



Cinder

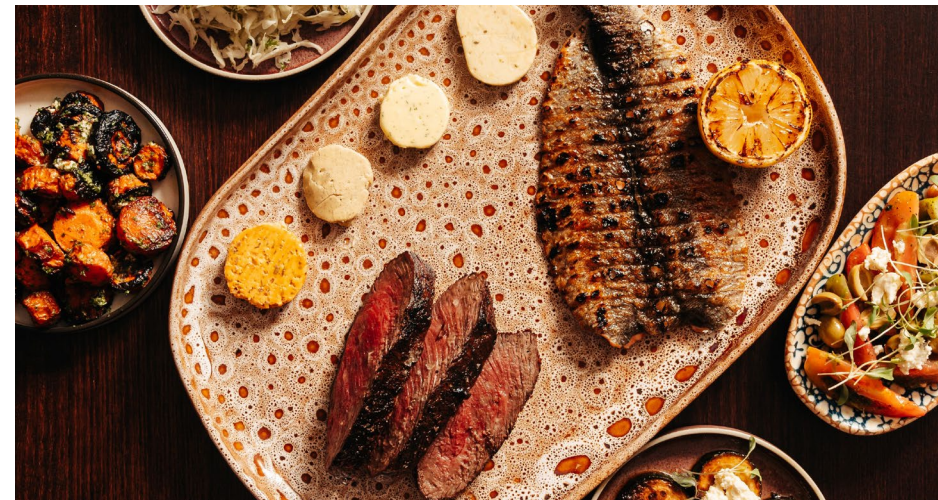
Our Philosophy

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.

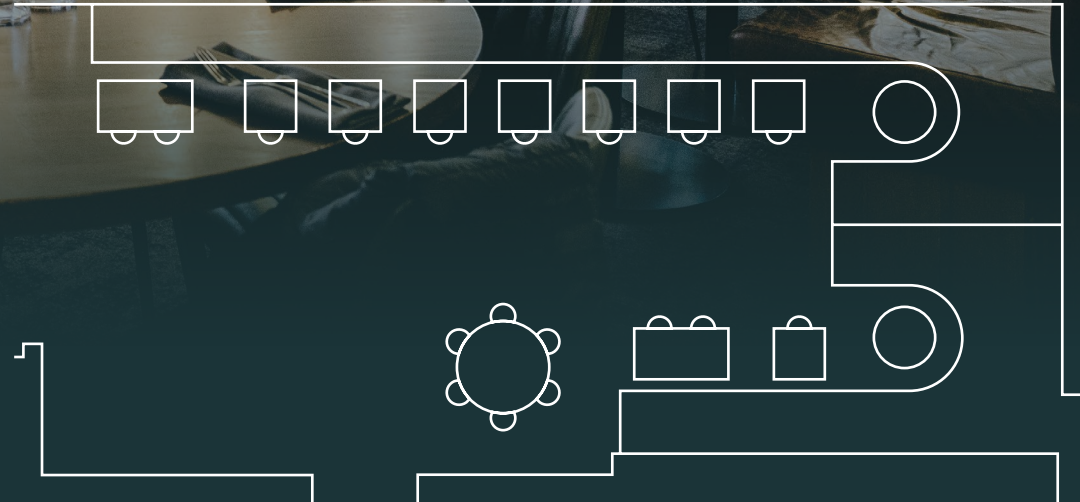
At the heart of the kitchen lies the mighty wood-fired Josper Grill, delivering the unmistakable qualities of cooking over fire to a modern Australian menu.





Main Dining Room

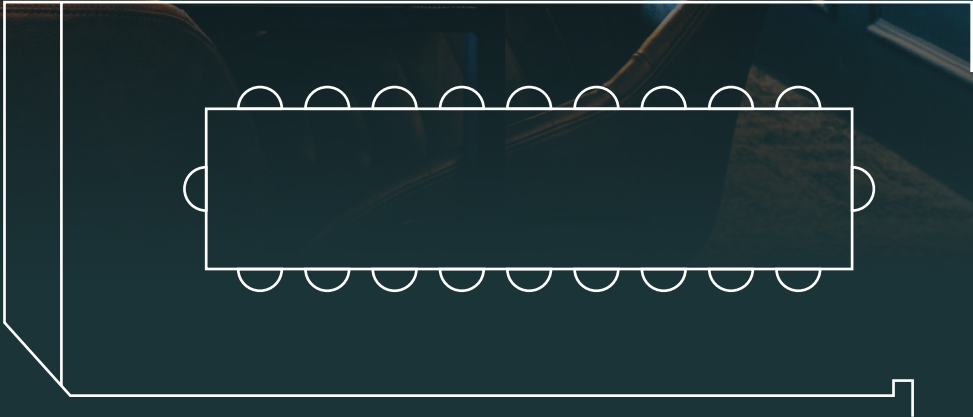
Seated	Wheelchair	Private Bar	Exclusive Hire
40	Yes	No	Yes

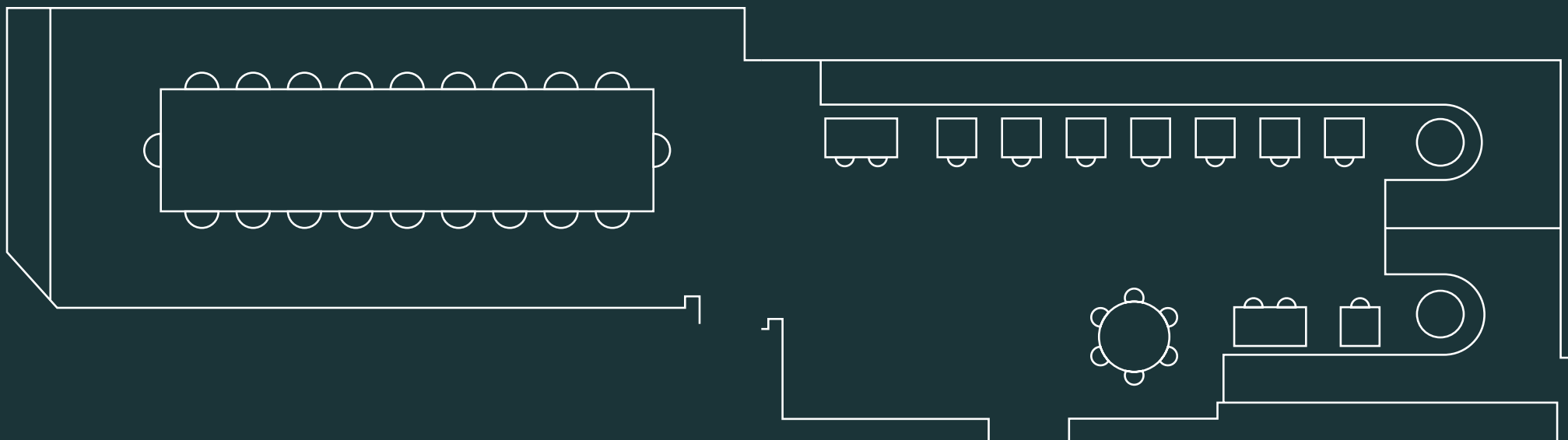




Private Dining Room

Seated	Wheelchair	Private Bar	Exclusive Hire
20	Yes	No	Yes





Venue Exclusive

Seated	Cocktail	Wheelchair	Private Bar	Exclusive Hire	AV
60	80-100	Yes	No	Yes	Yes



Tasting Menu

4-Course \$115pp

Sample Menu

COURSE ONE

Basil focaccia, confit tomato & garlic butter
Coal-baked Canadian scallop, Café de Paris
Wagyu flank tataki, soy wakame, wasabi cream

COURSE TWO

Crispy pork belly, spiced plum sauce, gremolata, crackling
Lamb ribs, sherry glaze, toasted seeds

COURSE THREE

Premium steaks
Market fish
Chef's selection sides

COURSE FOUR

Chef's selected shared desserts

ADD ON

Selection of 3 Canapés to start \$28pp
Selection of cheeses to finish \$18pp

Bespoke Chef's Menu

From \$150pp

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

Canapés

\$48pp

Choose 5 items
Minimum 20pax

Sample Canapés

Oyster
Gin cured trout
Charcoal grilled wagyu skewer, Osaka
Seasonal arancini
Lamb rib, sticky sauce
Café de Paris coal grill half shell scallop
Braised wagyu beef, beef fat chimichurri

Food Menus

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

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

The Conversationalist Prosecco, South Eastern Australia
Chandon Brut, Yarra Valley, VIC

WHITE

Heggies Vineyard Estate Riesling, Eden Valley, SA
Whispering Clouds Sauvignon Blanc, Marlborough, NZ
Galante Pinot Grigio, Terre Siciliane IGT, Italy
Tarrawarra Estate Chardonnay, Yarra Valley, VIC

RED

Five Vineyard Pinot Noir, Plenty Region, VIC
Five Vineyard Shiraz, Plenty Region, VIC
Little Giant Cabernet Shiraz, Coonawarra, SA

Add On

WINE PAIRING

Curated wine pairings from \$75pp

COCKTAILS

Add a cocktail on arrival for \$20pp

MOCKTAILS

Add a mocktail on arrival for \$16pp

SPIRITS UPGRADE

Basic spirits +\$11pp, per hour
Premium spirits +\$16pp, per hour



Contact

events@terminus.com.au

(03) 8351 3269

www.cinder.melbourne

18 Brennand St, Clifton Hill VIC 3068

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