

A PEARL OF PORT MELBOURNE

THE CHANDLERY

FOOD & WINE
EVENTS

BUILT



1862

Port Melbourne

ORIGINALLY A SHIP CHANDLER'S BUILDING
67 BEACH STREET, PORT MELBOURNE 3207

AUS



DINING MENU

3 COURSE SHARED DINING -STARTING FROM
\$95pp +GST

SMALL PLATES

Charcoal Kissed Bonito, Grilled Japanese Turnip, Tomato Water,
Nori Oil

Raw Fish, Fermented Tomato & Gochujang Dressing, Charred Grapefruit
(Brooks Trout Caviar + 3)

Grilled Skull Island Prawns w/ Burnt Tomato & Fennel Butter + 2 (Gf)

Cold Smoked Ocean Trout, Golden Beetroot, Sorrel, Mandarin Beurre
Blanc (Brooks Trout Caviar + 3)

Romanesco Cauliflower Tempura, Salted Fennel, Chilli Oil,
Macadamia (Vg)

Smoked & Charred Peaches, Heirloom Tomato, Pickled Green Tomato,
Burrata, Basil (Ve)

Margra Lamb Riblet, Spiced Mead & Smoked Honey Glaze, Heirloom Lettuce
and Sumac Onions

Wild Venison Tartare, Beetroot, Soy Cured Yolk Jam, Sourdough Crisp

Roasted Pork Belly Burnt Ends, Gochujang & Apple Tepache Glaze,
Soft Herbs & house Kimchi, Butter Lettuce (Gf)

LARGE PLATES

7 Day Dry aged 'Great Ocean' Duck 2 ways; 6 Hour Confit Leg & Grilled
Breast, Roasted Plum & Mandarin Sauce, Jus (Pickled Sapphire Grapes +6) (Gf)

Smoked 'Southern Ranges' MB4 Beef Picaña, Green Garlic Mustard (Gf)

Dry Aged Humpty Doo Barramundi, Tomato & Fennel Jam, Pernod Cream +2 (Gf)

Ember Roasted QLD Blue Pumpkin Steak, Cashew Cream, Smoked Tomato
Powder (Vg)

Woodfire Roasted Margra Lamb Rump, Yemenite Zhoug

Whole Chicken Ballotine, Smoked Leek, Miso Butter Sauce



SIDES

Woodfire Roasted Carrots, Smoked Zaatar Glaze, Whipped Goats Curd, Carrot Top Vinaigrette, Candied Walnuts (Gf, Ve)

Grilled Savoy Cabbage, Confit Allium Butter, Coconut Labneh, Mead Vinegar (Ve)

Triple Cooked Potatoes, Old Bay Seasoning (Vg)

Rotation Of Locally Farmed, Rare & Seasonal Grilled Vegetables

Heirloom Summer Beans, Aged Shiraz Vinegar, Candied Almonds (Vg)

'Remi's Patch'
Salad Leaves Dressed W/ Rhubarb & Chamomile Vinaigrette (Gf, Vg)

Koo Wee Rup Asparagus, Yolk Jam, Aussie Parmesan Foam

DESSERT

Woodfired Cheesecake, Burnt Honey, Fig & Thyme, Starwood Whisky Sauce

Smoked Mascarpone Tiramisu, Charred Leek Cocoa (Ve)

Chocolate & Amaro Tart, Grilled Berries, Mulled Wine & Cocoa Nib Syrup

CANAPÉS & SNACKS

PACKAGES STARTING FROM \$52pp +GST

CANAPÉS

Freshly Shucked Seasonal Oysters W/ Rhubarb Mignonette & Lemon
Abrolhos Scallop Crudo, Seasonal Fruit Vinegar, Shaved Lardo + 2
Wild Boar Croquette, Green Capsicum Jam, Smoked Onion Aioli
Kingfish, Gochujang Fermented Tomato Dressing, Pickled Daikon,
Wonton Crisp
Smoked Mascarpone, Heirloom Cherry Tomatoes, Grilled Focaccia (ve)
Wild Venison Tartare, Beetroot, Soy Cured Jam, Sourdough Crisp
Cold Smoked Ocean Trout, Goats Cheese, Cucumber, Sourdough Crisp
Savoury Éclair, Caramelized Pumpkin Puree, Duck Prosciutto (ve available)
Local Silken Tofu, House Made Smoked Tare w/ Chilli Crisp, Chives (vg)
Potato Galette, Eggplant, Capocollo (vg available)
Blue Swimmer Crab Cake, Sweet Corn Sauce, Old Bay Spiced Duck Fat + 2

SKEWERS

Chicken & Spring Onion, Soy Tare, Smoked Shallot Aioli
Pork Belly & Spring Onion, Gochujang & Apple Tepache Glaze
Lamb Rump Skewer w/ Toum & Zhoug
Lebanese Eggplant Skewer w/ Harissa & Labne
"Beef Sando"
Flank Steak Egg Yolk Jam, Brioche Pangratatta
Local Mushroom Skewers, Soy Tare, Smoked Onion Aioli
House Made Sausage Skewer w/ Labne
Fire Grilled Skull Island Prawns w/ Burnt Tomato & Fennel Butter +2
(Gf)

MINI DISH

Romanesco Cauliflower Tempura, Salted Fennel Cream, Chili Oil, Macadamia (vg)

Yabby & Prawn Brioche Roll W/ Fennel Remoulade +2

Roasted Pork Belly Burnt Ends, Gochujang Apple Tepache Glaze, Butter Lettuce, Soft Herbs & Kimchi

Fried Chicken Kaarage & Buttermilk Waffles, Hot Honey, Yolk Jam, Smoked Aioli

Margra Lamb Riblet, Spiced Mead & Smoked Honey Glaze, Salad of Lettuce and Sumac Onions (gf)

Smoked & Grilled Peaches, Heirloom Tomato, Pickled Green Tomato, Stracciatella, Basil (ve, gf)

Woodfire Roasted Pumpkin Steak, Cashew Cream, Smoked Tomato Powder (vg & gf)

Great Ocean Road Duck Confit, Plum & Mandarin Glaze, Pickled Kohlrabi Brioche Roll +3

'Fish & Chips'

Tempura Monkfish Cheeks, Triple Cooked Potatoes, Fennel Slaw





BEVERAGE PACKAGES

2 HR PACKAGE STARTING FROM \$48pp +GST

Sparkling - Billy Button Prosecco, Alpine Valley, Victoria
Red - Lino Ramble Shiraz, McClaren Vale, Sth Aust
Red - Rob Dolan Pinot Noir, True Colours, Yarra Valley, Victoria
White - Lino Ramble Pinot Grigio, McClaren Vale, Sth Aust
White - Susuro Vermentino, Riverlands, Sth Australia
Rose - Mandala Rose, Yarra Valley, Victoria
Tap Beer - CBCo Draught & Pale Ale, Port Melbourne
Cider- CBCo Bertie Cider, Port Melbourne, Victoria
Selection of soft drinks, mineral waters & fresh juices

Sparkling - Mandala Blanc de Blancs, Blue Pyrenees, Victoria
White - Ben Haines Chardonnay, Yarra Valley, Victoria
White - Allevere Rousanne, Beechworth, Victoria
White - Mount Pleasant Cellar Aged Semillon, Hunter Valley, NSW
Red - Susuro Sagrantino, Adelaide Hills, Sth Australia
Red - Thousand Candles Pinot Noir, Yarra Valley, Victoria
Red - Schwarz Nitschke Block Shiraz, Barossa Valley, Sth Australia
Rose - Stappa Rose, Riverland, Victoria
Bottled beer - Brick Lane One Love Pale Ale, Victoria
Tap Beer - CBCo Draught & Pale Ale, Port Melbourne
Cider- CBCo Bertie Cider, Port Melbourne, Victoria
Selection of CAPI soft drinks, mineral waters & fresh juices
Espresso Coffee

NON- ALCOHOLIC BEVERAGES

We embrace a 'no waste ethos' by the pursuit of sustainable practices, smoking, fermenting, curing and preserving where we can to create new and delicious flavours to build our bar menu. A selection of scrubs, syrups, kombucha's and Chongs have been created for our non-alcoholic menu

ADD ON's

Cocktail on Arrival \$18pp +gst

Spirits to your package \$25pp/ph +gst





See you soon!



CONTACT

We would love the opportunity to chat to you about your upcoming event and organise a time to visit our space. Feel free to get in touch!

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The Chandlery
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