







## GENERAL INFORMATION

Mr McCracken is a stylish and contemporary addition to the Hyatt Place Hotel in Essendon Fields. Situated just 10kms from the CBD, it is the perfect place to relax, refuel and entertain. Featuring a European style menu, boutique beers, local wines and live music on the weekends Mr McCracken will be sure to impress.

	BAR LOUNGE	BAR EXCLUSIVE	RESTAURANT SEMI-EXCLUSIVE	RESTAURANT EXCLUSIVE
COCKTAIL	40	41 - 96	-	-
SEATED	-	-	39	40 - 75

### BAR LOUNGE

The Bar Lounge is designed for medium sized cocktail occasions incorporating the high bars and lounge area. For groups of 40 - 96 people, this is the perfect space to celebrate whilst enjoying the Mr McCracken cocktail menu.

### BAR EXCLUSIVE

The Main Bar can be booked exclusively for a larger style events. The space opens up to the alfresco dining area featuring the Mr McCracken outdoor fireplace. The main bar can accommodate groups of up to 96 guests.

### SEMI-EXCLUSIVE RESTAURANT DINING

Our restaurant is available for lunch or dinner reservations, this space can accommodate a small celebration of up to 39 guests. Bookings of 40 or more are required to book the restaurant exclusively.

### RESTAURANT EXCLUSIVE

The restaurant is a superb space for entertaining larger groups for seated events, this space is suitable for up to 75 guests.



*\*Please note, our spaces are currently running at a limited capacity to comply with current government restrictions.*







## SET MENU OPTIONS

\$60 shared entree + choice main + sides

\$60 choice main + shared dessert + sides

\$75 shared entree + choice main + shared dessert + sides + tea + coffee

### SHARED ENTREE

#### POLENTA FRIES (v)

Grana Padano, sage, onion, mayo

#### HUMMUS DIP (vg)

flatbread, qukes, radish

#### PROSCIUTTO DI PARMA (40G)

(16 mth) pickles, dijon, fennel grissini

#### WHIPPED MISO BUTTER (v)

sourdough, flake salt

### ASSORTED PIZZA + 5.0

shared pizza can be added to any set menu as an entree.

*gluten friendly pizza available on request +3.5*

*vegan cheese available on request +2.5*

### SHARED MAIN

*Available for groups of 30+*

*Select 2 items from the following:*

#### HUMPTY DOO BARRAMUNDI

celeriac, cous cous, wild mushroom

#### MBS 3+ JACK'S CREEK FLANK (lg)

haricot bean salad, smoked salsa verde

*\*served medium rare*

#### CIDER & MAPLE ROASTED PORK (lg)

heirloom carrots, whole grain mustard

*(v) vegetarian (lg) low gluten (vg) vegan*

### CHOICE MAIN

*Available for groups of 10-30*

#### RISOTTO (lg, v)

mushroom, mascarpone, thyme, grana

#### PRAWN & CLAM LINGUINI

cherry tomatoes, pine nuts, chilli, garlic

#### 300G MBS 3+ JACK'S CREEK FLANK (lg)

green peppercorn, potato, mushrooms

*\*served medium rare*

#### HUMPTY DOO BARRAMUNDI

celeriac, cous cous, wild mushroom

### SIDES

#### CABBAGE SLAW (v)

shallot dressing, grana

#### CHIPS (v)

with mustard mayo

### SHARED DESSERT

#### TODAY'S BEST FROMAGE

lavosh, dried fruit, whipped quince

#### PETIT FOURS

#### UPGRADE YOUR SHARED DESSERT TO CHOICE\* +5.0

#### BAILEYS CHOCOLATE CHEESECAKE

white chocolate ganache, chocolate sauce

#### EARL GREY PANNA COTTA (lg)

poached pear, oat and almond crumble





## LUNCH SET MENU

\$40 choice main + sides + dessert

*Available Monday - Friday 11.30am - 5pm*

*Groups of 10+*

### MAIN

*your choice of the following*

#### RISOTTO *(lg, v)*

mushroom, mascarpone, thyme, grana

#### GNOCCHI

wagyu bolognese, pangrattato, grana

#### MARGHERITA *(v)*

tomato base, mozzarella, basil

#### CAPRICCIOSA

tomato base, mozzarella, ham, olives, mushrooms

#### FUNGHI *(v)*

mozzarella, truffle, grana, rocket

#### DIAVOLA

tomato base, mozzarella, spicy salami, 'Nduja, olives, chilli

#### SALSICCIA

mozzarella, pork sausage, Italian broccoli, grana

#### GAMBERETTO

prawns, salsa rosa, tomato, rocket

### PIZZA EXTRAS

+ LOW GLUTEN BASE 3.5

+ VEGAN CHEESE 2.5

*(v) vegetarian (lg) low gluten (vg) vegan*

### SIDES

#### CABBAGE SLAW *(v)*

shallot dressing, grana

#### CHIPS *(v)*

with mustard mayo

### DESSERT

#### EARL GREY PANNA COTTA *(lg)*

poached pear, oat and almond crumble

## KIDS SET MENU

\$25 choice main + dessert + soft drink

*(12 years & under)*

### MAIN

*your choice of the following*

#### HAM & PINEAPPLE PIZZA

#### MARGHERITA PIZZA

#### PENNE BOLOGNESE

#### PENNE NAPOLI

#### FISH & CHIPS

#### CHICKEN & CHIPS

### DESSERT

#### ICE CREAM

*with chocolate or strawberry topping*

### + BOTTOMLESS SOFT DRINK





## CANAPÉ MENU

### COLD CANAPÉS

5.0 each

oysters, mignonette, lemon (lg)  
salmon crudo, shallot, fermented chilli, kewpie (lg)  
beef tartare, cassava, green chilli mayonnaise (lg)  
leek and roquefort tart, tomato, basil (v)  
hot smoked huon salmon rillette, dill, focaccia  
prosciutto di parma, grissini, whipped quince  
bruschetta, goat's curd, tomato, basil (v)

### HOT CANAPÉS

5.0 each

smoked cheddar and corn croquettes, chipotle, parsley (v)  
beef and burgundy pie, bacon, whipped quince  
roasted pumpkin and fetta pie, fried sage (v)  
bbq pork bao, coriander, hoisin  
porcini mushroom arancini, truffle salt, grana (v)  
pork and pistachio sausage roll, tomato chutney  
mushroom and leek spring roll (vg)  
chicken and coconut goujons, sweet chilli mayonnaise, coriander

### SUBSTANTIALS

10.0 each

lamb po'boy, cucumber yoghurt, salsa verde, torn mint  
fish taco, caper slaw, lemon, tartare  
beef slider, house pickles, smoked cheddar, brioche

### GRAZING

14.0 each

wagyu bolognese, gnocchi, grana, micro basil  
porcini mushroom risotto, truffle, sage (lg, v)  
fish and chips, tartare sauce, lemon

### GRAZING PLATTERS

assorted seasonal selection of gourmet pizza slices

21.0

### SWEET TREATS

5.0 each

lemon and raspberry tart, white chocolate, lemon balm (lg)  
passionfruit panna cotta, almond crumble, lemon balm (lg)  
chocolate brownie, cassis (lg)  
chocolate caramel mousse (lg)

*(1 piece per person, minimum of 20 pieces per item)*

## COCKTAIL PARTY PACKAGES

\$47 per head — assorted pizza, 6 x canapés, 1 x substantial

\$57 per head — assorted pizza, 8 x canapés, 1 x substantial

\$71 per head — assorted pizza, 8 x canapés, 1 x substantial, 1 x grazing

*(v) vegetarian (lg) low gluten (vg) vegan*





## BEVERAGES

We recommend pre-selecting a sparkling, 2 whites and 2 reds.

*Tap beer, soft drink and mineral water will be available.*

*Please contact your coordinator for a full wine list.*

### SPARKLING

Mr McCracken's Muse, Brut Cuvée	Multi Regional, SA	43.0
Lana, Prosecco	King Valley, VIC	50.0
Mumm Grand Cordon, Brut	Champagne, FR	95.0
The Lane 'Lois', Brut Rosé	Adelaide Hills, SA	69.0

### WHITES

Artigiano Venezie 2019, Pinot Grigio	Veneto, IT	53.0
Harewood Estate, Riesling	Great Southern, WA	57.0
Russian Jack, Sauvignon Blanc	Marlborough, NZ	49.0
Savaterre 2016, Chardonnay	Beechworth, VIC	120.0

### ROSÉ

Domaine Pierre De Prunet, Rosé	Languedoc, FR	55.0
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### RED

Curly Flat 'Cellar Release', Pinot Noir	Macedon Ranges, VIC	99.0
Buller Wines The Nook, Shiraz	Heathcote, VIC	49.0
Tellurian, GSM	Heathcote, VIC	60.0
Wild Duck Creek Estate, Cabernet	Heathcote, VIC	145.0
Kalleske 'Old Vine', Grenache	Barossa Valley, SA	125.0

## COCKTAILS

20.0

### BLUE HAWAIIAN

Malibu, blue Curaçao, pineapple juice, lime

### SUMMER BLUSH

Beefeater pink gin, St Germain, lime juice, egg whites, raspberry syrup

### GIN & ELDERFLOWER COLLINS

Hendrick's gin, St Germain, soda, lemon juice, white sugar

### WHITE CHOCOLATE & PASSIONFRUIT MARTINI

vanilla vodka, wild passion Alizé, white chocolate monin, passionfruit purée, ruby red grapefruit, egg white

### POMEGRANATE CRUSH

Beefeater dry gin, lime, white sugar, pomegranate, strawberry liqueur

### FRUIT AND NUT

Chambord, Frangelico, Disaronno Amaretto

## PITCHERS

38.0

### PIMM'S

### SANGRIA

### APEROL SPRITZ

### STRAWBERRY GIN SMASH

**CLASSIC COCKTAILS AVAILABLE  
UPON REQUEST**



# BOOKING GUIDELINES

## MENU SELECTION

- All menu items are subject to change according to seasonality and availability.
- Menu selections, guest numbers and dietary requirements must be received a minimum of 10 days prior to the event date.
- 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 10 days prior to the event 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.
- 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.
- No external food or beverage can be consumed on the property with the exception of a celebration cake.
- Cake policy:
  - BYO cake. \$3pp cakeage fee inclusive of storage & plating with cream and seasonal garnish
  - BYO cake. No service, no cakeage fee
  - Cake table. \$100 per cake

## HOUSEKEEPING

To ensure all of our guests have a pleasant experience we do not allow:

- Inappropriate behaviour, games, decorations, activities or novelty items.
- Decorative items that may interrupt the splendid view including balloons and large floral arrangements. Exceptions are made for full venue exclusive events.

## TO BOOK

- To book your event, a signed contract and payment is required as outlined below:
  - 15 days or more: 20% deposit of your menu selection or minimum spend
  - 14 days or less: Full payment of your menu selection or minimum spend
- Confirmation - the number of guests confirmed 7 days prior to your event will be the final numbers. No refunds will be given to late cancellations.
- Exclusive events require a minimum spend amount. This amount is to be met with your menu selection. Should the minimum spend not be reached, the remaining amount will be charged as room hire.
- All minimum spends must be paid in full 7 days prior to the event.

## CANCELLATION POLICY

TYPE OF EVENT	CANCELLATION PERIOD	CANCELLATION PENALTY
Semi-exclusive	7 days	20% deposit
Exclusive	14 days	20% deposit

## HOUSE POLICY

Dress to impress, be nice and have fun! Please no muscle singlets, dirty workwear, dress up, swimwear, bare feet, 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