

Cinder

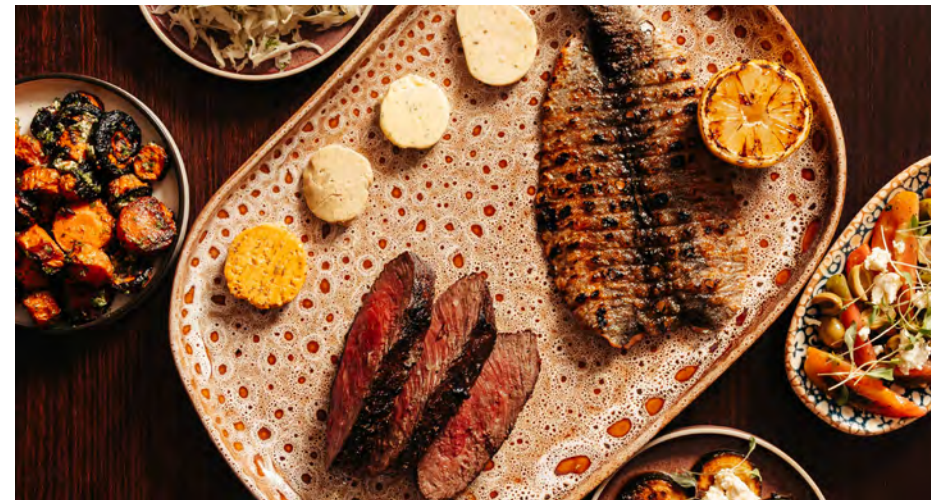
Our Philosophy

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 Josper Grill, delivering the unmistakable qualities of cooking over fire to a modern Australian menu.





Main Dining Room

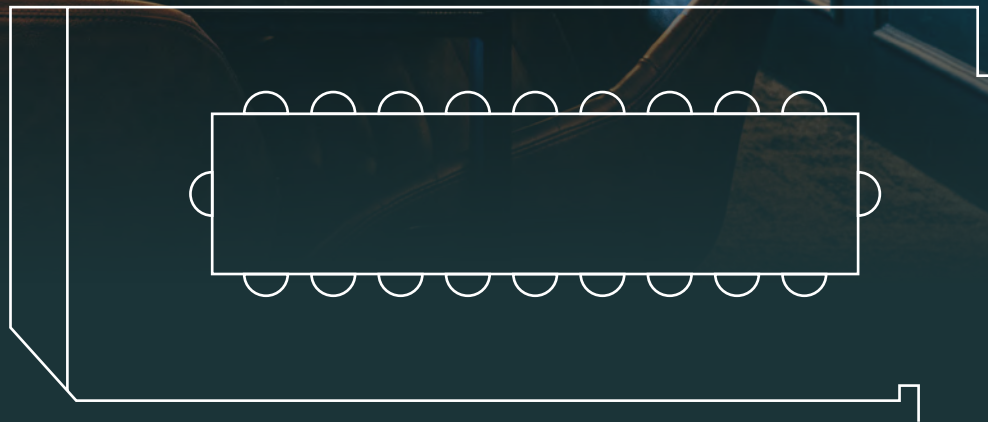
Seated	Wheelchair	Private Bar	Exclusive Hire
50	Yes	No	Yes





Private Dining Room

Seated	Wheelchair	Private Bar	Exclusive Hire
20	Yes	No	Yes





Venue Exclusive



Seated	Cocktail	Wheelchair	Private Bar	Exclusive Hire	AV
70	80-100	Yes	No	Yes	Yes



Tasting Menu

4-Course \$110pp

Sample Menu

COURSE ONE

Cured Kingfish & ocean trout, pickled onion, lemon, crème fraiche
Smoked Kohlrabi, tomato & capsicum salsa, ponzu, roasted almonds
Basil focaccia, confit tomato & garlic butter

COURSE TWO

Tasmanian octopus skewer, smoked onion aioli, jamon crumb
Vannella hand stretched burrata, 'Nduja & chilli crisp, sesame

COURSE THREE

Premium steaks
Market fish
Chef's selection sides

COURSE FOUR

Caramelised lemon tart, vanilla cream
Goat cheese panna cotta, raspberry, honey

ADD ON

Selection of 3 Canapés to start \$22pp
Selection of cheeses to finish \$15pp

Bespoke Chef's Menu

From \$150pp

Let our head chef create a tailored, personalised menu for your event.

Canapes

\$48pp

Choice of 8 items
Minimum 20pax

Sample Canapes

Oyster, pickled shallot, green apple
& cucumber granita

Gin cured kingfish & trout

Charcoal grilled wagyu skewer, Osaka

Mushroom, truffle & mozzarella arancini,
truffle aioli

Lamb rib, sticky sauce

Café de Paris coal grill half shell scallop

Mini flat bread, wagyu beef shin,
beef fat chimichurri

Event Beverages

Enjoy one of our packages, or create a bespoke beverage selection for your event from our broad range of national and international wines, beers & spirits.

Beverage Packages

2-hours \$70pp • 3-hours \$80pp • 4-hours \$90pp

BEER / CIDER

Our packages include a selection of our rotating tap beer and cider. Light beer in a can or bottle and non-alcoholic options are available, which includes non-alcoholic beer, soft drinks, and juices.

SPARKLING

Dunes & Greene Prosecco, SA

Jansz Cuvee, TA

WHITE

Henschke 'Peggy's Hill' Riesling, NZ

Dog Point Sauvignon Blanc, NZ

Terre Forte Pinot Grigio, Italy

Tarrawarra Estate Chardonnay, VIC

RED

Red Claw Pinot Noir, VIC

Heathcote Estate 'Primal' Shiraz, VIC

Balnaves 'The Blend' Merlot/Cabernet/Franc, SA

Alamos Malbec, Argentina

Add On

WINE PAIRING

Curated wine pairings from \$75pp

COCKTAILS

Add a cocktail on arrival for \$20pp

MOCKTAILS

Add a mocktail on arrival for \$18pp

SPIRITS UPGRADE

Basic spirits +\$11pp, per hour

Premium spirits +\$16pp, per hour



Contact

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Cinder