



# Cutler & Co. Dining Room

Cutler & Co. Dining Room is located in an old metal works factory on Gertrude Street, Fitzroy. Opened in February 2009 by Chef Andrew McConnell, the restaurant reflects his passion for exceptional produce and memorable dining experiences.

From an intimate birthday celebration to a grand wedding, christening or corporate lunch or dinner, Cutler & Co. can cater for your individual needs. We will work with you on a unique menu specific to your event and the advice of our sommeliers will ensure the perfect wine match.

The restaurant is available for exclusive hire for lunch or dinner, seven days a week.

Cutler & Co.

Cutler & Co. Dining Room is a versatile space that can be tailored to suit both corporate functions and private celebrations of varying sizes with a capacity of 80 guests for a sit down event, or 140 guests for a cocktail style event.

Seating up to 40 guests, our private dining room is ideal for business dining or personal celebrations. Elegantly partitioned by floor to ceiling metal and glass archways, the dedicated private space can be closed off for ultimate privacy, or the doors can be left open for those that wish to be absorbed in the atmosphere of the dining room.

Beverage can be offered on consumption or as a package designed with your preferences in mind.

Our experienced events team can meet with you personally to guide you through your function. We would be delighted to host your next occasion and look forward to hearing from you.

#### EVENTS AT CUTLER & CO.

Cutler & Co. offers a classic three course menu, four course menu and our seasonal Chef's Selection degustation menu. Your menu can be customised to your event with additional items listed on the following page.

For any further information regarding your menu options, please do not hesitate to be in touch with our events team.





3 COURSE MENU \$100 PER PERSON

Guests are served an individually plated entreé, main and dessert. Your guests have a choice from two options on the day.

ENTREÉS

Please select two

Jerusalem artichokes, whipped pine nut & pickled pear

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream

Grilled calamari, oyster sauce, cucumber & lemon verbena

MAIN COURSE

Please select two

Mushroom pithivier, aged Comté, salt baked celeriac & fine herbs Milk fed veal rack, sweetbreads, macadamia cream & maple Steamed rock flathead, dashi sauce, mussels, leek & seaweed

DESSERTS

Please select two

Chocolate délice

Citrus vacherin, crème fraiche & lemon verbena Apple confit terrine, burnt butter ice cream, oat biscuit 4 COURSE MENU \$130 PER PERSON

Guests are served a pre-selected first & second course with a choice of main course and dessert on the day.

FIRST COURSE

Jerusalem artichokes, whipped pine nut & pickled pear

SECOND COURSE
Please select one

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream Grilled calamari, oyster sauce, cucumber & lemon verbena

MAIN COURSE
Please select two

Mushroom pithivier, aged Comté, salt baked celeriac & fine herbs Milk fed veal rack, sweetbreads, macadamia cream & maple Steamed rock flathead, dashi sauce, mussels, leek & seaweed

DESSERTS

Please select two

Chocolate délice
Citrus vacherin, crème fraiche & lemon verbena
Apple confit terrine, burnt butter ice cream, oat biscuit

CHEFS SELCTION DEGUSTATION \$150 PER PERSON

Our signature seasonal degustation menu.

Duckfish crudo, pickled radish, fresh wasabi, salmon roe & cream

WA marron, grilled cos & fermented cabbage

Dry aged duck breast, quince, liquorice & mead sauce

Jerusalem artichokes, whipped pine nut & pickled pear

Roast suckling pig, sweet & sour onions

Desserts!

We accommodate for all dietary requirements and allergies. All dishes are subject to seasonal change and availability.

#### TAILOR YOUR MENU

Customise your menu with additional shared dishes, arrival canapés, fresh seafood or a curated cheese platter.

Our events team are happy to speak with you and assist in creating a custom menu for your event.

#### LARGER DISHES TO SHARE

Substantial main dishes designed to be shared, served with seasonal sides.

#### DRY AGED 1.1KG O'CONNOR RIB-EYE

Seared on the wood grill & carved to share

#### SALT BAKED CHICKEN

Corn fed chicken, salt baked and served with bacon wrapped leg

## SUCKLING PIG

Roast 1/4 of suckling pig with your choice of fore or hind quarter

Prices vary dependent on your party size and menu selection.

#### ADDITIONAL ITEMS

A selection of optional additions to tailor your menu to your event.

#### ARRIVAL CANAPÉS

Your guests enjoy time to mingle with a drink and our chef's selection canapés upon arrival \$20 per person

#### OYSTERS

The best oysters of the day, served with mignonette and lemon cheek

\$ market price

#### FRUITS DE MER

A platter of daily seafood presented on crushed ice, accompanied by traditional condiments \$38 per person

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#### MEATSMITH CHARCUTERIE

A selection of artisanal cold cuts & delicatessen products from our speciality butcher, Meatsmith

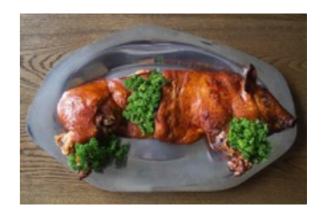
CHEESE COURSE

We offer a variety of cheeses sourced and matured by our cheesemonger

\$18 per person







### STANDING EVENTS

We cater for cocktail style events for up to 140 guests. Our canapé menu can be tailored to your event, with a selection of roaming canapés, and plated substantial dishes.

Additionally, your guests can graze on speciality Meatsmith charcuterie, a curated cheese selection, freshly shucked oysters or seasonal fruits de mer.





\$90 per person

CANAPES

Parmesan, celery & bottarga

Ortiz anchovy on toast

Confit tuna belly & chorizo crostini

Donuts, sour cream & salmon roe

Cheese biscuit, fromage blanc & porcini

Asparagus tart, scallop & chives

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SUBSTANTIAL CANAPES

John Dory, seaweed butter & eggplant

Grilled beef short rib, parsnip & parsley

SWEET

Pistachio macaron

Chocolate tart, cultured cream

We accommodate for all dietary requirements and allergies. All dishes are subject to seasonal change and availability. ADDITIONAL GRAZING ITEMS

A selection of items which can be displayed for your guests to graze.

OYSTERS

The best oysters of the day, served with mignonette

and lemon cheek

FRUITS DE MER

A platter of daily seafood presented on crushed ice, accompanied by traditional condiments

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MEATSMITH CHARCUTERIE

A selection of artisanal cold cuts & delicatessen products

from our speciality butcher, Meatsmith

CHEESE SELECTION

We offer a variety of cheeses sourced and matured by our

cheesemonger

Prices vary dependent on your party size.

ADDITIONAL CANAPES

ADDITONAL CANAPE

- \$7 per person

ADDITONAL SUBSTANTIAL CANAPE

- \$16 per person

## BEVERAGE PACKAGES

Make your selection easy by choosing from one of our classic beverage packages. Alternatively our experienced sommelier can help you craft the perfect drinks selection to complement your choice of menu.

Below is a sample of our most popular beverage package. All of our beverage packages include mineral water, tea & coffee, beer and soft drinks.

1 sparkling, choice of 2 white wines and 2 red wines Mineral water, 1 heavy beer, 1 light beer, soft drinks, tea & coffee

NV	Delamere Vineyards	Northern Tasmania
2016	Gold Sounds Riesling	Clare Valley SA
2015	Mahi Sauvignon Blanc	Marlborough NZ
2016	Maude Pinot Gris	Central Otago NZ
2016	Kerri Greens Chardonnay	Mornington Vic
2015	Jack Rabbit Pinot Noir	Geelong Vic
2014	Penley Estate Tolmer Cabernet Sauvignon	Coonawarra SA
2015	Gran Cerdo Tempranillo	Rioja Esp
2014	Woodstock Shiraz	McLaren Vale SA

\$85 per person





Below is a sample of our premium beverage package that can be tailored to suit your event. Our Sommelier is on hand to assist you with your selection.

Champagne, choice of 2 white wines and 2 red wines Mineral water, 2 heavy beers, 1 light beer, soft drinks, tea & coffee

NV	Taittinger Brut	Champagne Fra	
2016	Grosset 'Alea' Riesling	Clare Valley SA	
2015	Cullen 'Mangan' SB/S	Margaret River WA	
2016	Kerri Greens Chardonnay	Mornington Vic	
2014	Domaine Besson Chablis	Burgundy Fra	
2013	Bellvale 'Quercus Vineyard' Pinot Noir	Gippsland Vic	
2013	Telmo Rodriguez 'Corriente' Tempranillo blend	Rioja Esp	
2012	Crawford River Cabernet Merlot	Henty Vic	
2014	Woodstock Shiraz	McLaren Vale SA	

\$135 per person

Beverage selections are subject to vintage changes and availability.

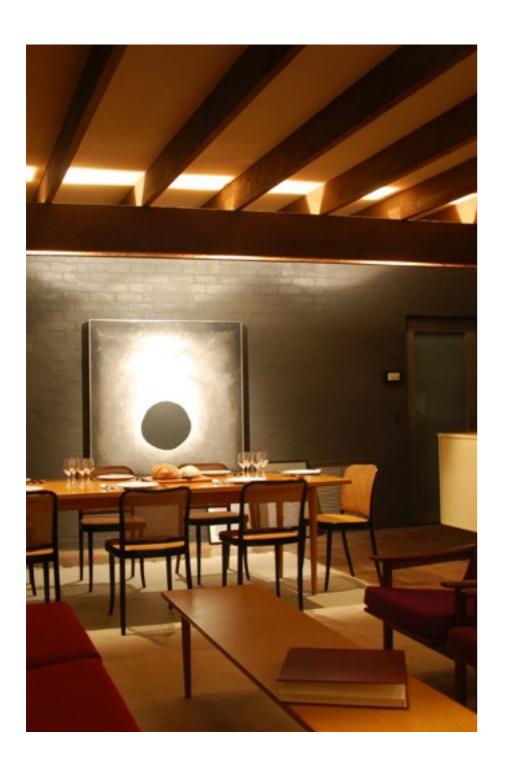
## ENHANCE THE EXPERIENCE

A selection of additional items to enhance your event at Cutler & Co.

All of the options listed below can be customised to meet the needs of your specific event.

# OPTIONS AVAILABLE Oyster bar Fruits de mer Meatsmith charcuterie Curated cheese selection Cumulus Inc. or Supernormal cookbook signed by Andrew McConnell Cutler & Co. gift voucher to any value Audio visual hire by Technical Events Flowers by Flowers Vasette Chocolate mousse cake for up to 32 people Personalised menus





# Walsh Street Private Dining

Walsh Street was the family home of Robin and Patricia Boyd in the riverside suburb of South Yarra. It is our most exclusive private dining offering. Cutler & Co. host unique and intimate private parties for both dinner and cocktail events. A truly special occasion.

The house, designed by Robin Boyd for himself and his family in 1957, is widely recognised as one of Australia's architectural icons of the Twentieth century. The house remains largely unchanged from the time it was first occupied, with art and furnishings designed by Boyd's associates Grant Featherston and Clement Meadmore. The house provides a unique insight into Melbourne's design leaders of the 50s and 60s.

The house can accommodate up to 20 guests for a sit down dinner or approximately 50 guests for a cocktail style event. The complete Cutler & Co. experience is provided with chefs and wait staff from the restaurant itself there to cater. This experience is unique in Melbourne, a combination of understated elegance and design in an intimate setting with food and beverage of a calibre rarely available outside a restaurant environment.

This collaboration with The Robin Boyd
Foundation presents a exclusive opportunity to
enjoy the Cutler & Co. experience in the
surrounds of one of Australia's great
architectural landmarks.

For more information regarding our Walsh Street Events please contact our events team.

Cutler & Co.



# ENQUIRIES

Contact us on +61 3 9419 4888 or info@cutlerandco.com.au

Cutler & Co. 55-57 Gertrude St. Fitzroy 3065

www.cutlerandco.com.au

Cutler & Co.

