



The Terminus Hotel has been part of the Fitzroy North community fabric for over 150 years and if our walls could talk, they would have many tales to tell.

Our great Aussie pub has always been a special place in our community for families and friends to come together and enjoy good times, great food and great drinks.

Built in the mid-1800s, the Terminus has gone through a number of significant renovations and now boasts a sprawling beer garden, cozy craft beer bars, on-street dining and a modern restaurant.

We also offer several function spaces suitable for every occasion, including a dedicated private function room on the first floor.

We look forward to creating memorable moments with you.



**CHEERS,**  
*The Termini Team*





# LEVEL ONE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	70	No	Yes	Yes	Yes

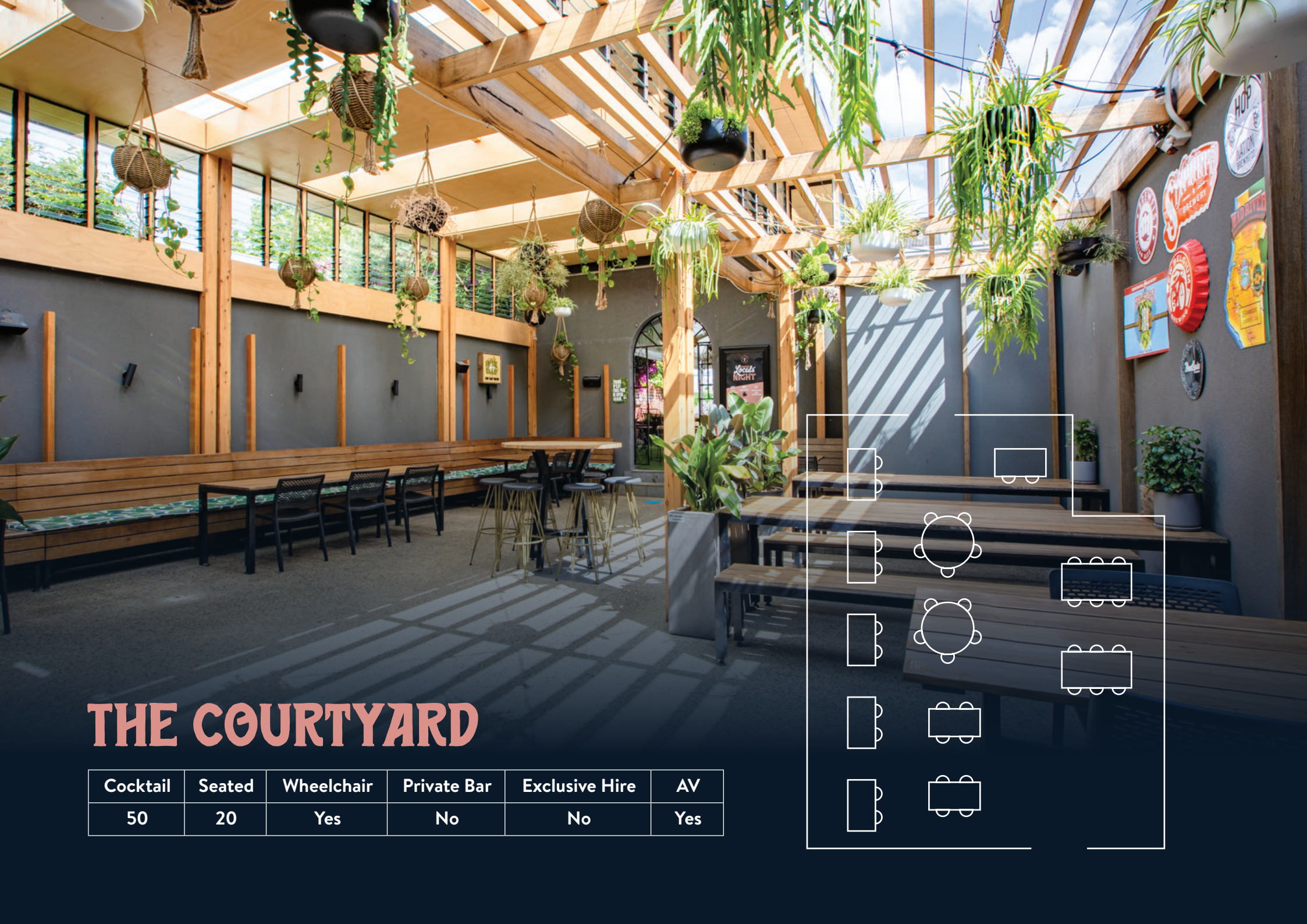




# CORNER BAR

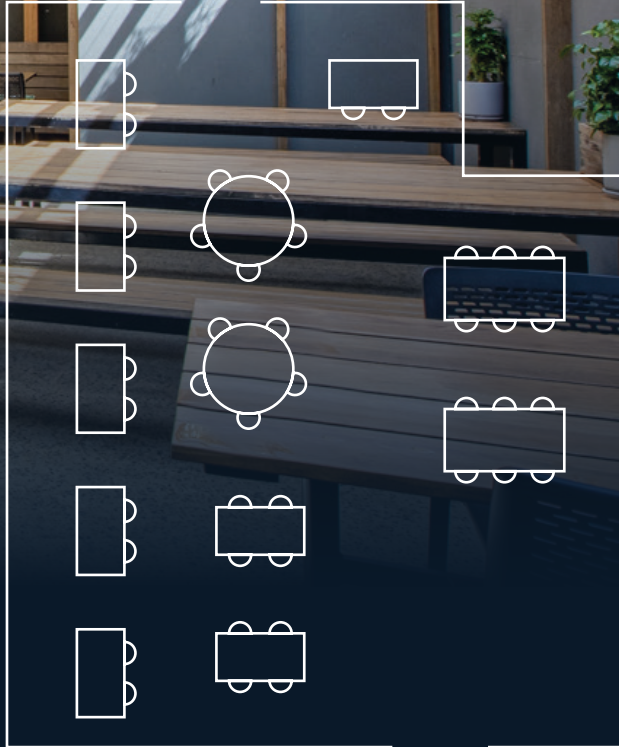
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	60	Yes	Yes	Yes	Yes





# THE COURTYARD

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50	20	Yes	No	No	Yes







# QUEENS PARADE

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
100	80	Yes	No	Yes	No





COMING SOON:  
BEER GARDEN

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
150	80	Yes	Yes	Yes	Yes





# CANAPÉS

Designed to be passed around and eaten standing up, our canape packages are perfectly curated to ignite the taste buds and offer your guests a selection of food to showcase the best of what The Terri' has to offer.

## CHEF'S SELECTION

MINIMUM ORDER 30 PIECES

### 6 PIECE | 45pp

Sushi selection, soy sauce (GF)

Southern fried chicken bites, sriracha plum sauce

Chunky steak & ale pie

Squid, wasabi mayo

Smoked cauliflower arancini (V)

Wagyu beef sliders, cheese, pickle, mustard, sauce

OR

Red lentil sliders, cheese, tomato, aioli (V)

### 8 PIECE | 50pp

6 PIECE PACK ITEMS +

Vegetable rice paper rolls, hoisin sauce (V, GF)

Red curry pork sausage rolls, dill yoghurt

## CHOOSE YOUR OWN

### HOT | +6/piece

MINIMUM ORDER 30 PIECES

Pork belly, lime caramel

Halloumi bites, golden raisins

Grilled oyster, salsa verde

Smoked cauliflower arancini

Pork & spring onion gyoza,  
truffle soy mirin

### SUBSTANTIAL

MINIMUM ORDER 30 PIECES

Confit lamb rib, hummus, radish salad 12

Lobster roll MP

Pork or mushroom bao, cucumber,  
peanuts, kimchi mayo 9

Mini fish & chips, yoghurt tartare, lemon 12

### GRAZING TABLE | +300/m

SOLD BY THE METRE

Assorted cured meats, cheese,  
& seasonal produce

### PIZZA PACK | +300

12 chefs selections pizza

### COLD | +6/piece

MINIMUM ORDER 30 PIECES

Natural oyster

Beef tataki

Kingfish crudo

Peking duck crepe

### VEGAN | +6/piece

MINIMUM ORDER 30 PIECES

Curried zucchini rolls

Mixed grains & pulses, sweet potato salad

Baked mushroom, vegan avocado mayo

Corn & coriander gyoza,  
truffle soy mirin dressing

Southern-fried shimeji mushroom bao,  
wasabi aioli, radish

### SWEET | +6/piece

MINIMUM ORDER 30 PIECES

Lemon curd tart, Italian meringue

Chocolate tart, fresh strawberry

Selection of macarons

All menus are subject to change without notice and are based on seasonal, market availability



# BBQ PICNIC PARTIES

For a casual culinary affair to delight the senses and share with your guests, why not put on the perfect BBQ Picnic Party in our Beer Garden. Cooked inside on our Josper Grill over fire and flame, enjoy a buffet style spread to share and indulge on.

## BACKYARD BBQ 35pp

MINIMUM 20 GUESTS

### ASSORTED MEATS

Sausages  
Rissoles  
Chicken skewers  
Veggie burgers

### SIDES

House slaw, garden salad  
& condiments

### BBQ EXTRAS

Oyster 5  
Bucket of prawns MP  
Steak 10  
Salmon 10  
Lamb chop 12

### PAELLA

Vegetarian 12  
Chicken & chorizo 15  
Seafood 18

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# SET MENU

## TWO COURSE 69pp THREE COURSE 89pp

MINIMUM 20 GUESTS

SELECT TWO FROM EACH COURSE

### ENTREE

Southern fried chicken ribs, sriracha plum sauce

Grilled Aphrodite halloumi, honey poached figs, thyme (GF, V)

Flash fried calamari, lime aioli, chilli salt

Mushroom, truffle and mozzarella arancini, truffle aioli (V)

Chicken & sweet corn gyoza, Osaka dressing

### MAIN

Chicken schnitzel, leaf salad, chips

Craft beer battered Lakes Entrance rockling,  
leaf salad, chips, yoghurt tartare

300g Bone in porterhouse (GF)

Cauliflower curry, herb rice, crispy chickpeas (GF, VE)

### DESSERT

Walnut sticky date pudding, butterscotch, date & sherry ice cream

Coconut rice pudding, pineapple, mint, puffed rice

Lemon curd, blueberry pavlova

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# CORPORATE PACKAGES

## REFRESHMENT STATION 10pp

Percolator coffee & assorted teas

Juice & sparkling water

Pre-organised barista coffee available +\$4.50pp

## BREAKFAST 22pp

MINIMUM 10 GUESTS

### SELECT TWO

House made granola with fresh fruits & yoghurt

Egg & bacon burger with spinach & relish

Mixed mushroom bruschetta, goats cheese, salsa verde

Grilled zucchini omelette, parmesan & chives

## MORNING OR AFTERNOON TEA 19pp

MINIMUM 10 GUESTS

### MORNING

Seasonal fruits

Mini egg & bacon burgers

Percolator coffee & assorted teas

### AFTERNOON

Scones with jam & cream

Seasonal fruits

Assorted mini cakes

Percolator coffee & assorted teas

## FULL DAY 70pp

MINIMUM 10 GUESTS

### MORNING & AFTERNOON TEA PLUS LUNCH FROM OUR CLASSICS MENU

Free range chicken parmigiana, leaf salad, chips

Craft beer battered Lakes Entrance Rockling,  
leaf salad, chips, yoghurt tartare

Spiced red lentil burger, pineapple, beetroot, tomato, aioli,  
sauce, lettuce, brioche, chips

House-blend beef burger, cheddar, red onion, aioli,  
cos, tomato, mustard, pickles, brioche, chips

Southern-fried chicken burger, kimchi mayo, slaw, brioche, chips

Sesame falafel, sweet potato, coriander chilli dip (V)

Soft drink & juice

## FULL DAY DELUXE 85pp

MINIMUM 10 GUESTS

### MORNING & AFTERNOON TEA PLUS CINDER LUNCH

Chef's selection of Cinder shared dishes, 2 protein dishes, plus sides

\*SAMPLE MENU\*

Grass fed porterhouse, jus

Grilled Ora King salmon, macadamia pesto

Chef's selection of Cinder sides

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# BEVERAGE PACKAGES

We offer a great range of beverage packages in addition to your function package, so you can relax & enjoy your day without the need to worry about anything at all. In addition, all beverage options include soft drinks, juices, packaged light beer & non-alcoholic beer.

We also offer beverage tabs, cash bars and beverages on consumption

**ADD BASIC SPIRITS FOR \$11 PP/PH | COCKTAIL ON ARRIVAL \$17 PP**

**MINIMUM 20 GUESTS**

## STANDARD

**2 HRS - \$52PP**

**3 HRS - \$62PP**

**4 HRS - \$72PP**

### SPARKLING WINE

Rockbare Click 99 NV  
*Regional, SA*

### WHITE WINE

Cloud Street Sauvignon Blanc  
*Central Victoria*

### ROSÉ

Hesketh Wild at Heart Rose  
*Limestone Coast, SA*

### RED WINE

Earthworks Shiraz  
*Barossa Valley, SA*

### BEER & CIDER

A Selection of Termi House Taps Available

## PREMIUM

**2 HRS - \$62PP**

**3 HRS - \$72PP**

**4 HRS - \$82PP**

### SPARKLING WINE

Dunes & Greene Prosecco  
*South Australia*

### WHITE WINE

Cloud Street Sauvignon Blanc  
*Central Victoria*

Terre Forti Pinot Grigio  
*Emilia-Romagna, Italy*

### ROSÉ

Hesketh Wild at Heart Rose  
*Limestone Coast, SA*

### RED WINE

Earthworks Shiraz  
*Barossa Valley, SA*

Cloud Street Pinot Noir  
*Central Victoria*

### BEER & CIDER

A Selection of Termi House Taps Available

## DELUXE

**2 HRS - \$72PP**

**3 HRS - \$82PP**

**4 HRS - \$92PP**

### SPARKLING WINE

Dunes & Greene Prosecco  
*South Australia*

Rockbare Click 99 NV  
*Regional, SA*

### WHITE WINE

Cloud Street Sauvignon Blanc  
*Central Victoria*

Terre Forti Pinot Grigio  
*Emilia-Romagna, Italy*

Motley Cru Chardonnay  
*King Valley, VIC*

### ROSÉ

Hesketh Wild at Heart Rose  
*Limestone Coast, SA*

### RED WINE

Earthworks Shiraz  
*Barossa Valley, SA*

Cloud Street Pinot Noir  
*Central Victoria*

Penfolds Koonunga Hill '76 Shiraz Cabernet  
*Barossa Valley, SA*

### BEER & CIDER

A Selection of Termi House Taps Available

All packages are subject to change without notice





## CONTACT

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