State of Grace

REULATOR

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SINGER

FUNCTIONS & EVENTS



Welcome to State of Grace!

Conveniently located at the top end of the city, enter State of Grace Melbourne - back as you once knew & loved (oh, the things we got up to).

The new residency offers a bustling restaurant on street level with a little European flavor, hidden Cellar Bar, and Rooftop. Revealing a certain character as you step inside, overly eclectic styling sets this unique venue apart.

The luxurious and sophisticated setting creates an ambiance like no other. And the adventure doesn't stop there... sneak past the hidden entrance into a cellar bar unmatched in this city.

Wow your guests with a cocktail party like no other - it's in Fall From Grace where the fun really begins. With a top quality, European-inspired menu and unique setting, State of Grace is the ideal location for your next corporate or private event.

Let our experienced team help you create the perfect package to suit your individual needs.

State of Grace







MEZZANINE

Seated capacity: 45

Dine in the mezzanine perched high above in your own private nook, allowing you to soak up the atmosphere with a view of the sparkling chandeliers below. From a two course lunch to a lavish four course dining experience - business or pleasure. State of Grace offers a unique space and beautifully presented European menu to create a bespoke event, not to be forgotten by your guests.







STREET LEVEL

Standing capacity: 150

Enjoy premium beverages & canapés in the street level bar under the sparkling chandeliers. With ceiling high windows that span across the room, with a view onto bustling King St, this space has it all. Perfect for your next cocktail affair, with direct bar access and a uniquely presented space.

Area bookings for large groups available – enquire for details.







FALL FROM GRACE

Standing capacity: 180

The hidden cellar bar is certainly no stranger to a cocktail experiment or two. Sneak past the library, find the secret door and descend down the staircase into a cellar bar unmatched in this city. Delectable canapés and an extensive drinks menu can be enjoyed in our vintage, candle-lit lounge areas nearby the attention-seeking bar. Book the space exclusively for a private party like no other.

Area bookings for large groups available – enquire for details.







ROOFTOP

Standing capacity: 200

Discover the heavenly world above, on State of Grace Rooftop. Settle in and soak up the views overlooking our much loved city. Up here, things are a little different, a little casual if you please – think pizza, share plates, cured meat boards, haloumi, rustic fries...the perfect spot to guzzle & graze.

With the bar serving a range of expertly made cocktails plus tap beers, tinnies and more, say hello to your new regular, and the perfect spot for a very-Melbourne event.

Area bookings for large groups available – enquire for details.





Shared Set Menu

\$69pp 3 Entrees, 2 Mains, and 3 Sides, all to share \$79pp 3 Entrees, 2 Mains, 3 Sides to share, and individually plated Dessert (Choice of 1) \$90pp 3 Entrees, 2 Mains, 3 Sides,to share with individually plated Desserts (two choices, alternate drop) & shared Cheeseboards

ENTREES (Choice of)

Salt and Vinegar Squid, Aioli, Lemon (LD, LG) Crispy Halloumi, Strawberry, Balsamic, Native Pepperberry (LG, V) Beef Tartare, Brunt Shallot, Cured Egg Yolk, Potato Chips (LD, LG) Prosciutto & Mozzarella Croquette, Red Pepper Agrodolce, Aleppo Mayo Cured Trout, Creme Fraiche, Shallots, Pickles, Capers, Lavosh (LGO)

MAINS (Choice of)

Pan Seared Barramundi, Beurre Blanc Sauce, Lemon (LG) Roast Spatchcocked Chicken, fricassee sauce, Taragon (LG) Medium Rare Scotch fillet MB4, jus sauce (LD, LG) - (Additional \$5pp)

DESSERT (Choice of)

Dark Chocolate Mousse, Chocolate Soil, Mixed Berries (GF) Poires Belle, Coconut Parfait, Salted Caramel (GF, DF, VG) Three Cheese board, Blue, Hard, Soft (GFO)

SIDES

Skin on fries, Vinegar Salt, Aioli (LD, LG, V, VGO) Charred Broccoli, Ricotta Salata, (LDO, LGO, V, VGO) House salad, Herb Dressing (LD, LG, VG)



Extra Entree +\$6pp Extra Main +\$15pp





Canapés

6 pieces | \$38pp 8 pieces | \$50pp 10 pieces | \$63pp 12 pieces | \$72pp

SEAFOOD

Cured Kingfish and Caviar Cones (LD, LGO) Murray Cod Croquette, Aioli and Saltbush (LG) Smoked King Salmon Tartlet (LD, LG)

MEAT

Braised Beef & Mushroom Pie, HP Sauce Chicken and Thyme Sausage Roll, Ketchup Wagyu Beef Tartare, Cured Yolk (LD, LG) Bolognaise Arancini, Parmesan Mayo (LG)

PLANT BASED

Roast Pumpkin Arancini, Aioli, Pumpkin Seed (LD, LG, V) Corn & Mozzarella Croquette, Tomato Agrodolce and Parmesan (V) Black Bean Empanada, Parsley Emulsion (LD, VG) Herb Cultured Cream, Confit Yellow Tomato and Curry Leaf (LD, LG, VG)

SWEET

Mini Gelato Cones (V) Berry and Vanilla Cultured Cream Tartlet (LD, LG, VG) Glassed Pear, Blue Cheese, Honey and Tarragon Tart (LG, V)

SUBSTANTIAL (\$11 Per Piece)

Mini State Cheeseburgers (LDO, LGO, VO, VGO) Three Cheese Quiche (V) Beer Battered Rockling, Fries, Tartar Sauce (LD, LG)





Grazing Station

Savoury / \$27.50 per person Sweet / \$15.00 per person

A Grazing Station at State of Grace is an indulgent display of Australian and European cheeses, quality cured meats, dried and fresh fruit, olives, crackers, breads and more. (GFO, VO) (Minimum 100 guests)









Beverage Packages

STANDARD 2hr \$49pp | 3hr \$62pp | 4hr \$75pp Sparkling | Mr Mason Sparkling Cuvee Brut NV White | Dottie Lane Sauvignon Blanc Rose | Hearts Will Play Rose Red | Henry & Hunter Shiraz Cabernet Tap | All Tap Beers and Cider Non-Alcoholic | All Soft Drinks, Juices and Mocktails

PREMIUM

2hr \$60pp | 3hr \$72pp | 4hr \$85pp

Sparkling | Mr Mason Sparkling Cuvee Brut NV, Alpha Box & Dice Tarot Prosecco NV White | Dottie Lane Sauvignon Blanc, Mandoleto Pinot Grigio DOC Rose | Hearts Will Play Rose, Sud Rose Red | Henry & Hunter Shiraz Cabernet, Devils Corner Pinot Noir Tap | All Tap Beers and Cider Non-Alcoholic | All Soft Drinks, Juices and Mocktails

DELUXE

2hr \$70pp | 3hr \$83pp | 4hr \$96pp

Sparkling / Mr Mason Sparkling Cuvee Brut NV, Alpha Box & Dice Tarot Prosecco NV, Chandon Brut Rose, *White* / Paloma Reisling, Scotchmans 'The Hill' Chardonnay, Spy Valley Sauvignon Blanc, Hare & Tortoise Pinot Gris

Rose / Hearts will Play Rose, Sud Rose Red / Devil's Corner Pinot Noir, Marques De Tezona Tempranillo, Wynn's 'Gables' Cabernet Sauvingon Tap / All tap beers and ciders Packaged / All bottles and can beers and ciders Non-Alcoholic | All Soft Drinks, Juices and Mocktails







SPIRITS

Add our spirit package to a beverage package of your choice for an additional \$27pp. Spirit package includes:

> Smirnoff Red Vodka Gordon's London Dry Gin Bati White Rum Captain Morgan's Spiced Gold Rum Jim Beam White Label Bourbon Johnnie Walker Red Label Scotch

COCKTAILS

Treat your guests to a bespoke cocktail on arrival for an additional \$16pp. Select from a choice of cocktails provided at time of enquiry. Minimum order of forty.

BAR TAB ON CONSUMPTION

A bar tab can be set up with a specified limit and selection of beverages to be served to your guests. The limit can be reviewed as your function progresses and increased if need be.





State of Grace

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