

The
Locals'
Local



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.



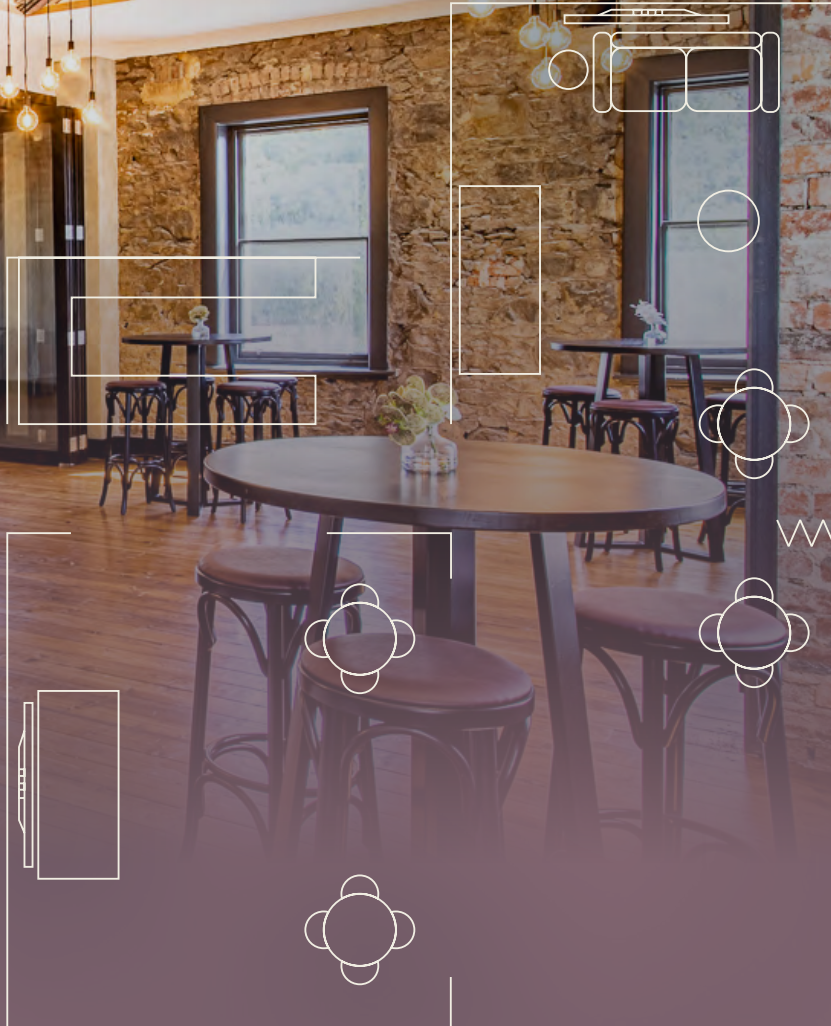
Cheers,
The Termini Team





Level One

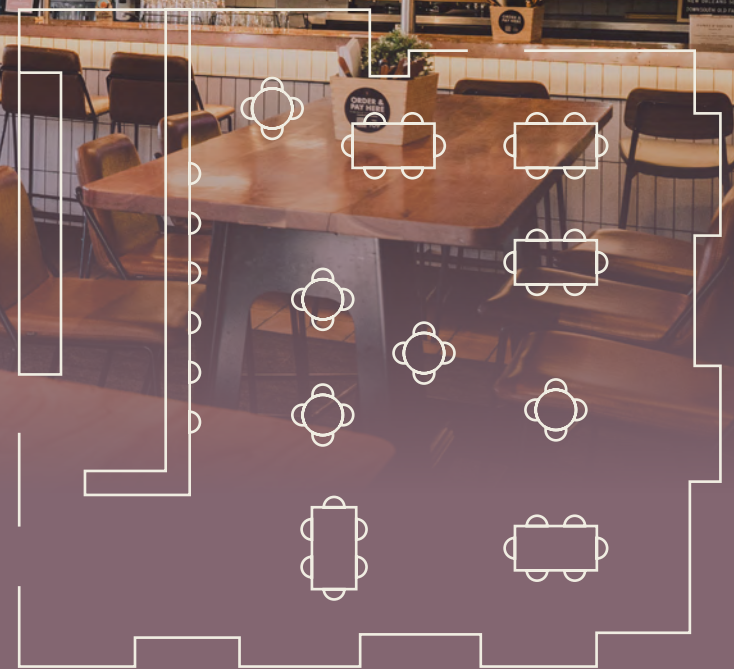
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
120	70	No	Yes	Yes	Yes





Corner Bar

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





Queens Parade

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





Beer Garden Exclusive

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
200	150	Yes	Yes	Yes	Yes



Large Beer Garden

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
110	90	Yes	Yes	No	Yes



Small Beer Garden

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
50	40	Yes	Yes	No	No

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 Termi' has to offer.

Chef's Selection

MINIMUM ORDER 30 PIECES

6 PIECE | 42pp

Sushi selection, soy sauce (GF)

Southern fried chicken bites, honey lime BBQ sauce

Chunky beef pie, tomato relish

Squid, lime mayo

Seasonal arancini (V)

Wagyu beef slider, cheese, pickle, mustard, sauce
OR

Spiced chickpea sliders, cheese, tomato, aioli (V)

8 PIECE | 52pp

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 & jalapeño ketchup

Grilled oyster, salsa verde

Seasonal arancini

Chicken & sweetcorn gyoza, Osaka

Pork slider

Wagyu beef slider

SUBSTANTIAL

MINIMUM ORDER 30 PIECES

Pomegranate & sesame glazed lamb rib,
parsley salsa **12**

Crispy pork bao, avocado mayo, pickled
carrots, peanuts **9**

Crumbed chicken bao, avocado mayo,
pickled carrots, peanuts **9**

Mini fish & chips, yoghurt tartare,
lemon **12**

Mini Philly cheesesteak **9**

GRAZING TABLE | +500

Assorted cured meats, cheese,
& seasonal produce

SEAFOOD TABLE | MP

Seafood options are subject to
seasonal and market availability

PIZZA PACK | +350

12 chef's selected pizzas

COLD | +6/piece

MINIMUM ORDER 30 PIECES

Natural oyster

Beef tataki

Tuna crudo

Peking duck crepe

Cured ocean trout, dill cream
cheese, roulade

Sushi selection, soy sauce (GF)

VEGETARIAN | +6/piece

MINIMUM ORDER 30 PIECES

Curried zucchini rolls (VE)

Red quinoa, pumpkin, vegan feta (VE)

Baked mushroom, garlic crumb,
vegan cheese (VE)

Corn & coriander gyoza,
truffle soy mirin dressing (VE)

Fried halloumi bao, jalapeño ketchup,
pickled carrots, peanuts

SWEET | +6/piece

MINIMUM ORDER 30 PIECES

Lemon curd tartlets, chantilly cream

Chocolate tartlets, fresh raspberry

Profiteroles

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

Banquet

Minimum 20 pax
Our banquet menu is served to share.
Choose between a 2-course or a 3-course set menu from the items below.

2-COURSE - \$69

3-COURSE - \$82

Entrees

CHOOSE 2 - SHARED

Wild mushroom, cream & tarragon crostini (V)
Tomato, roasted capsicum & basil bruschetta (VE)
Sundried tomato hummus, stone baked garlic flat bread (VE)
Australian tiger prawn platter, mary rose sauce
Selection of cold cut meats (prosciutto, salami, roast ham), marinated olives, pickles, relish
Tasmanian cold smoked salmon, poached eggs, hollandaise sauce
Pomegranate & sesame glazed lamb ribs
Home baked focaccia, balsamic, extra virgin olive oil (VE)
Lemon & thyme chicken skewers

Mains

CHOOSE 2 - SHARED

Porchetta, chimichurri sauce (GF)
Moroccan spiced grilled chicken legs, garlic aioli
Garlic and rosemary roasted beef striploin, red wine jus (GF)
Grilled cauliflower, homemade curry sauce, herb salsa (VE) (GFO)
Garden vegetable tian, tomato & basil sauce, garlic & rosemary pangratatto (VE) (GFO)
Baked ocean trout, lemon & caper butter (GF)

Sides

CHOOSE 3

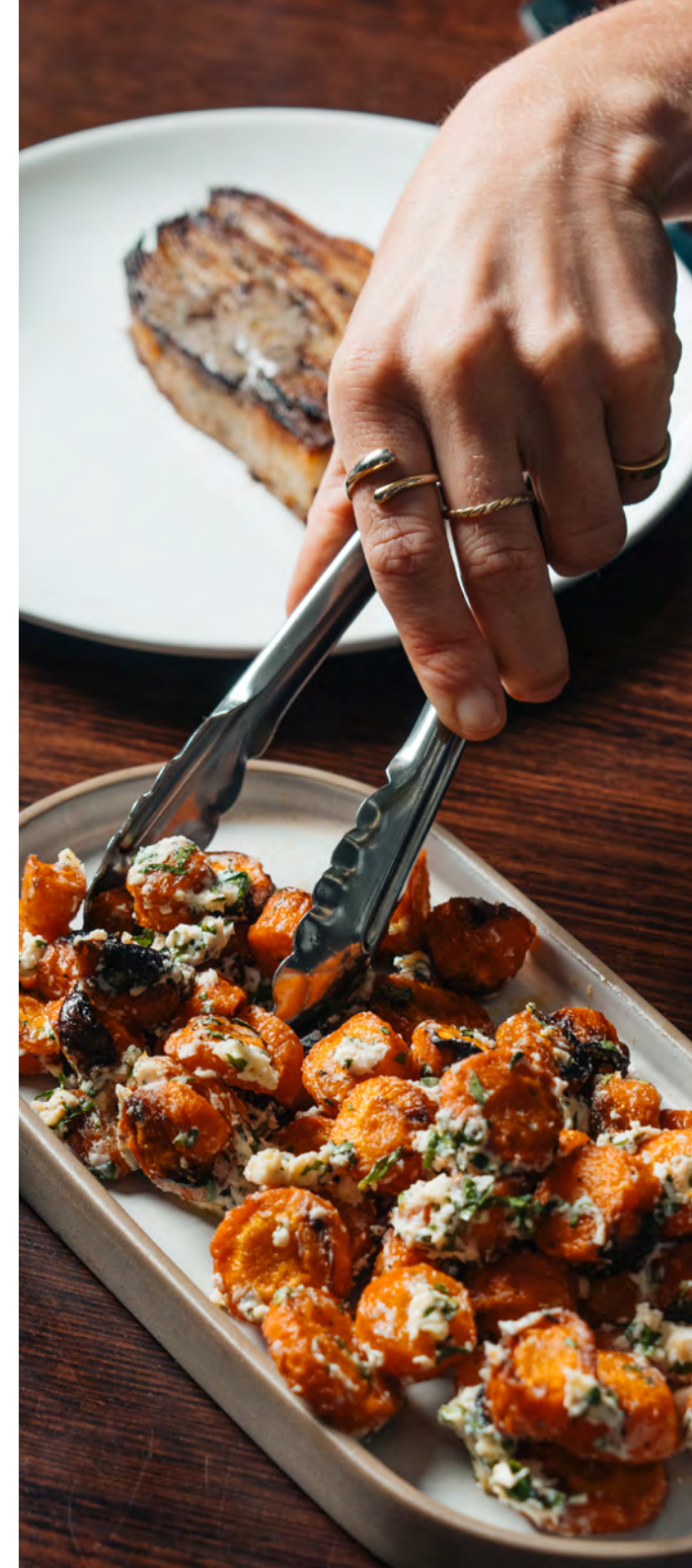
Herbed basmati rice
Woodfire roasted carrots, salsa verde
Warm green beans, chilli, garlic
All butter mash
Olive oil & rosemary roasted potatoes
Gratinated macaroni & cheese
Iceberg salad, pepperberry ranch
Mediterranean couscous salad
Grilled zucchini, fresh mint, lemon
Garden leaf salad, house dressing
Tomato, cucumber & onion salad

Dessert

CHOOSE 2 - SHARED

Individual tart selection (lemon/chocolate/frangipane)
Mini tiramisu
Profiteroles

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BBQ Package

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 in.

Backyard BBQ 35pp

MINIMUM 20 GUESTS

ASSORTED MEATS

Sausages
Rissoles
Chicken Skewers
Veggie Burgers

SIDES

House slaw, garden salad
& condiments

BBQ EXTRAS

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

PAELLA

Vegetarian 12
Chicken & chorizo 15
Seafood 18

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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

Chicken parma, napoli sauce, house cheese blend, leaf salad, chips

Fish & chips, craft beer battered barramundi, leaf salad, chips, yoghurt tartare, lemon

Spicy veggie burger, spiced chickpea patty, lettuce, tomato, red onion, beetroot, vegan sweet chilli mayo, pumpkin bun, chips

Terminus beef burger, house blend beef patty, sweet pickle relish, American cheese, lettuce, tomato, red onion, seeded brioche bun, chips, house aioli

Southern fried chicken burger, spicy chicken thigh, house slaw, kimchi mayo, seeded brioche bun, chips, house aioli

Quinoa & roasted pumpkin, cherry tomato, red onion, vegan feta, pumpkin seeds, house dressing

Soft drink & juice

Full Day Deluxe 85pp

MINIMUM 10 GUESTS

MORNING & AFTERNOON TEA PLUS CINDER LUNCH

SAMPLE MENU

Premium steaks

Market fish of the Day

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 - \$56PP

3 HRS - \$66PP

4 HRS - \$76PP

SPARKLING WINE

The Conversationalist Prosecco
South Eastern Australia

WHITE WINE

Cloud Street Sauvignon Blanc
Central Victoria

Peg & Bull Pinot Grigio
South Eastern Australia

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

The Conversationalist Prosecco
South Eastern Australia

Jansz Premium Cuvee
Pipers Brook, TAS

WHITE WINE

Henschke Peggy's Hill Riesling
Eden Valley, SA

Peg & Bull Pinot Grigio
South Eastern Australia

Motley Cru Chardonnay
King Valley, VIC

ROSÉ

Petits Detours Rosé
Languedoc, France

RED WINE

Earthworks Shiraz
Barossa Valley, SA

Red Claw by Yabby Lake Pinot Noir
Mornington Peninsula, VIC

Balnaves The Blend Cab Merlot
Coonawarra, SA

BEER & CIDER

A Selection of Termi House Taps Available



All packages are subject to change without notice

The Locals' Local

Contact

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