

vesp̄r
BISTRO & BAR



A TASTE OF THE MEDITERRANEAN ISLANDS

EVENTS







AT THE HEART OF TOORAK ROAD'S EUROPEAN HUB

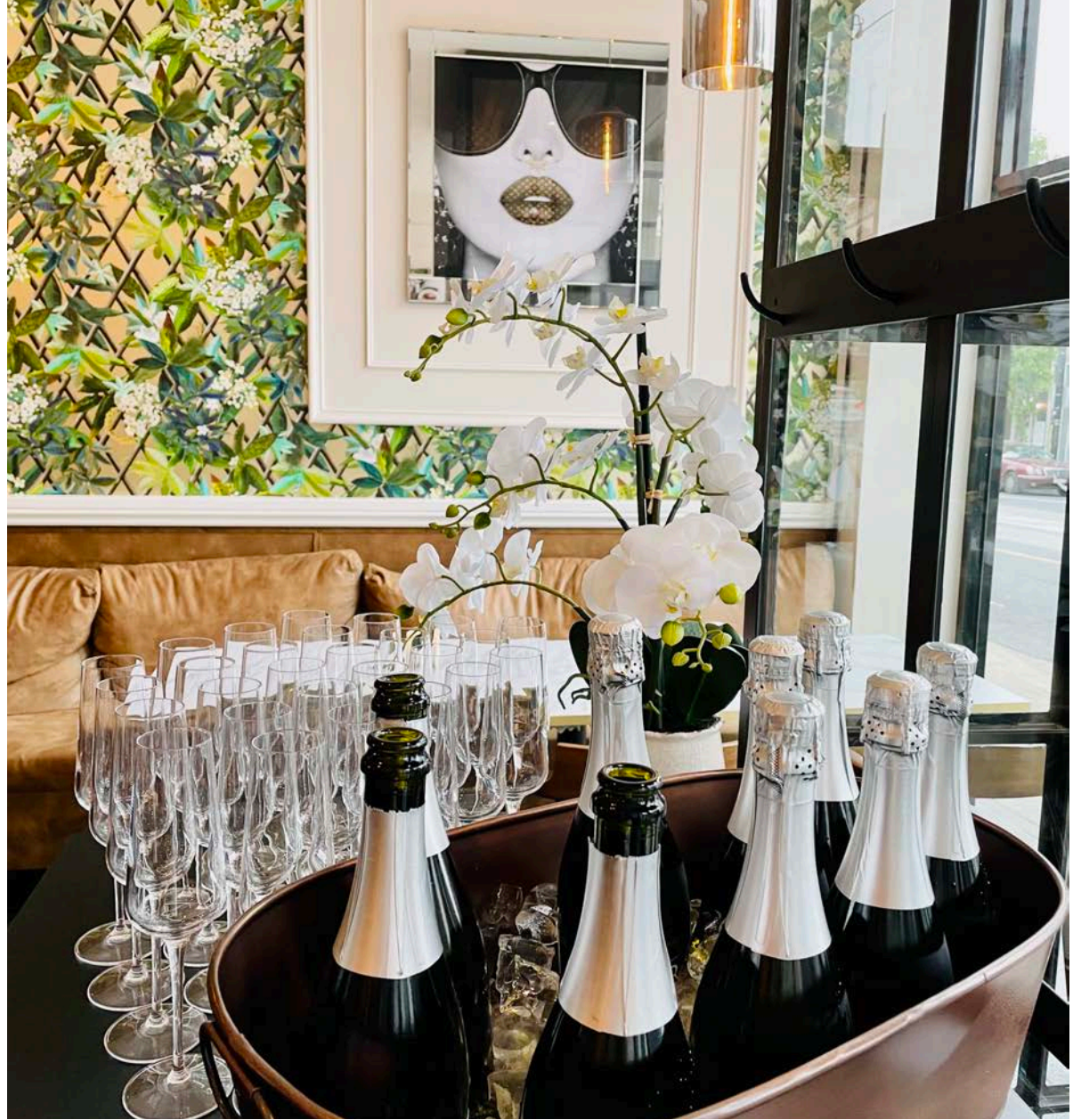
This new ultimate residents' eatery in the neighbourhood hub of South Yarra whisks your senses across the azure waters of the Mediterranean islands, with plates full of flavour and vibrant colour influenced by the islands of Greece, Spain, Italy, Portugal and the south of France.

Located in a terrace on fashionable Toorak Road, Vesper combines modern European charm and elegance with a contemporary approach to polished dining.

RESERVATIONS OF 16 OR MORE ARE CONSIDERED EVENTS

AND WE CAN CATER FOR UP TO 70 PEOPLE







THE
DINING
ROOM

VESPER

BISTRO & BAR



The Dining Room at Vesper provides an exclusive backdrop for a larger event should you wish to entertain in this stylish room overlooking fashionable Toorak Road. Providing full access to your own bar as well as views directly into the kitchen, this is an elegant space for any special occasion.

MAX CAPACITY 45 GUESTS FOR SEATED DINING
MAX CAPACITY 70 GUESTS FOR COCKTAIL EVENT



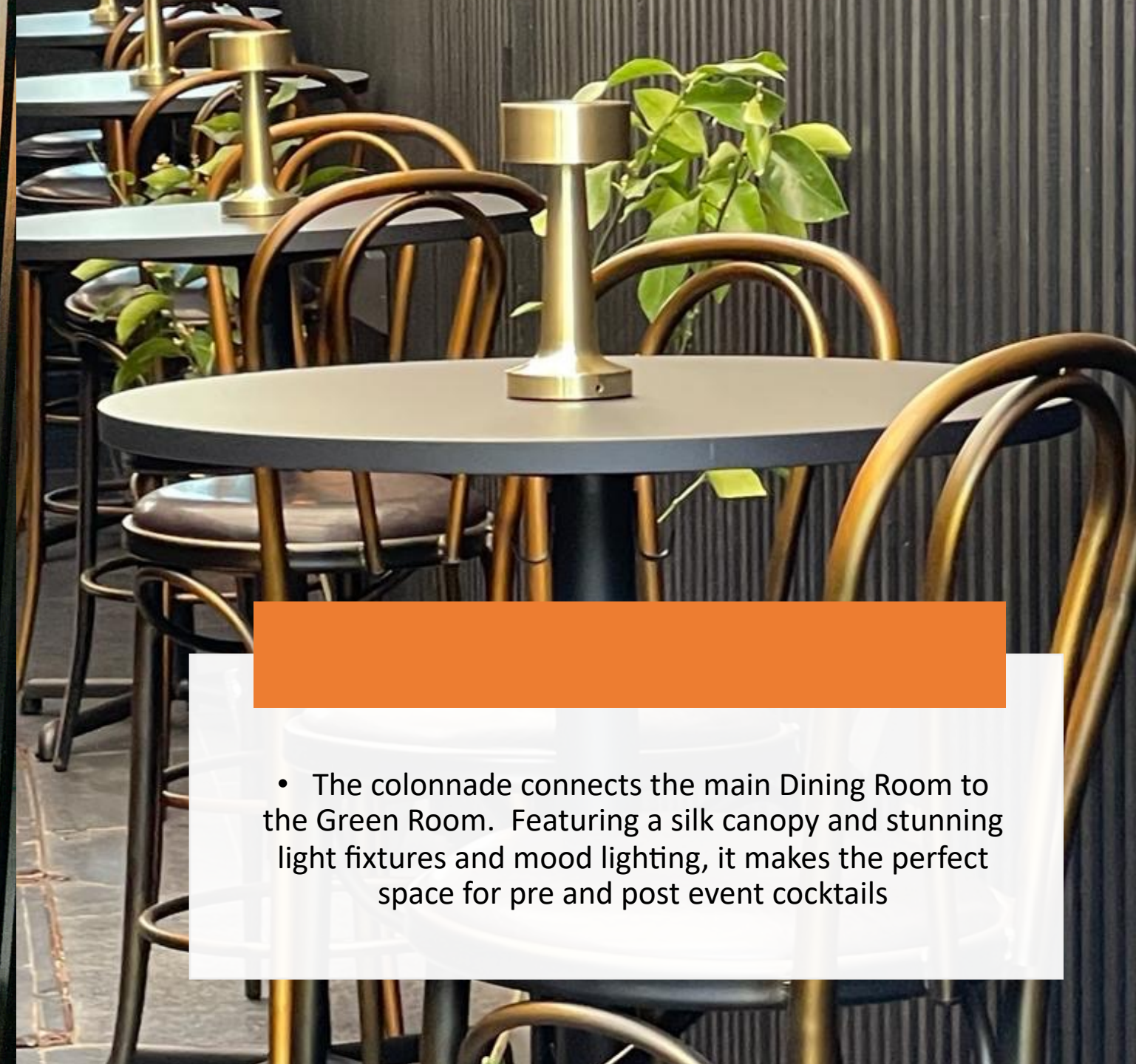




MOMENT



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- The colonnade connects the main Dining Room to the Green Room. Featuring a silk canopy and stunning light fixtures and mood lighting, it makes the perfect space for pre and post event cocktails



THE
GREEN
ROOM

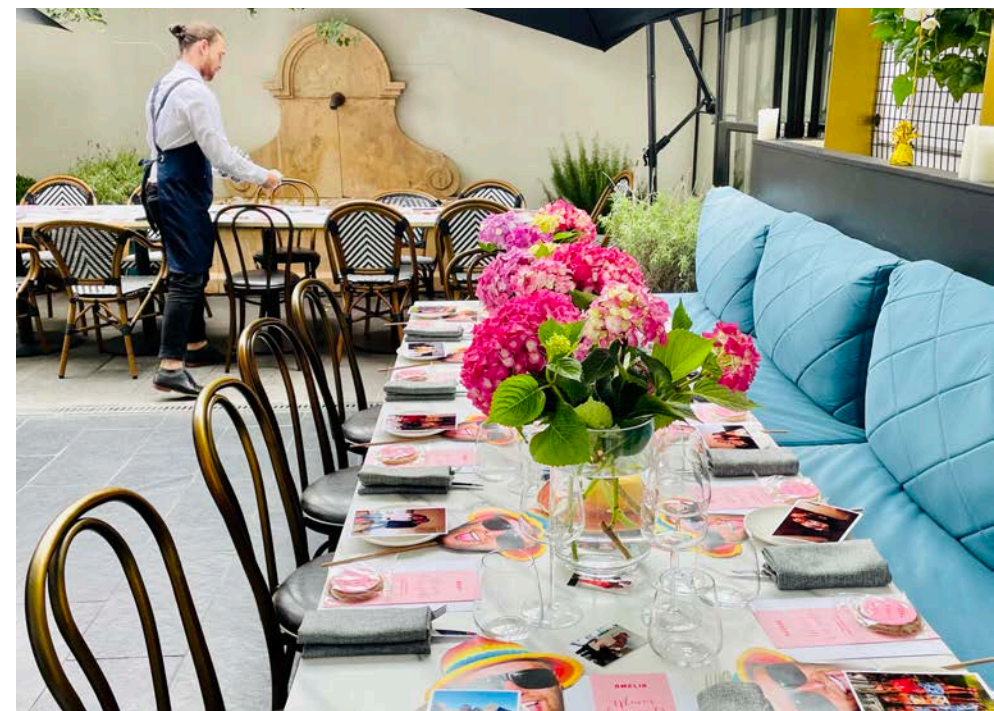


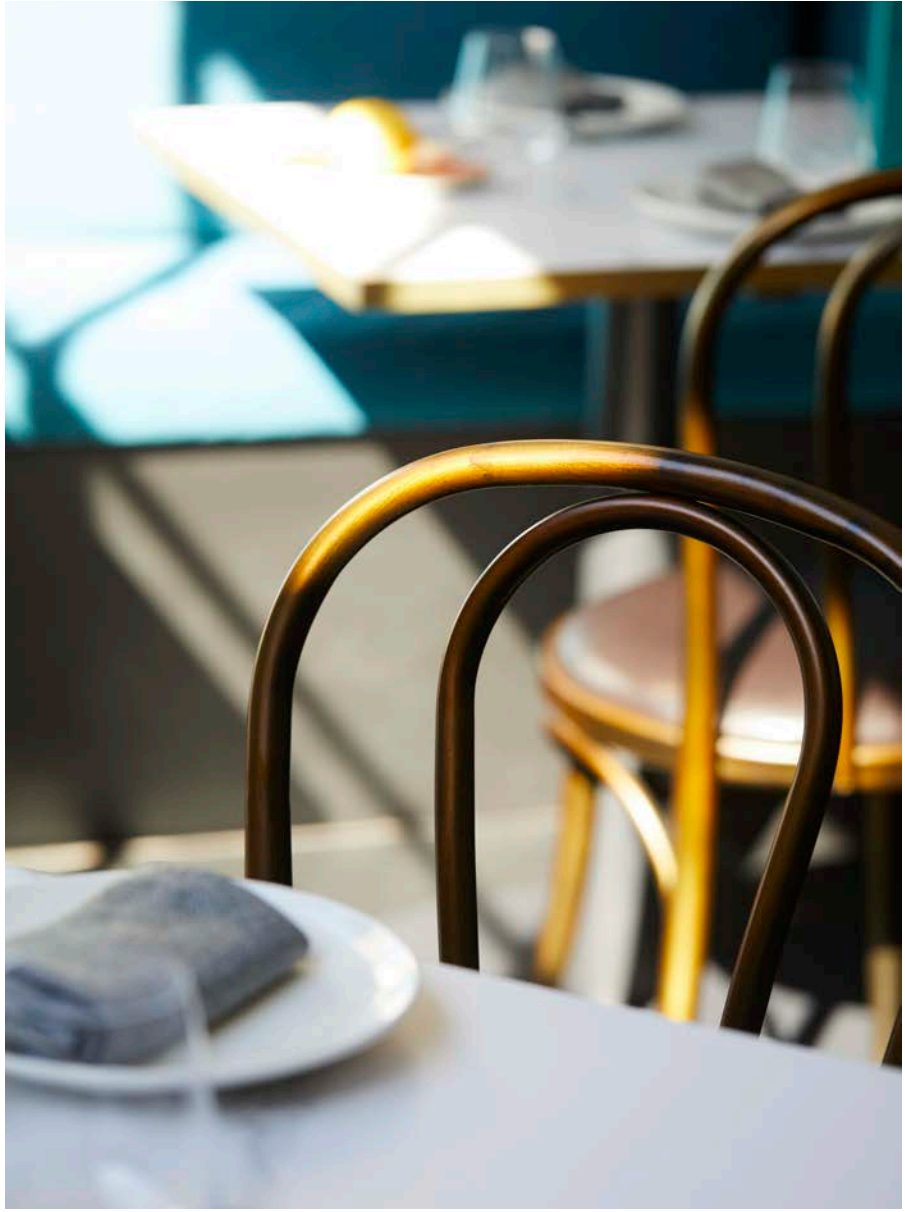
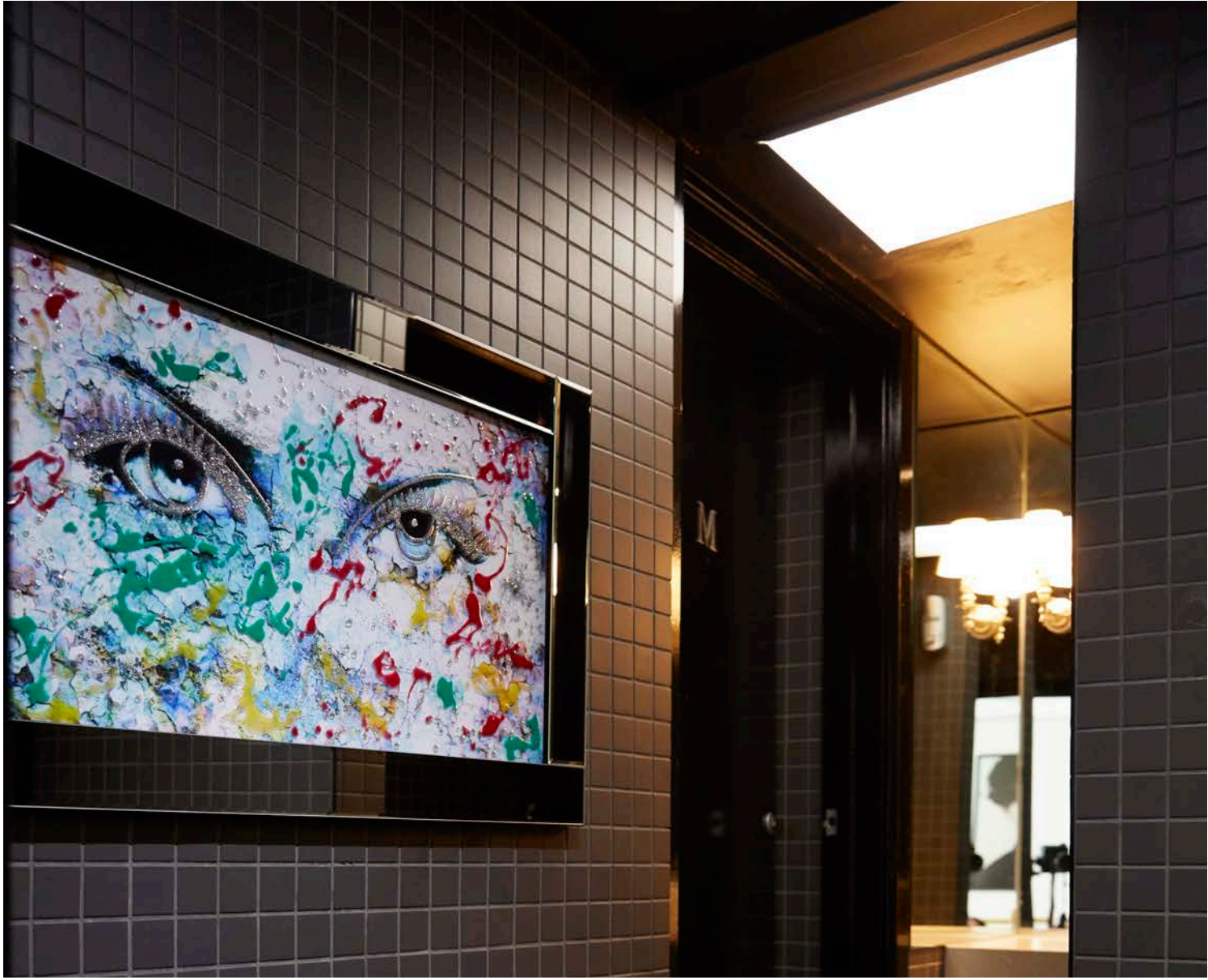
ONE OF SOUTH YARRA'S BEST-KEPT SECRETS.....

.....is revealed as you move through to the beautiful Green Room at the rear of Vesper Bistro & Bar. You will experience a feeling of being embraced by this private Mediterranean dining oasis, featuring aqua banquette and polished bistro seating, French provincial touches, a dedicated bar and opening up to a delightful courtyard, fountain and cascading greenery..... and you never know who you are going to meet backstage in The Green Room! (*Maybe Eva Green aka Vesper* 😊)

MAXIMUM CAPACITY 30 GUESTS FOR SEATED DINING

MAXIMUM CAPACITY 50 GUESTS FOR COCKTAIL EVENT







MENU



OUR MENU IS A TRIBUTE TO THE VIBRANT, EXQUISITE FLAVOURS OF THE MEDITERRANEAN ISLANDS!

Our menu is a journey through the Mediterranean by both land and sea, finished with an island-focused approach to each dish.

The cuisine has a story, much like those told by fishermen across the Aegean, reflected in light overtones, plates full of colour, attention to composition, and a food profile that engages all the senses.

Choose from an enticing selection of small dishes from the Raw Bar, Entrées & Mains, desserts and of course gelato!







CHEF DE CUISINE FRANCESCO CASTELLANA

Francesco originated from Bari, Italy, and has had an acclaimed career traversing the globe and part of an exclusive culinary team at some of the world's most recognised dining establishments, including Thomas Keller Per Se in New York, and working alongside Shannon Bennet at Vue Du Monde in Melbourne.

He has extraordinary flair, passion and skill in Mediterranean cuisine and is now leading the culinary direction and dynamic team at Vesper Bistro & Bar



PRICING



VESPERIENCE EVENT MENU

Chef's selection of Mediterranean flavors

SEATED EVENT ONLY

\$99 PER PERSON - 5 DISH SHARING MENU

STARTERS

Ned's sourdough baguette with olive oil butter

Hiramasa kingfish crudo with spicy citrus salad

Brandada de bacalao & savoury churros

ENTRÉE

Burrata, squash & smoked sourdough panzanella

MAIN

Corsican style slow cooked veal, pancetta, peppers & olives

Seasonal side

DESSERT

Buffalo yogurt custard, baklava praline & date ice cream

\$129 PER PERSON - 8 DISH SHARING MENU

STARTERS

Ned's sourdough baguette with olive oil butter

Oysters with Mediterranean ponzu

Hiramasa kingfish crudo with spicy citrus salad

Brandada de bacalao & savoury churros

ENTRÉE

Burrata, squash & smoked sourdough panzanella

Baked cauliflower & Piri Piri sauce

MAIN

Corsican style slow cooked veal, pancetta, peppers & olives

Seasonal side

DESSERT

Buffalo yogurt custard, baklava praline & date ice cream

Vesper chocolate trifle

VESPERIENCE SHARING MENU

ALTERNATIVE ITEMS*

*Prices listed refer to sharing style only

SEATED EVENT ONLY

STARTERS & ENTRÉE

	REPLACEMENT	ADDITION
Cured trout & Padron peppers emulsion	--	\$10pp
Pearls & Caviar - Yarra Valley canape trio	\$30pp	\$45pp
Sweet corn ravioli, pea, & lemon	\$8pp	\$12pp
Seasonal risotto	\$6pp	\$10pp

MAINS & VEGETABLES

	REPLACEMENT	ADDITION
Snapper, potato & salmoriglio	--	\$15pp
Herb stuffed chicken breast, melitzanosalata	--	\$15pp
Beef short rib, onion & mushroom	\$10pp	\$20pp
Lamb neck, pistachio crust, tyrokafteri	\$10pp	\$20pp
Beetroot, freekeh & pine nuts hummus	\$5pp	\$16pp
Zucchini, kale & basil pesto	\$5pp	\$16pp

DESSERT

	REPLACEMENT	ADDITION
Vesper chocolate trifle	\$5pp	\$10pp
Lemon pudding, basil & amaretto	--	\$10pp
Baba savarin, pear & mascarpone	\$6pp	\$12pp
Torta caprese with Dates ice cream	--	\$10pp

OTHERS

*Available as additional only

Oyster station	\$25pp
Cheese station	\$28pp
Petit fours station	\$16pp



CANAPÉ EVENT MENU

Chef's selection of Mediterranean flavors

STAND UP EVENT ONLY

\$55 PER PERSON

5 CANAPÉ FOR 2 HOURS

One piece of each canapé per person

Chickpeas panisse with melitzanosalata

Tiropita (Greek cheese pie)

Fish market tartare with citrus salad & puffed rice

Savoury churros, bacalao & oyster emulsion

Lamb pinchos with peppers and walnut salsa

\$75 PER PERSON

8 CANAPÉ FOR 3 HOURS

One piece of each canapé per person

Chickpeas panisse with melitzanosalata

Tiropita (Greek cheese pie)

fish market tartare with citrus salad & puffed rice

octopus & potato crispy sandwich

Savoury churros, bacalao & oyster emulsion

Seafood cuoppo with tartare sauce

Lamb pinchos with peppers and walnut salsa

Lemon meringue tartelette

ALTERNATIVE ITEMS FOR THE CANAPÉ MENU

STAND UP EVENT ONLY

STANDARD

	REPLACEMENT	ADDITION
Polenta chips with olive tapenade	--	\$9pp
Spanakopita tartelette	--	\$9pp
Mozzarella in Carrozza with anchovies	--	\$11pp

SUBSTANTIAL

	REPLACEMENT	ADDITION
Seasonal risotto	\$8pp	\$12pp
Octopus & chorizo mini souva	\$12pp	\$18pp
Vesper pastitsio	\$10pp	\$14pp
Beef kalamaki with tyrokafteri (skewers)	\$10pp	\$14pp

PREMIUM

	REPLACEMENT	ADDITION
Oysters with Mediterranean ponzu	\$4pp	\$8pp
Jamon Iberico & leek croquette	\$6pp	\$12pp
Smoked salmon cornetts with caviar	\$12pp	\$20pp
Pearls & Caviar - Yarra Valley canape trio	\$30pp	\$45pp

DESSERT

	REPLACEMENT	ADDITION
Sfinci (Assorted mini doughnuts)	--	\$8pp
Crème brulé choux (bigné)	\$4pp	\$8pp
Chocolate mousse & hazelnut crumb	\$5pp	\$10pp
Ricotta & citrus cannoli	\$6pp	\$12pp
Tiramisu cigars	\$6pp	\$12pp

**Prices listed refers to 1 piece per person*

BEVORAGE





APERITIFS & COCKTAILS

MEDITERRANEAN VESPER MARTINI 22

Four Pillars Olive Leaf Gin, Beluga Noble Vodka, rosemary & thyme

THE SPANIARD 22

Quiles Primitivo, Campari, Tanqueray Gin

KOSMOS 20

Vodka, Skinos Mastiha, lime, cranberry juice

CHERRY ESPRESSO MARTINI 22

Vodka, Marionette Cassis, coffee liqueur, fresh espresso

PLOMARI OUZO 200ML CARAFE 48

served with ice and water

ALCOHOL FREE

SEEDLIP GROVE & COASTAL TONIC	11
ALCOHOL FREE AMARETTO SOUR	14
ALCOHOL FREE ESPRESSO MARTINI	14
STRANGE LOVE & SAN PELLEGRINO SOFT DRINKK, COCA COLA	6

SPARKLING WINE & CHAMPAGNE

NV Chandon Brut Rosé	Yarra Valley, VIC	85
2019 King River Estate Prosecco	King Valley, VIC	62
2018 Little Vespa Moscato	King Valley, VIC	55
2020 Harvest by Unico Zelo Blanc de Blanc	Adelaide Hills, SA	73
NV Salatin Prosecco	Veneto, IT	62
2020 Astoria 'Butterfly' Prosecco Extra Dry Rosé Millesimato	Veneto, IT	67
NV Fleury Blanc De Noir	Fleury, FR	190
NV D. Mitnacht Freres Crémant d'Alsace Brut	Alsace, FR	120

WHITE WINE

2020 Bailieu Chardonnay	Mornington Peninsula, VIC	88
2018 Nunc Pinot Gris	Yarra Valley, VIC	78
2019 Borrowed Cuttings Picpoul Blanc	Cowra, NSW	68
2019 Voyager Estate Sauvignon Blanc Semillon	Margaret River, WA	76
2019 Domaine des Malandes Petit Chablis	Bourgogne, FR	120
2019 Fondo Antico 'Grillo Parlante' Grillo	Sicily, IT	75
2019 Vin Uva Pinot Grigio	Sicily, IT	66
2019 Contini 'Tyrnos' Vermentino di Sardegna	Sardinia, IT	88
2020 Poggio Anima Pecorino di Chieti	Abruzzo, IT	64
2020 Régis & Sylvain Chenin Blanc	Val de Loire, FR	82
2019 Celler del Roure 'Cullerot' Verdil Blanco Blend	Valencia, SP	90
2018 Skouras St. George Moscofilero	Peloponnese, GR	68

ROSÉ & SKIN CONTACT

2021 Dominique Portet Fontaine Merlot, Shiraz, Cab Sav	Yarra Valley, VIC	66
2021 Spinifex Grenache Mataro Cinsault	Barossa Valley, SA	75
2020 D. Debussy 'Rameau d'Or' Cinsault, Grollo, Syrah	Provence, FR	87
2020 Cullen 'Amber' Sauvignon Blanc Semillion - orange	Adelaide Hills, SA	110
2020 Harvest by Unico Zelo Pinot Gris - skin contact	Adelaide Hills, SA	72
2019 'Pazza' By Kerri Thompson Riesling - skin contact	Watervale, SA	87

RED WINE

2018 Wild Fire Pinot Noir	Yarra Valley, VIC	74
2017 Place of Changing Winds n°2 Syrah	Heathcote, VIC	82
2019 Moore's Hill Pinot Noir	Moore's Hill, TAS	84
2020 Tom Foolery Young Blood Shiraz	Barossa Valley, SA	94
2019 Yangarra Estate 'Noir' GSM Blend	McLaren Vale, SA	74
2018 Torbreck 'The Struie' Shiraz	Eden Valley, SA	135
NV Haan Estate 'The Scamp' Petit Verdot Malbec	Barossa Valley, SA	68
2019 Cullen Cabernet Sauvignon Merlot	Wilyabrup, WA	110
2019 Contini 'Tonaghe' Cannonau di Sardegna Grenache	Sardinia, IT	98
2014 Domain Ann Parent Bourgogne Rouge Pinot Noir	Burgundy, FR	135
2018 François Labet 'Île de Beauté' Pinot Noir	Corsica, FR	86
2019 Vin De France 'Uva Non Grata' Gamay Noir	Lyon, FR	68
2018 Celler Del Roure 'Vermell' Mandó Tinto Blend	Valencia, SP	92
2017 Gentilini 'Eclipse' Mavrodaphne	Kefalonia, GR	110

SWEET WINE & FORTIFIED

2020 Frogmore Creek Iced Riesling - 375ml	Frogmore Creek, TAS	66
Muscat of Limnos	Limnos, GR	42
Samos Vin Doux - 375ml	Samos, GR	48
Oenomelo Dyonisos	Peloponnese, GR	42
All Saints Rutherglen 5 yo Muscat - 375ml	Rutherglen, VIC	66
Pennyweight Gold	Beechworth, VIC	55
Pennyweight Reserve Ruby	Beechworth, VIC	55

BEERS

CROWN LAGER – BOTTLE	9
LITTLE CREATURE PALE ALE – BOTTLE	11
ESTRELLA DAMN BARCELONA LAGER – BOTTLE	10
APPLE THIEF PINK LADY CIDER – BOTTLE	9
PRICKLY MOSES LIGHT BEER – CAN	9

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BISTRO & BAR

CONTACT

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