3 HOURS \$80 PP | 4 HOURS \$95 PP

NB: All beverage packages are inclusive of soft drinks, juice and a light beer option

OPTIONAL EXTRAS – For All Beverage Packages

1. Canapés on Arrival: \$3.50 per canapé / per person
2. Glass of Champagne on arrival: \$16 per person
3. Glass of Sparkling on arrival: \$12.50 per person
4. Tea & Coffee Service: \$3 per person
5. Soft Drinks, Juice & Mineral Water ONLY: \$7.50 per person / per hour
6. Unlimited Sparkling Mineral Water: \$3 per person / per hour
7. Upgrade to Champagne for the first hour of a drinks package: \$10 per person

BEVERAGE ON CONSUMPTION

Cocktail

Mao's Mango Mimosa - Mango nectar, Sparkling wine, Sichuan pepper	14
Chilli Mule - Chilli vodka, Galangal, Apple, Lime, Ginger Ale	16
Full Moon Punch - White Rum, Lychee Liqueur, Passionfruit Pulp, Kaffir Syrup, Aloe Vera, Lychee Juice	19

Sparkling

NV Dal Zotto 'Pucino' Prosecco (King Valley, VIC)	58
NV Follador 'Treviso' Prosecco (Veneto, Italy)	68
NV Duval Leroy Brut Réserve, Vertus (Champagne, France)	105
NV Louis Roederer 'Brut Premier' (Champagne, France)	160
NV Josef Chromy 'Pepik' Rosé (Launceston, TAS)	68

White

2016 Pete's Pure Pinot Grigio (Euston, NSW)	47
2016 Onannon Pinot Gris (Mornington Peninsula, VIC)	80
2016 Paradigm Hill Riesling (Mornington Peninsula, VIC)	79
2014 Avenue 'Watervale' Riesling (Clare Valley, SA)	56
2017 Josef Chromy 'Delikat' Riesling (Launceston, TAS)	75
2015 Max Ferdinand Richter 'Estate' Riesling (Mosel, Germany)	84
2016 Tai Nui Sauvignon Blanc (Marlborough, NZ)	58
2016 Shaw & Smith Sauvignon Blanc (Adelaide Hills, SA)	72
2016 YV by Mac Forbes Chardonnay (Yarra Valley, VIC)	60
2014 Minet 'Vieilles Vignes' Pouilly-Fumé Sauvignon Blanc (Loire Valley, France)	90
2015 Le Grand Noir 'Black Sheep' Viognier (Languedoc-Roussillon, France)	58
2016 Serrat Chardonnay (Yarra Valley, VIC)	98

Rosé

2017 Bondar Rosé (McLaren Vale, SA)	65
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Red

2017 Pete's Pure Shiraz/Pinot Noir (Euston, NSW)	47
2013 Nazaaray 'Blend 2' Pinot Noir (Mornington Peninsula, VIC)	85
2016 Fighting Gully Road Pinot Noir (Beechworth, VIC)	70
2016 Stefano Lubiana 'Primavera' Pinot Noir (Derwent River, TAS)	98
2015 Diamonds in the Dirt 'Old Vine' Grenache (Barossa Valley, SA)	58
2015 Camelback Shiraz (Heathcote, VIC)	58

2015 Head 'Red' Shiraz (Barossa Valley, SA)	70	
2013 Warramate Cabernets (Yarra Valley, VIC)		70
2015 Watson Family Cabernet Merlot (Margaret River, WA)	54	
2016 Foster e Rocco 'Nuovo' Sangiovese (Heathcote, VIC)	65	
Bottled Beer		
Beer Laos (Vientiane, Laos)		9
Asahi 'Super Dry' Lager (Tokyo, Japan)	10.5	
Sample Pale Ale (Collingwood, VIC)	11.5	
Moon Dog 'Beer Can' (Abbotsford, VIC)	9.5	
James Boag's Premium Light (Launceston, TAS)		7
House Spirits		
		10
Vodka - Wyborowa		
Gin - Beefeater		
Scotch - Chivas Regal 12 Year Old		
Bourbon - Maker's Mark		
White Rum - Havana Club 3 Year Old		
Dark Rum - Havana Club Añejo Especial		
Tequila - El Jimador Reposado		