

The
Locals'
Local



Functions at the Terminus

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.

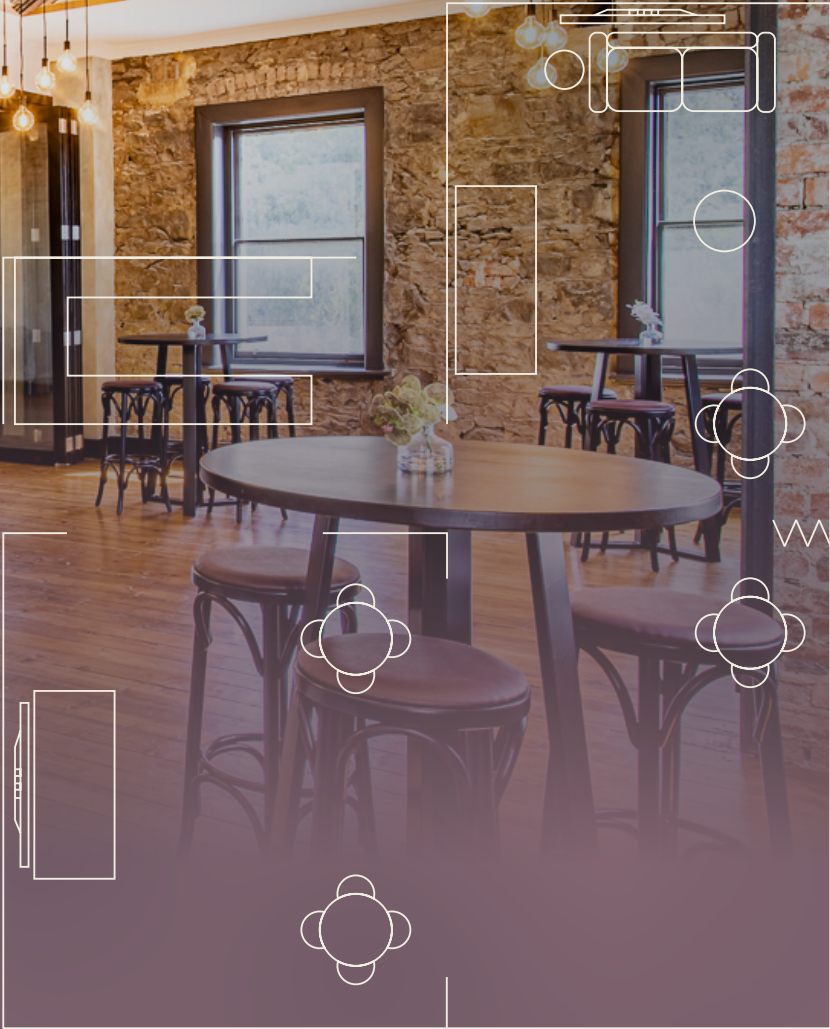
Cheers,
The Termi Team





Level One

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
110	60	No	Yes	Yes	Yes





Corner Bar

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
80	40	Yes	Yes	Yes	Yes



Beer Garden Exclusive

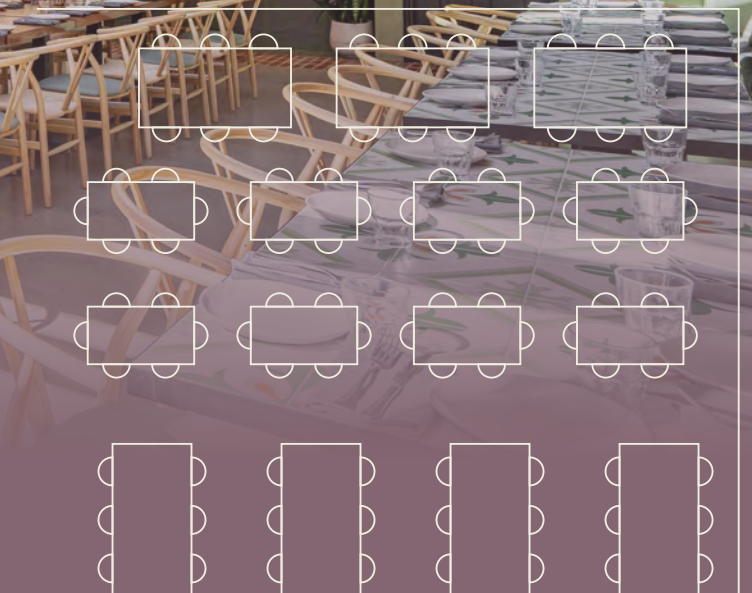
Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
200	120	Yes	Yes	Yes	Yes





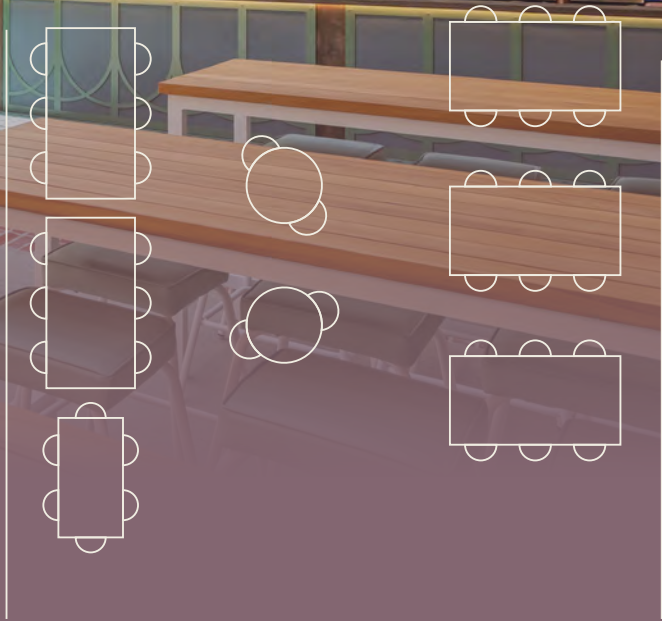
Large Beer Garden

Cocktail	Seated	Wheelchair	Private Bar	Exclusive Hire	AV
110	80	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

4PIECE | 30pp

Dim Sim, soy mirin, kimchi, chicken salt
Seasonal arancini, harissa salsa (V)
Calamari, lime aioli, chilli salt, lemon (GFO)
Southern fried chicken bites,
sriracha plum sauce

5PIECE | 35pp

INCLUDES 4 PIECE PACKAGE ITEMS, PLUS:

Wagyu beef slider, house relish, pickle, cheese
OR
Halloumi slider, capsicum, onion relish, hot honey (V)

7PIECE | 49pp

INCLUDES 4 PIECE PACKAGE ITEMS, PLUS:

Chunky steak & ale pie, tomato sauce
Corn ribs, house seasoning, ranch (VGO, GFO)
Wagyu beef slider, house relish, pickle, cheese
OR
Halloumi slider, capsicum, onion relish, hot honey (V)

Choose Your Own

MINIMUM ORDER 30 PIECES

Vegetarian Sushi (V, GF) 7
Southern fried chicken bites, sriracha plum sauce 7
Calamari, lime aioli, chilli salt, lemon (GFO) 8
Seasonal arancini, harissa salsa (V) 7
Chunky steak & ale pie, tomato sauce 7
Falafel bites, honey tahini yoghurt,
cucumber (VGO, GFO) 7
Corn ribs, house seasoning, ranch (VGO, GFO) 6
Chicken parmi stick, hot buffalo sauce 8
Sticky smoked pork belly, radish (GFO) 8
Pecking duck crepe 8
Triple cheese puff, tomato, prosciutto (GF, VO) 7
Natural oyster, tabasco & lemon (GF) 8
Grilled oyster, wagyu fat chimichurri (GF) 8

Substantial

MINIMUM ORDER 30 PIECES

Wagyu beef slider, house relish, pickle, cheese 9
Halloumi slider, capsicum, onion relish,
hot honey (V) 9
Mini Philly cheesesteak 9
Dim Sim, soy mirin, kimchi, chicken salt 8
Mini fish & chips, yoghurt tartare, lemon 12

SWEET

MINIMUM ORDER 30 PIECES

Lemon curd tartlets 6
Chocolate tartlets 6
Cinnamon dough balls, Nuttela, hazelnuts 6

Add Ons

GRAZING TABLE | +500

Assorted cured meats, cheese,
& seasonal produce

PIZZA PACK | +350

12 chef's selected pizzas

SEAFOOD TABLE | MP

Seafood options are subject to
seasonal and market availability

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

Mixed mushroom & tarragon bruschetta (VG)
Tomato, capsicum & basil bruschetta (VG)
Stone baked flat bread, hummus (V)
Selection of cold cut meats, pickles, olives (GF)
Pomegranate & sesame glazed lamb ribs (GFO)

Mains

CHOOSE 2 - SHARED

Pork belly, chimichurri sauce (GF)
Charred chicken leg, garlic aioli (GF)
Garlic & rosemary braised beef, red wine jus (GF)
Grilled cauliflower, homemade curry sauce & herb salsa (GF, VG)
Baked ocean trout, garlic butter (GF)

Sides

CHOOSE 3

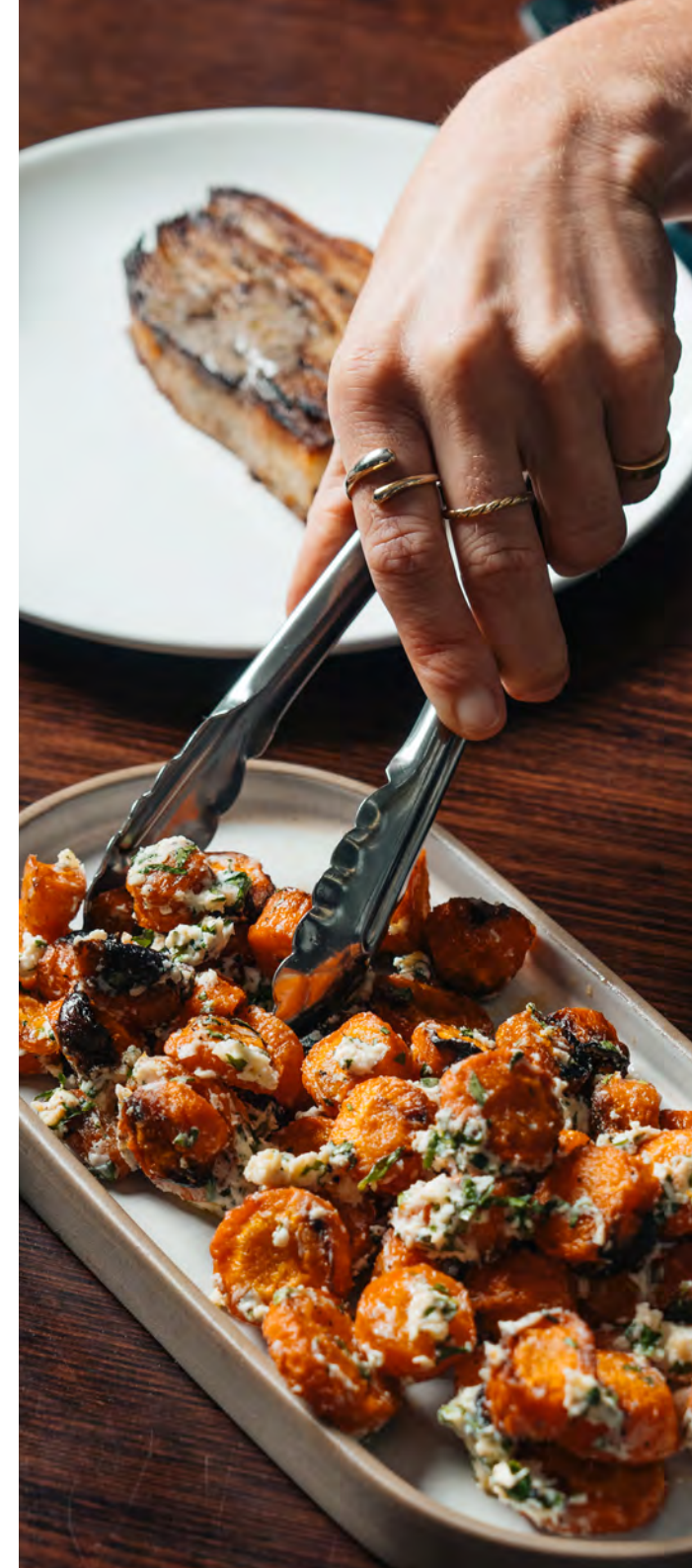
Wood fired roasted carrots, chimichurri (GF)
Hand cut fries, sage salt (GF)
Warm green beans, chilli & garlic (GF, VG)
Wedge salad, pepperberry ranch, hazelnuts (GF)
Mediterranean couscous salad
Baby kestrel potatoes, dill, garlic butter (GF, V)
Garden leaf salad, house dressing (GF, VG)

Dessert

CHOOSE 2 - SHARED

Lemon curd tartlets, vanilla cream
Chocolate tartlets, fresh strawberry
Mini tiramisu

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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 45pp

MINIMUM 20 GUESTS

ASSORTED MEATS

Sausages
Rissoles
Chicken Skewers
Veggie Skewers

SIDES

House slaw
Garden salad
Potato salad
Bread rolls
Condiments

BBQ EXTRAS

Oysters **6**
Bucket of prawns **MP**
Steak **13**
Trout **13**
Chicken leg **12**

PAELLA

Vegetarian **+250**
Chicken & chorizo **+310**
Seafood **+360**

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Corporate Packages

Refreshment Station 10pp

Includes barista coffee, tea, juices & sparkling water

Breakfast 22pp

Selection of breakfast items

Morning or Afternoon Tea 19pp

MINIMUM 10 GUESTS

Morning

Selection of seasonal fruits, yogurt, mini egg & bacon burgers, teas & coffee

Afternoon

Selection of seasonal fruit, assorted mini cakes and pastries, teas & coffee

Full Day 70pp

MINIMUM 10 GUESTS

Morning & afternoon tea
Plus lunch from our corporate menu

Full Day Deluxe 85pp

MINIMUM 10 GUESTS

Morning, afternoon tea & Cinder lunch
Sample menu will be provided upon request

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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 \$12 PP/PH | COCKTAIL ON ARRIVAL \$20 PP
PREMIUM SPIRIT UPGRADE FOR \$15 PP/PH
MINIMUM 20 GUESTS

Standard

2 HRS - \$56PP | 3 HRS - \$66PP | 4 HRS - \$76PP

SPARKLING WINE

The Conversationalist Prosecco
South Eastern Australia

WHITE WINE

The Potting Shed Sauvignon Blanc *South Australia*
The Potting Shed Pinot Grigio *South Australia*
The Potting Shed Chardonnay *South Australia*

ROSÉ

The Potting Shed Rosé *South Australia*

RED WINE

The Potting Shed Shiraz *South Australia*
The Potting Shed Cabernet Sauvignon *South Australia*
The Hare & The Tortoise Pinot Noir *Yarra Valley, VIC*

BEER & CIDER

Selection of house taps available

NON-ALCOHOLIC

Plus Minus Pinot Grigio
South Australia
Plus Minus Pinot Noir
South Australia

DeLuxe

2 HRS - \$72PP | 3 HRS - \$82PP | 4 HRS - \$92PP

SPARKLING WINE

The Conversationalist Prosecco *South Eastern Australia*
Chandon Brut NV *Yarra Valley, VIC*
Chandon Garden Spritz *Yarra Valley, VIC*

ARRIVAL UPGRADE - \$27PP

Moët & Chandon Impérial Brut NV *France*

WHITE WINE

Galante Pinot Grigio *Sicily, Italy*
Whispering Clouds Sauvignon Blanc *Marlborough, NZ*
Where Oceans Meet Chardonnay *Margaret River, WA*

ROSÉ

Adeline Rosé *France*

RED WINE

Woods Crampton Shiraz *Barossa Valley, SA*
Five Vineyard Pinot Noir *Plenty, VIC*
Little Giant Premium Cabernet Shiraz *Coonawarra, SA*

BEER & CIDER

Selection of premium taps available

NON-ALCOHOLIC

Plus Minus Pinot Grigio *South Australia*
Plus Minus Pinot Noir *South Australia*

All packages are subject to change without notice



The Locals' Local

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