



CAPTAIN **BAXTER**

FUNCTION BROCHURE

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FUNCTION SPACES

SPACE	SEATED CAPACITY	COCKTAIL CAPACITY
Dining Room + Palm Room	-	55
Palm Room	18	-
Atrium (left side)	30	-
Dining Room + Palm Room + Cocktail Bar	-	80
Entire Venue	-	160



DINING ROOM

A semi-private dining space overlooking South Beach Reserve, featuring its own private balcony. The perfect space for a cocktail celebration of up to 55 guests in conjunction with the Palm Room.



ATRIUM*

A premium seated space overlooking Port Phillip Bay, suitable for up to 30 guests featuring its own private balcony.

**subject to seasonality*



PALM ROOM

An intimate high bar area, ideal for smaller seated events of 16 - 18 guests.



COCKTAIL BAR

Featuring exclusive access to the bar and pristine views of the South Beach Reserve. The Cocktail Bar is the perfect addition to the Dining and Palm Rooms, for those larger cocktail functions of up to 80 guests.

EXCLUSIVE

Entire venue bookings are available on request, please ask your event coordinator for more information.

**Please note: We do not host exclusive bookings on Saturdays or Sundays during daylight savings.*

SMALL PLATES

Appellation oysters, native hot sauce	each...5.0
Potato cakes, saltbush, yuzu kosho mayo (v)	15.0
Tuna sashimi, ponzu & wasabi (gf)	22.0
Fried chicken ribs, kimchi spice, ssamjang sauce (gf)	18.0
Tingling prawn & ginger dumpling, szechuan chilli oil (6pc) (n)	18.0
Pork & chive wontons, soy, black bean, sesame (6pc) (n)	19.0

SALADS & VEGETABLES

Fries & smoked garlic mayo (v)	10.0
Fried tofu, sesame, charred snake beans, sugar snap salad (vg)	16.0
Young cauliflower, miso, furikake (v, gf)	19.0
'Bang Bang' chicken, sesame, peanut, coriander & cold buckwheat noodle salad	23.0

SHARING

Charcoal chicken, Tasmanian black pepper sauce & hand baos	35.0
'Typhoon Shelter' style prawns (8pc) (gf)	36.0
Charcoal grilled flank steak 'crying tiger' style & coconut rice (gf)	38.0
Bo Ssam: charcoal grilled pork belly, kimchi, shiso & butter lettuce (gf)	39.0
Aylesbury duck, green garlic, plum sauce & pancakes	50.0

DESSERT

Native berry sorbet (vg)	9.0
Toasted rice pavlova, passionfruit cream & mango (v, gf)	16.0

Unfortunately we cannot split bills

(v) vegetarian (gf) gluten friendly (vg) vegan (n) contains nuts



BAXTER BANQUET

60.0 PER HEAD

A substantial menu suited for long lunches, corporate dinners or birthday celebrations

Served to the table to share

Tuna sashimi, ponzu & wasabi (gf)
Potato cakes, saltbush, yuzu kosho mayo (v)
Pork & chive wontons, soy, black bean, sesame (n)
Fried tofu, sesame, charred snake beans, sugar snap salad (vg)
Charcoal chicken, Tasmanian black pepper sauce & hand baos

ADDITIONS

Add a little extra to your set menu

Appellation rock oysters, natural, native hot sauce 5.0

KIDS SET MENU

25.0 PER HEAD

(under 12 years only)

MAIN

your choice of the following

Fish and chips
Fried chicken ribs and chips
Steak and chips

DESSERT

Ice cream
chocolate or strawberry topping

+ BOTTOMLESS SOFT DRINK

BOUJEE BRUNCH

69.0 PER HEAD

Luxuriate your life with a seaside Boujee Brunch at Captain Baxter!

Saturdays & Sundays

12pm - 2pm | 2.30pm - 4.30pm

2hrs Bottomless Spritz, Sparkling, Wine & Beer
+ Baxter Brunch Banquet (Vegan Banquet available*)

BAXTER BRUNCH BANQUET

Served to the table to share

Tuna sashimi, ponzu & wasabi (gf)

Potato cakes, saltbush, yuzu kosho mayo (v)

Pork & chive wontons, soy, black bean, sesame (n)

Fried tofu, sesame, charred snake beans, sugar snap salad (vg)

Charcoal chicken, Tasmanian black pepper sauce & hand baos

VEGAN BANQUET

Served to the table to share

Potato cakes, saltbush (vg)

Tingling vegetable dumplings, szechuan chilli oil (vg, gf)

Tonkatsu eggplant hand bao (vg)

Fried tofu, sesame, charred snake beans, sugar snap salad (vg, gf)

Young cauliflower, miso, furikake (vg, gf)

BOUJEE BEVS FOR 2HRS

Aperol Spritz - prosecco, Aperol & soda

Summer Blush Spritz - pink gin, cranberry juice, prosecco, lime & soda

Sparkling // Wine // Beer

**Whole table must dine on the same menu*

Please note: no dietaries or menu alterations

We practice responsible service of alcohol

CANAPÉS

COCKTAIL PARTY PACKAGES

2-3 hr event (suitable for light entertaining)
\$36 per head – 2 x cold canapes, 2 x hot canapes, 1 x grazing

3-4 hr event (suitable for lunch time events)
\$45.5 per head – 1 x cold canape, 2 x hot canapes, 1 x bao, 1 x grazing, 1 x sweet treat
\$53 per head – 2 x cold canapes, 2 x hot canapes, 1 x bao, 1 x stick, 1 x grazing

4-6 hr event (suitable for evening events)
\$77.5 per head – 2 x cold canapes, 3 x hot canapes, 1 x bao, 1 x stick, 2 x grazing, 1 x sweet treat

CANAPÉS COLD 5.0

Appellation oyster, condiments
Smoked mussels, betel leaf (gf)
Tuna, smoked ponzu, wasabi
Seaweed crackers, eggplant, sesame (v, gf)
Chicken rice paper rolls, vermicelli, hot mint (gf)
Vietnamese raw beef, betel leaf ♪ (gf)
Assorted seafood & vegetarian sushi handrolls (gf)
Enoki mushroom rice paper rolls (gf)
Zucchini flower fritti, soft curd cheese (v) (seasonal availability)

CANAPÉS HOT 6.0

Pork & prawn sesame fry bread
Fried potato cakes, saltbush, yuzu kosho mayo (v)
Crab siu mai dumpling
Pork and chive wonton, black vinegar, chilli
Korean fried chicken, kimchi spice ♪
Prawn in tofu skin (gf)
Duck meatball, tare sauce
Roast peking duck in Chinese pancake

BAO 10.0

Peking duck bao, cucumber, smoked oyster sauce
Crispy roast pork bao, salt pickled daikon, chilli
Tonkatsu eggplant bao, roasted sesame, coriander (v)
Chicken schnitzel bao, umeboshi ketchup, cabbage

STICKS 7.0

Otway shiitake, mushrooms tare (v)
Malay pork satay (gf)
Isan BBQ chicken, hot & sour ♪
Coal fired octopus & togarashi (gf)

GRAZING 14.0

Salt & pepper tofu, blistered snake beans, roasted sesame (*gf*, *vg*)
Duck, sesame, cold buckwheat noodle salad
White cut chicken, green mango, pawpaw, nuoc cham dressing (*gf*)
Hot and numbing calamari, aromatic herbs 🌿🌿
Crab fried rice, duck egg, XO sauce
Black vinegar and pepper pork adobo, sticky rice

SWEET TREATS 4.5

Mango marshmallow (*gf*)
Sansho pepper and white chocolate fudge (*v*, *gf*)
Pandanus cream puff (*v*)
Yuzu meringue tart (*v*, *gf*)
Native berry sorbet cone (*v*)

GRAZING DESSERT 8.5

Toasted rice pavlova, banana, passionfruit (*v*, *gf*)



(*v*) vegetarian (*gf*) gluten friendly (*vg*) vegan

Menus are subject to change

All menus must be pre-ordered and pre-paid 7 days prior

Minimum of 20 pieces per cocktail item required

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy.
Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free.
Please notify our staff if you have a specific dietary request.



CLASSIC COCKTAILS 20.0



Mojito

White rum, lime, mint, sugar and soda.



Long Island Iced Tea

5 spirits, fresh lemon and cola.



Espresso Martini

Vodka, Kahlua, fresh espresso and a dash of sugar.



Southside

Dry gin mixed with lime, sugar nectar and served fresh mint.



Caipiroska

Vodka, muddled fresh lime, sugar nectar.



Pina Colada

Rum, Malibu, pineapple and coconut cream.



Caipirinha

Cachaca, muddled fresh lime, sugar nectar.



French Martini

Vodka, Chambord and pineapple.



Cosmopolitan

Vodka, cranberry, citrus, orange.



Margarita

Tequila, Cointreau, lime and served on the rocks.



Negroni

Campari, gin, sweet Vermouth and served on the rocks.



Bloody Mary

Vodka, horseradish, wholegrain mustard, worcestershire sauce, tabasco, celery and tomato.



MOCKTAILS 12.0

Being on the wagon doesn't have to be boring!



Mango Tango

Tantalising, Fruity, Tropical

Peach puree, mango puree, and orange juice.

This'll bring back memories.



No-jito

Fresh, Light, Citrus

Lime, mint, apple and soda.

A Mojito without the rum.



Virgin Colada

Fruity, Tropical, Refreshing

Coconut cream, pineapple and lime.

A tropical indulgence.

1LTR COCKTAIL CARAFES 38.0

Serves 4 approx



Pimm's

Traditional, Refreshing, Fruity

Made traditionally and simply with Pimm's No1, lemonade, fresh fruit and mint.



A Garden in England

Floral, Bubbly, Refreshing

Ink Gin, prosecco, lemon, lavender sugar, fresh fruit and mint.

The flavours of England!



Sangria

Light, Floral, Refreshing

Cointreau, red wine, orange and brandy.

You can't go past a classic.



Summer in Vietnam

Fresh, Light, Green

Cucumber, Vietnamese mint, Zubrowka Bison Grass vodka, elderflower liqueur, lime, apple juice and apple cider.

Formerly the South Beach Cooler.



SUMMER SPRITZ 16.0



Aperol Spritz

Aperol, house prosecco, soda and served with fresh orange.



Pampelle Spritz

Pampelle, house prosecco, lime and served with a fresh wedge of grapefruit.



Ink Gin Spritz

Husk Distillery gin, house prosecco, lime, soda, served with fresh blueberries and mint.



Summer Blush Spritz

Pink gin, strawberry liqueur, cranberry juice, house prosecco, lime and soda

SIGNATURE COCKTAILS 22.0



Pornstar Martini Sweet, Tart, Fruity

Vanilla vodka, passionfruit liqueur, passionfruit purée, vanilla sugar syrup.

Served with prosecco to freshen the palate.



Gunpowder Margarita Smoky, Citrus, Sour

Smoky mezcal, Cointreau, fresh lime and agave with smoked black sea salt rim.

The smokey cousin of the classic.

WINES BY THE GLASS

House Brut Cuveé Multi Region, SA	9.5
Ca di Alte Prosecco DOC Veneto, IT	11.0
Paul Louis Blanc De Blanc Brut Loire Valley, FR	12.5
Babich Sauvignon Blanc Marlborough, NZ	10.0
Artigiano Pinot Grigio Venice, ITA	10.5
Robert Oatley Chardonnay Margaret River, WA	12.0
Pacha Mama Riesling Alpine Valleys & Central Victoria, VIC	11.0
Montevecchio Moscato Heathcote, VIC	11.0
Riot Wine Co (On Tap) Rosé McLaren Vale, SA	10.0
Pocketwatch Pinot Noir Yarra Valley, VIC	10.0
Kangarilla Road Shiraz McLaren Valle, SA	10.5
Colab and Bloom Tempranillo Fleurieu, SA	12.0

WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING WINE

House Brut Cuveé Multi Region, SA	43.0
Ca di Alte Prosecco DOC Veneto, IT	55.0
Paul Louis Blanc De Blanc Brut Loire Valley, FR	63.0
Veuve Clicquot Brut NV Champagne, FR	115.0
Veuve Clicquot Brut NV Magnum Champagne, FR	250.0

ROSÉ

Lost Buoy 'Pink Sky' Rosé McLaren Vale, SA	56.0
Riot Wine Co (On Tap) Rosé McLaren Vale, SA	1L 60.0
Domain Les Fouques Rosé Provence, FR	72.0

WHITE

Pacha Mama Riesling Alpine Valleys & Central Victoria, VIC	55.0
Henschke 'Peggy's Hill' Riesling Eden Valley, SA	70.0
Artigiano Pinot Grigio Veneto, IT	52.0
Paringa Estate Pinot Gris Mornington Peninsula, VIC	59.0
Ara Pinot Gris Marlborough, NZ	58.0
Babich Sauvignon Blanc Marlborough, NZ	49.0
Cape Barren Sauvignon Blanc Adelaide Hills, SA	54.0
Robert Oatley Chardonnay Margaret River, WA	60.0
Alkoomi 'Black Label' Chardonnay Franlin River, WA	65.0
Savaterre Estate Chardonnay Beechworth, VIC	98.0
Bernard Defaix Chablis Chablis, FR	110.0
Montevecchio Moscato Heathcote, VIC	55.0

RED

Pocketwatch Pinot Noir Yarra Valley, VIC	50.0
Kelvedon Estate Pinot Noir East Coast, TAS	78.0
Kilikanoon 'Covenant' Shiraz Clare Valley, SA	70.0
Kangarilla Road Shiraz McClaren Vale, SA	52.0
Wild Duck Creek Shiraz Malbec Heathcote, VIC	62.0
Craggy Range Syrah Hawkes Bay, NZ	72.0
Colab and Bloom Tempranillo Fleurieu, SA, AUS	60.0
Sons of Eden Grenache Syrah Mourvedre Barossa Valley, SA, AUS	60.0
Monterra Nero d'Avola Fleurieu, SA, AUS	65.0
Madfish Cabernet Sauvignon Merlot Margaret River, WA, AUS	54.0

DESSERT & FORTIFIED WINE BY THE GLASS

Buller Wines Fine Old Tokay Rutherglen, VIC	9.0
Mr Riggs Sticky End Botrytis Viognier McLaren Vale, SA	12.0
Wild Duck Creek Estate 2016 Fortified Duck Heathcote, VIC	15.0

VODKA

Wyborowa Poland	10.0
Zubrowka Bison Grass Poland	11.0
Stolichnaya Vanilla Latvia	11.5
Grey Goose France	13.0

GIN

Bombay London Dry Laverstoke, UK	10.0
Bombay Sapphire Laverstoke, UK	11.5
Tanqueray London, UK	12.0
Four Pillars Rare Dry Victoria, AUS	13.0
Hendricks Scotland, UK	13.0
Ink Dry New South Wales, AUS	13.0

RUM

Bacardi Carta Blanca Puerto Rico	10.0
Captain Morgan Spiced Jamaica	10.0
Havana Club 7 Años Cuba	12.5
Kraken Black Spiced Caribbean Regions	11.5
Goslings Black Seal Bermuda	11.0
Angostura 1919 Caribbean Regions	15.0

BOURBON / WHISKEY

Jim Beam White Label Kentucky, USA	11.0
Jameson , IR	11.0
Jack Daniels Tennessee, USA	11.0
Canadian Club Walkerville, USA	11.0
Makers Mark Kentucky, USA	11.5
Wild Turkey Kentucky, USA	11.5
Woodford Reserve Kentucky, USA	13.5

SCOTCH WHISKY

Johnnie Walker Black Label Lowlands, Scotland	11.5
Chivas Regal 12yo Speyside, Scotland	12.0
Laphroaig 10yo Islay, Scotland	13.0
Bowmore 12yo Islay, Scotland	14.0

APERITIFS & DIGESTIFS

Aperol Italy	11.0
Campari Italy	11.0
Pampelle France	11.0

LIQUEUR

Chambord France	11.0
Disaronno Italy	11.0
Kahlua Mexico	11.0
Malibu Barbados	11.0
Southern Comfort USA	11.5

BEER

BOTTLED BEER

Cascade Light Hobart, TAS, AUS	7.0
Corona Mexico	10.0
Peroni Nastro Italy	10.0
Asahi Japan	10.0
4 Pines Nitro Stout Manly, NSW, AUS	12.0
Monteiths crushed pear cider Greymouth, NZ	11.0
Rekorderlig cider Sweden	
Strawberry & Lime	12.0
Passionfruit	12.0

TAP BEER & CIDER – POT / PINT

Carlton Draught Brewery Fresh (Unpasteurised) VIC, AUS	6.5/13.0
Balter XPA Gold Coast, QLD, AUS	7.0/14.0
Pirate Life 'South Coast' Pale Ale Adelaide, SA, AUS	6.8/13.5
4 Pines Pacific Ale Manly, NSW, AUS	6.8/13.5
Bonamy's Apple Cider Tasmania, TAS	6.5/13.0

HOTS & SOFTS

COFFEE/HOT CHOCOLATE/CHAI

Coffee by Griffiths	4.0
Hot Chocolate	5.0
Chai Latte	4.5
Soy / Almond milk	add 0.5

TEAS FOR 1 BY TEA DROP 4.5

English breakfast, Earl Grey, Peppermint, Chamomile, Lemongrass & Ginger, Chai

JUICES 4.5

Orange, Cloudy Apple, Pineapple, Cranberry, Pink Grapefruit

SOFT/WATER

Coke, Coke Zero, Sprite, Lift, Tonic, Dry Ginger Ale, Soda	4.5
Goslings Ginger Beer	5.0
Splitrock Sparkling Water 750ml	8.0
Splitrock Still Water 750ml	8.0

BOOKING GUIDELINES

Food All menu items are subject to change according to seasonality and availability.

Set Menus: food selections, guest numbers and dietary requirements must be received a minimum of 10 days prior to the function date. Payment for set menus is required at the time of booking for functions booked within 14 days of the reservation date. Payment for set menus made more than 14 days in advance of the reservation date will require a 20% deposit. The number of guests confirmed and paid for will be the final numbers and no refunds will be given to late cancellations.

Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. All special dietary requirements or allergy information must be made available to MHP prior to the function date. In the event that MHP has not been given prior notification, the client will be charged pro rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however cannot guarantee, nor take responsibility for any reaction to the food.

Allergies MHP makes every effort to do their best to accommodate guests with food allergies. However, please note, flour, nuts (peanuts, tree nuts, seeds, etc.), dairy, fructose, onion, garlic and other similar traditional cooking ingredients are routinely used in our kitchens as part of our normal daily preparation. As a result, a complete lack of any trace of any of these routine ingredients cannot be guaranteed. Further, given the nature and complexity of our dishes not all 'diet' preferences & intolerances can be accommodated. Vegetarian dishes and those that can be modified to be gluten free (note traces may still occur), and vegan are noted on our menus. Please notify our staff if you need assistance with our menu and please let us know if you have an allergy so that we can notify the kitchen team.

Functions & Bookings MHP reserves the right to apply minimum spends for function spaces. If the food and beverage spend does not reach the minimum spend, the difference will be charged as a room hire. We want all our guests to have a great time and hence we require all function bookings at MHP to include food. We practice Responsible Service of Alcohol and the guidelines set out by VCGLR.

Unfortunately we do not accept for drinks-only bookings, however if there is space we would love to welcome you on a casual basis.

Hens, Bucks & Birthdays: To ensure all our guests have a pleasant experience we do not allow; inappropriate behaviour, games, decorations, activities or novelty items.

Any external suppliers must be approved by MHP Venues before you approve their services.

Cake Policy You are welcome to bring a celebration cake, if you would like us to cut and serve to the table with cream and seasonal garnish there is a \$3 per head charge (*conditions apply). If you are happy to cut and serve at the table yourselves, there is no charge. For special occasions, you may wish to display your cake. We can provide a cake table for a fee of \$100 per cake. You would also be welcome to provide your own cake table, please note that this will also attract a fee of \$100 per cake *subject to approval.

However no other external food or beverage is permitted to be brought into the venue e.g. Lollies, Chips, and Alcohol etc. Please speak to your coordinator about serving your celebration cake.

Decorations No decorations such as balloons and banners are permitted as we like to ensure all patrons have access to view our splendid surroundings. These decorative items are permitted for full venue exclusive functions.

Booking Cancellation Policy

Pax	Cancellation period	Cancellation penalty	Deposit - 14 days or less	Deposit - 14 days or more
1-9 pax	24 hours	Pre-authorisation	Pre-authorisation	Pre-authorisation
10-14 pax	48 hours	Pre-authorisation	Pre-authorisation	Pre-authorisation
15-39 pax or set menu booking	7 days	20% deposit	Full pre-payment	20% deposit + signed contract
40+ /Exclusive area	14 days	20% deposit	Full pre-payment	20% deposit + signed contract

Please note, on occasion, we may need to make some changes to our venue to stay in line with government restrictions. In this event, you may be required to amend or postpone your reservation with us. The safety of our guests and team is our priority and thus we will follow all government recommendations. We greatly appreciate your patience and thank you for your support.

House Policy Dress to impress, be nice and have fun! Please no muscle singlets, dirty workwear, dress up, swimwear, barefeet, club colours or intimidating dress. We want all our customers to have a great time so please respect our staff and patrons. We do not accept unpleasant or annoying behaviour, name dropping, shoving, play fighting or arguing. We like our neighbours so please do not disturb them or loiter after we close. We are an equal opportunity venue. No matter what race, age, creed, religion, colour, gender or sexuality you are, you must dress nice, play nice and be nice no matter who you are! We practice Responsible Service of Alcohol therefore we do not serve shots. We believe in quality not quantity. We reserve the right to refuse entry.

A full list of Terms and Conditions can be found on our website.

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