



Oscar's Function Package Kit

*Oscar's
Table*

Oscars Table Functions

Melbourne's reputation for providing a level of cosmopolitan food mixed with a level of service, setting the bench-mark in Australia, now has something new to boast about.

Sporting a Modern-New Age feel, with a young, dynamic team creating a 'flavors of the world' experience, Oscars Table is situated in the heart of New Quay, making it the "Pearl" of the Docklands precinct.

Whether you're enjoying the spectacular Harbor views, whilst enjoying our sumptuous function breakfasts, or grazing on gourmet Continental canapés on our heated Promenade deck, from exciting – happening Birthday's, to grand 'Waterfront' Wedding celebrations, the Oscars table's team is committed to making your event a memorable one.

With Award winning Executive Chef Phong Nguyen holding the reins, Oscars table's comprehensive event menus are suited to all occasions.

Or if you would prefer something more individual, we are more than happy to discuss your personal requirements over a coffee and devise a menu exclusively for your occasion.



Event Suggestions

Cocktail Functions
Corporate and Private Dining
Breakfast, Lunch and Dinner
Themed Events
Weddings
Conferences upon request
Tailored packages designed upon request

Capacities:

Banquet Style Seating - 110 guests
Banquet Style Dinner Dance – 80 guests
Stand Up Cocktail Function – 150 guests

Hours Of Opening:

Monday to Thursday noon – late
Friday to Sunday 8am - late
Open for breakfast, lunch and dinner
Fully Licensed

Smoking:

Oscars table is a non smoking venue, provisions are made for smokers in outdoor areas.



Cocktail Menu

Minimum guests: 25

Cocktail Package One

- Selection of 2 cold canapés and 3 hot canapés
- House beverages
- Served for duration of 2 hours
- ▶ \$50 per person

Cocktail Package Two

- Selection of 3 cold canapés and 4 hot canapés
- Served for 3 hours
- House beverages
- Served for duration of 3 hours
- ▶ \$70 per person

Cold Items

- Freshly shucked oysters with lemon
- Selection of dips, crudités and olive oil
- Slow cooked octopus on rye, radish, dill aioli
- Beef tartar served on peppered crouton
- Pintxo of olive, fetta, white anchovies and piquillo peppers
- Chicken ceasere salad
- Prawn cocktail

Hot Items

- Spiced lentil and potato samosa
- Roasted duck and mushroom tart
- Son in law eggs, tamarind and chilli caramel, dried prawn
- Indonesian spicy beef skewers
- Chicken satays
- Mini fish and chips
- Sweet corn and saffron arancini
- Crumbed pork hock, herb aioli

Something Sweet

- Flourless chocolate torte
- Mini lemon curd tarts
- ▶ \$5.00 per person

An Oscars shared experience

Option 1

5 courses (Sharing Plates only)

▶ \$40 per person

Example

- Charred asparagus, poached egg, chimichurri, lemon
- Cerviche of market fish, tomato gazpacho, finger lime, chilli, flying fish roe
- Spiced lamb cutlets with romesco sauce
- Chicken ribs, lemongrass, chilli, garlic, spring onion salad
- Beef rib, Vietnamese style slaw, fried shallots, crushed peanuts, charred lime

Option 2

4 courses (2 share plates, 1 alternating main, 1 dessert)

▶ \$60 per person

Example

- Chicken ribs, lemongrass, chilli, garlic, spring onion salad
- Tuna tataki, wasabi mayo, pickled radish and sesame
- Scotch fillet, café de paris butter, thrice cooked potatoes
- Pan fried snapper, capsicum puree, charred asparagus, squid ink crumbs
- Flourless chocolate torte, pistachio ice cream

With matching wines

▶ Add \$25 per person



Set Dinner Menu

On Arrival

- Grilled Bread with Olive Oil and Balsamic

Starters

- Grilled kefalograviera cheese, panzanella, balsamic reduction, evoo
- Chicken ribs, lemongrass, chilli, garlic, spring onion salad
- Korean style slow cooked cuttlefish

The Main Plate

- Fish of the day, pimienta puree, charred asparagus, squid ink crumbs, lemon dressing
- Prime Scotch Fillet with café de Paris butter, jus, thrice cooked potatoes
- Roasted Chicken Breast served on potato puree, beetroot reduction and goats cheese
- Ratatouille served on crisp polenta and roasted roma tomatos

Dessert

- Vanilla pannacotta, shortbread and berry compote
- Flourless chocolate torte, pistachio icecream

- ▶ \$50 per person
(your guests to choose one dish from each course on the evening)



Oscar's Table Beverage Packages

Basic Package

- Peroni Red Lager & Boags Premium Light
- Oscar's Shiraz, Pinot Grigio, Sparkling Brut
- Soft Drink & Juice

Basic Package

- 2 Hour ▶ \$24 per person
- 3 Hour ▶ \$32 per person
- 4 Hour ▶ \$40 per person

Standard Package

- Peroni Red Lager, Crown Lager & Boags Premium Light
- Monteiths Crushed apple cider
- Chrismont Prosecco, Insight Sauvignon Blanc, Cape Baron Shiraz
- Soft Drink & Juice

Standard Package

- 2 Hour ▶ \$26 per person
- 3 Hour ▶ \$34 per person
- 4 Hour ▶ \$42 per person

The Wilde Package

- 4 Pines Kolsch, Dos Blockos Pale Ale & Boags Premium Light
- Pipsqueak Apple Cider
- Madam Coco Champagne, Lawsons Dry Hills Sauvignon Blanc, Juniper Chardonnay, Olivias Little Hill Pinot Noir & Flynn's Lewis Road Shiraz
- Soft Drink And Juice
- Mineral Water On "endless Pour"

The Wilde Package

- 2 Hour ▶ \$35 per person
- 3 Hour ▶ \$43 per person
- 4 Hour ▶ \$51 per person

All Oscar's Table Packages Come With Tea & Coffee Inclusive.

Extras

- basic spirits ▶ \$14 per person
 - Cocktail ▶ \$10 p/p
- (On arrival created for your event)

Beverages are subject to change based on availability

