



Cinder

FUNCTIONS & EVENTS PACKAGES

www.cinder.melbourne



Our Philosophy

The ever-changing Cinder menu celebrates local, seasonal and 'best of the day' produce. The meat agers are always stocked with classic cuts such as Rib Eye and New York Strip, as well as innovative specials such as locally caught fish and poultry, allowing you to take a journey through complex flavours and indulgent pairings.

Nestled within the bluestone walls of the 150-year-old Terminus in North Fitzroy, Cinder by award winning, 2023 AHA Chef of the Year, Jake Furst is a celebration of cooking with flame and fire.

Rich hues of teal and burnt orange beautifully offset exposed bluestone, in a space that combines casual fine dining with the warmth of traditional hospitality.

At the heart of the kitchen lies the mighty wood-fired Jospier Grill, delivering the unmistakable qualities of cooking over fire to a modern Australian menu.







Cinder caters for a range of occasions such as wedding receptions, corporate lunches, private celebrations, fundraisers and more. Depending on your event size, choose from either a private dining experience in the intimate “Private Dining Room”, or a full, exclusive restaurant event.

Private Dining Room

The private dining room is a private, warm and intimate event space that caters for seated events only. Indulge your guests in a signature Cinder dining experience with a personal host taking care of you.

AVAILABILITY:

Friday – Sunday lunch

Tuesday – Saturday evenings

CAPACITY:

Maximum 20 guests





Cinder Restaurant Hire

For medium to large size functions, events & celebrations, exclusive hire of the entire restaurant is available. Entertain and delight your guests with a world-class seated dining experience, featuring a bespoke selection of signature dishes from the Cinder menu.

AVAILABILITY:

Friday – Sunday lunch

Tuesday – Saturday evenings

CAPACITY:

Up to 50pax



Sample Menus

SAMPLE ARRIVAL CANAPE MENU

From \$8 per item

- Oysters Natural
- Tempura oyster, squid ink aioli
- House smoked trout
- Charcoal grilled wagyu skewer, chimichurri
- Smoked cauliflower arancini, harissa salsa
- Lamb rib, sticky sauce
- Café de paris coal grill half shell scallop
- Mini flat bread, wagyu beef shin, chimichurri

Please note that all of our menu items are to seasonal, based on market prices & therefore subject to change without notice.



SAMPLE 4-COURSE TASTING MENU

From \$110pp

COURSE ONE

- Oysters with a sherry vinaigrette
- Coal-baked scallops with café de Paris butter

COURSE TWO

- Beef tartare
- Lamb ribs, tamarind, pickled daikon
- Victorian calamari, harissa, cress

COURSE THREE

- Market fish with Chef's Romesco sauce
- Pure Black striploin
- Assortment of sides

COURSE FOUR

- Chai-spiced panna cotta with a gingernut crumb
- Caramelised lemon tart with PNG vanilla cream



Event Beverage List

Enjoy a broad selection of national and international beers, wines & spirits, curated by award-winning sommelier Andrew Murch.

2 hours at \$65pp • 3 hours at \$75pp • 4 hours at \$85pp

Wine pairing from \$60pp

SPARKLING

- Dunes and Greene Prosecco
- Jansz Cuvee

WHITE

- 5452 Riesling
- Babich Sav
- Terre Forti PG
- Tarrawarra Chardonnay

RED

- Red Claw Pinot Noir
- Cloud St Shiraz
- Balnaves Blend
- Malbec

ROSE

- Hesketh Rose
- Petits Detours Rose

BEER/CIDER

- Rotational Craft Lager
- Rotational Craft Pale Ale
- Rotational Craft IPA
- Rotational Craft Cider
- Choice of Rotational Craft Sour, Dark or Porter

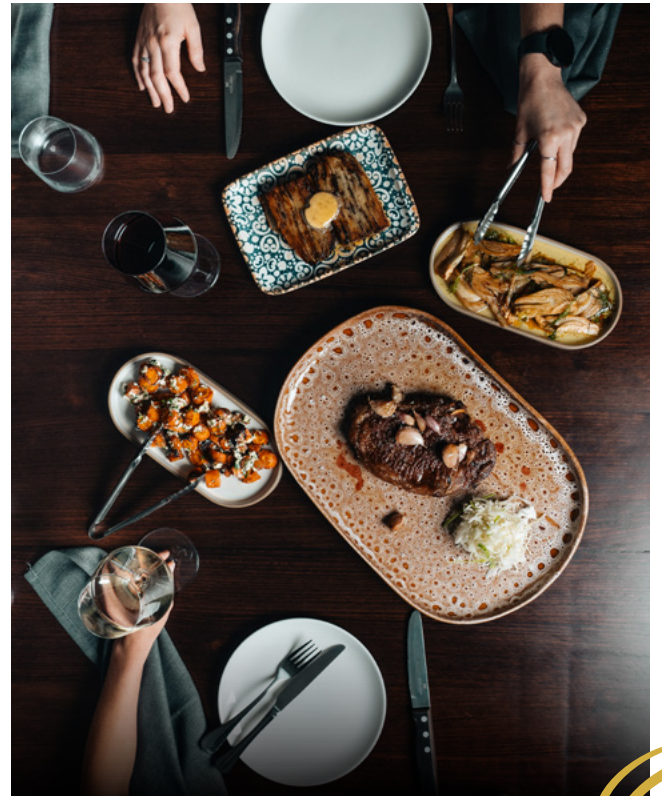
SPIRITS UPGRADE

+\$14pp, Per Hour

Cinder stocks a curated and evolving range of premium spirits. Please ask us for the current options available.

- Vodka
- Gin
- Rum
- Tequila
- Whisky/Bourbon







Terms & Conditions

- Limited decorations are accepted – please speak to the function manager.
- Doors to the PDR must always remain closed to not disturb other guests.
- No house TV facilities available.
- AV facilities available on request for exclusive venue hire events only.
- No flash photography for private dining room events. Flash photography allowed for exclusive venue hire events.
- Cakeage – Please notify the venue if you wish to bring your own cake to ensure we can accommodate desserts appropriately
- Beverage on consumption, beverage pairing and beverage packages available. No cash bar.
- Dietaries must be disclosed 48 hours prior to booking/dietaries on the night may incur a fee.
- Cancellation or reduction in confirmed must be made in writing to the venue no later than 48hrs prior to the event. Failing to provide sufficient notice or failing to attend may incur a dishonour fee of \$50pp.
- Drinks on arrival request must be disclosed prior to the booking/event.
- Limited furniture can be rearranged or removed.
- Strictly no confetti or glitter. Cleaning fee applies.
- Groups of 10pax or more are required to dine on Chef's Tasting Menu.





To enquire about our bespoke offerings contact:

cinder@terminus.com.au