



Australia Card

How did the Koala get its name? The Australian Aborigines used the word "Koolah" when they did not wish to drink from a communal water vessel. They adapted the usage of this word to include the tree dwelling animal that did not drink. — The Koala.

The Koala, called a native bear by the first settlers, is not a bear at all! It is a marsupial. The koala weighs between 5.5 and 13kg, and eats about 1 kilo of leaves a day.

At birth the cub is about the size of a two cent piece, weighing 5.5 grams and is only 2mm in length. After six months in the mother's pouch the cub takes to riding on her back.

At one year of age it needs to leave the mother to find her food and find its own tree.

INTRODUCTION

Situated on the bustling High street, popular live music venue and pub the Northcote Social Club is the perfect place to host your next event. The venue is warm and inviting with modern decor and a large all-weather deck, suitable for all seasons.

Renowned for it's live music offering and strong sense of community, the Social Club welcomes people from all walks of life and can cater for all types of events. The venue offers a number of versatile and unique spaces catering for up to 50 guests, ideal for your next lunch, cocktail party or big birthday bash.

Our friendly, professional team will make the planning process a breeze, as our staff strive to bring you the best experience from start to finish. Contact us now and speak with our team to start the how we can make your next event special.

WWW.NORTHCOTESOCIALCLUB.COM
301 HIGH STREET, NORTHCOTE VIC 3070



OLD BOTTLE SHOP

The old bottle shop is perfect for both day and evening events. Featuring soft lighting, plush leather booths and sleek window seats that overlook the vibrant High street, it is the ideal space for more intimate events.

Capacity

30 Seated

30 Standing



UPPER DECK

The upper deck is a semi-private area with soft grain finishings and sprawling greenery across metal grates, providing a unique backdrop for events up to 50 guests. Catering from smaller groups and work functions to larger cocktail functions.

The covered deck also features both heating and ceiling fans, making it the perfect place for your event all year round.

Capacity

50 Seated

50 Standing



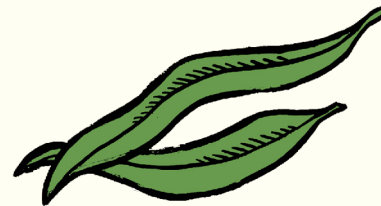


LOWER DECK

Similar to the Upper Deck, the Lower Deck is a semi-private area located adjacent to the Upper Deck. This space is ideal for casual events, providing easy access to the bar and restrooms, accommodating both seated and standing bookings.

Additionally, the Lower Deck features a retractable roof and heaters, making it the perfect setting for events year-round.

Capacity
50 Seated
50 Standing



OTHER BOOKINGS

If you're looking for a more relaxed, casual affair we take table bookings at any time of day for smaller groups. Please contact the venue directly or visit our website for table reservations.

Northcote Social Club is also available for larger events, availability can be discussed on enquiry.



CANAPES

Cold - \$4.5 each

Minimum order of 20 pieces per item

(canapes can be added to any sit-down function, both as an extra, or as roving entrée before sitting down to a 2-course package)

Spicy Prawn Tostada (gf)
guacamole, pico de gallo

Black Bean Tostada (gf, ve)
guacamole, pico de gallo

Smoked Chicken Bagel
beetroot relish, rocket, chive creme fraiche

Spanish Potato Tortilla (gf)
caramelised onion, aioli, chilli salt

Assorted Mini Sushi (gf & ve opt)
soy, wasabi, pickled ginger

Roasted Carrot & Red Lentil Dip (gf opt, v, ve opt)
garlic flatbread, herbs & curry oil



Hot - \$4.5 each

Minimum order of 20 pieces per item

Lemon & Herb Crumbed Barramundi
tartare sauce, dill

NSC Fried Chicken (gf opt)
gochujang dipping sauce

NSC Fried Cauliflower (gf, ve)
herb mayonnaise

Leek & Black Pepper Croquettes (v)
mushroom cream, truffle pecorino

Mini Salami Pizza
basil, bocconcini

Indonesian Chicken Skewers (gf)
curry raita

PER HEAD

\$20 Chef's Selection

Chef's selection of 3 cold & 3 hot canapes
Minimum 20 pax



Grazers - \$7 each

Minimum order of 20 pieces per item

Prawn & Kaffir Lime Roll (gf opt +\$2)

chives, toasted brioche

Mini Wagyu Cheeseburger (gf opt +\$2)

burger cheese, pickles, aioli, dark ale ketchup

Mini Plant Based Burger (gf opt +\$2, v, ve opt)

lettuce, pickles, ketchup, mustard mayo

Mini Chipotle Brisket Roll (gf opt +\$2)

bbq sauce, pickled jalapenos

Roast Pumpkin & Ancient Grain Salad (gf, ve)

chickpeas, coconut yoghurt, pickled onions

Sweets - \$5 each

Minimum order of 20 pieces per item

Wagon Wheel Tartlet

Lemon Meringue Tartlet

lemon myrtle

Chocolate & Wattle Seed Brownie Slice (gf)

Whipped Vanilla Cheesecake

fresh & dried raspberries



PLATTERS

20 pieces per platter or equivalent

Mini Beef Pie Floater (v opt) \$80
mushy peas, dark ale ketchup

Pork & Fennel Sausage Rolls \$80
pepper relish

Mushroom & Lentil Sausage Rolls (ve) \$80
pepper relish

Lemon Crumbed Calamari (gf) \$80
cajun remoulade, vinegar salt

Vegetable Spring Rolls (ve) \$70
baby cos, chilli jam, Vietnamese mint

Cheese Board (gf opt, v) \$120
selection of 3 local & imported cheeses, condiments, grapes,
medjool dates, assorted crackers & lavosh

Charcuterie Board (gf opt) \$120
selection of cured & sliced meats, house made pickles,
mustard, toasted sourdough





SHARING MENU

2 course - \$45pp (entree, choice of 2 mains & sides; **or** choice of 2 mains, sides & dessert)

3 course - \$55pp (entree, choice of 2 mains, sides, petit four dessert)

Shared Entree

Roasted Carrot & Red Lentil Dip (gf opt, ve) curry oil, garlic flatbread

Leek & Black Pepper Croquettes (5) (v) mushroom cream, truffle pecorino

Choice of Main - choose 2 options

Chicken Kiev basil & garlic butter, parsnip remoulade, green beans, charred lemon

Lentil Rissoles (gf, ve) olive oil mash, green beans, gravy

Mushroom Fusilli (v) basil, Parmesan cream, garlic, white wine, pangratatto

Sides

Seasonal House Slaw (gf, ve) with house dressing

Chips (v, ve opt) chicken salt, aioli

Petit Fours

Lemon Meringue Tartlet lemon myrtle

Chocolate & Wattle Seed Brownie Slice (gf)

Whipped Vanilla Cheesecake fresh & dried raspberries



Starters

- Warm Mt Zero Marinated Olives (gf opt, ve) nigella bark 12
- Roasted Carrot & Red Lentil Dip (gf opt, ve) curry oil, garlic flatbread 17
- Leek & Black Pepper Croquettes (5) (v) mushroom cream, truffle pecorino 18
- Old Bay Fried Calamari (gf opt) Cajun remoulade, parsley, lemon 17

Mains

- Chicken Parma leg ham, tomato and basil passata, mozzarella, chips, house salad & mustard vinaigrette 29
- Eggplant Parma (v, ve opt) tomato and basil passata, mozzarella, chips, house salad & mustard vinaigrette 27
- Beef Burger (gf opt) Angus beef, cheese, lettuce, tomato, onion, pickles, mustard mayo, NSC ketchup 26
- V2 Plant Based Burger (gf opt, v, ve opt) plant based patty, lettuce, tomato, cheddar, onion, pickles, mustard mayo, butter NSC ketchup 25
- 250gm Chargrilled Porterhouse (gf opt) house slaw, chips, choice of sauce; cafe de Paris butter, mushroom or pepper sauce 34
- Chicken Kiev basil & garlic butter, parsnip remoulade, green beans, charred lemon 32
- Lentil Rissoles (gf, ve) olive oil mash, green beans, gravy 26
- Agave Roasted Pumpkin Salad (gf opt, ve) smoked coconut yoghurt, pickled onions, white beans, dukkah, mint, parsley 22

Dessert

- Sticky Date Pudding (v) spiced rum butterscotch sauce, vanilla ice cream 13

DRINK OPTIONS

Drinks On Consumption

You can allocate a set amount for a bar tab, with a curated beverage list specific for your event. This can consist of sparkling and still wine, beers, cocktails, and spirits. Your bar tab can also be revised throughout your event and increased if needed.

Cash Bar

Your guests will be able to select from an extensive list of drinks, which are available for purchase from the bar throughout your function.





ALL ENQUIRIES

For bookings and enquiries please contact our dedicated functions team.
functions@northcotesocialclub.com | (03) 9489 3917

