

TRUE SOUTH

FUNCTIONS AT TRUE SOUTH



Located in the picturesque bayside suburb of Black Rock, True South holds prime position as the areas best and biggest Restaurant, Bar & Function Space.

Once used as an auto repair shop, this modern gastro pub has undergone a colossal renovation, keeping the original facade, but completely stripping back the inside to create the incredible space it is today.

The talented chefs at True South offer a modern Argentinean menu, served in the newly converted setting.

The 3 exclusive function spaces cater to groups of different sizes.

- THE BAY VIEW ROOM
- THE DINING ROOM
- THE TERRACE

For Bookings and enquiries please contact our functions manager on:

Ph: 0412 533 698

E: nikki@jbshospitality.com.au

THE BAY VIEW ROOM



Located upstairs, the Bay View room is the ideal location for your wedding, offering stunning views of Port Phillip Bay, sunsets and the coast line.

The exposed ceiling, soft, industrial style finishes, large balcony and stunning views through wall-to-wall, ceiling to floor windows makes this room so remarkable.

Features:

Private Bar
Private Balcony (large) with sea views
Polished concrete floor
Space for band

INCLUSIONS:

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" plasma Screen
- Surround sound system with ipod connection
- 3 Floral arrangements
- Fairy light feature wall (photo feature wall)

COCKTAIL Max 200
SEATED Max 110 (88 with dance floor)

THE DINING ROOM

PRIVATE DINING ROOM LOCATED ON GROUND FLOOR



Taking up the entire back section of the restaurant, the Dining Room is a multifaceted space, ideal for group dining & cocktail parties.

It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

Features:

- Private Bar
- Choice of music (enclosed space)
- Cocktail or Formal Dining option
- Separate entrance available
- 50 pax capacity

COCKTAIL	Max 50
SEATED	Max 40

THE TERRACE

THE TERRACE LOCATED ON GROUND FLOOR



This indoor-outdoor space is in the heart of the action. Situated between the Beach Road footpath and the restaurant, The Terrace is in a prime location for atmosphere.

The space is adequately sheltered from the elements to provide your guests comfort while still amongst the hustle & bustle of the restaurant.

Enjoy drinks and canapés, private access to the bar and sunset views from The Terrace.

Features:

- Private Bar
- Bay Views
- Private Wait staff

LEFT WING Max 20

RIGHT WING Max 30

SEATED FUNCTION PACKAGES

ENTREES

MUSLITOS DE POLLO

pomegranate glazed chicken thigh w quinoa and pistachio salad (gf)

RABAS

crispy fried calamari with eggplant & fetta (gf)

TORTILLA DE ESPÁRRAGOS

asparagus and goats cheese tortillia (v)

PROVOLETTA

provolone with with confit cherry tomatoes, chimmichurri and crusty baguette

BOCADITO DE CERDO

traditional pork sliders with aioli & salsa

CHORIZO CRIOLLO

house made pork & beef chorizo, tomato, chimichurri (df, gf)

CEVICHE LA TRUCHA

trout ceviche w palm hearts, coriander, sweet potato crisp and avocado (gf, df)

CARPACCIO DE LOMO

beef carpaccio with horseradish, mature cheddar & beetroot crisps (gf)

LARGE SIDES

ENSALADA DE ESTACION

True South seasonal coleslaw (gf, v)

ZAPALLO ASADO

roasted pumpkin with feta, basil and pine nuts (gf, v)

ENSALADA DE GRANOS

mixed grain salad of quinoa, freekeh, chickpeas & lentils (v, ve)

OPTIONAL EXTRAS

PAPAS BRAVAS

crispy roasted potatoes with chilli aioli & paprika (gf, df) 5pp

PATATAS FRITAS

fries with aioli 3.5pp

ENSALADA VERDE

green leaves, cucumber, tomato with house vinaigrette (gf, v) 3.5pp

PACKAGE 1 - \$55PP

2 courses to share
Select 2 entrées,
2 mains & 1 side

PACKAGE 2 - \$65pp

3 courses to share
Select 2 entrées,
2 mains & 1 side
1 dessert

MAINS

MOROS Y CRISTIANOS

salad of rice, beans, sweet corn, avocado & spicy fried chicken (df, gf)

POLLO ASADO

grilled chicken skewer with white bean puree, tomato & coriander salsa (gf)

ATUN PERUANO

seared yellowfin tuna with squid ink potato causa, coriander and macadamia pesto and tomato salsa

ESTOFADO DE CORDERO

lamb shoulder with chunky eggplant and tomato kasundi (gf)

ÑOQUIS DE RICOTA CON CALABAZA

house made ricotta gnocchi with pumpkin & sage (v)

CARRILLERAS GUISADAS

Flinders island braised beef cheeks with cous cous, cauliflower and almonds (df)

CERDO AL GRILL

Smoked pork belly w black bean purée, capsicum creola and plantain chips (gf)

DESSERTS

CHURROS

Spanish doughnuts, chocolate sauce

TARTA DE QUESO LIMÓN

lemon tart

MOUSSE DE CHOCOLATE

chocolate mousse, fresh berries (gf)

TABLA DE QUESOS

cheese platter with nuts & fresh fruits

COCKTAIL PACKAGES

COCKTAIL PACKAGE 1 - \$45 pp

2.5 hour food service
8 pieces per person - 4 canapé selections
2 grazing selection - 2 pieces per person

COCKTAIL PACKAGE 2 - \$60 pp

3 hour food service
10 pieces per person - 5 canapé selections
3 grazing selection - 3 pieces per person

CANAPÉ SELECTIONS

TORTILLA DE PAPAS
Spanish frittata (v, gf)

BRUSCHETTA
tomato & bocconcini bruschetta (v)

TOSTADA DE ATUN
raw tuna with chilli mayonnaise on crisp tortillas

NACHOS CON GUACAMOLE Y SALMON
corn chip with avocado & smoked salmon (gf, df)

PATACONES CON GUACAMOLE, SALSA
plantain crisps with guacamole & salsa (gf, ve, v)

SELECCIÓN DE SUSHI
selection of sushi

COCHINA ARGENTINA
argentinian egg with chorizo & chimichurri

CEVICHE DE KINGFISH
citrus cured kingfish served in a spoon (gf, df)

ARANCINI DE HONGOS
mushroom arancini with garlic aioli (v)

EMPANADA DE CARNE
mini traditional beef pastie

QUESADILLA VEGETARIANA
cheese, black beans & sweet corn quesadilla
with salsa (v) + chorizo

BROCHETITA DE POLLO
chicken skewers with chimichurri (gf, df)

CHIPA
mini cheese rolls (gf, v)

GAMBAS FRITAS, AIOLI DE CHIPOTLE
panko crumbed prawns with chipotle aioli

GRAZING SELECTIONS

SERVED IN A CONE

PESCADO CON PAPAS FRITAS
beer battered fish
with rustic cut chips
& lemon (df)

RABAS CON PAPAS FRITAS
crispy fried calamari
with rustic cut chips
& lemon (df, gf)

SERVED INDIVIDUALLY

BOCADITO DE TERNER
beef brisket sliders with
coleslaw

BOCADITO DE CERDO
traditional pulled pork sliders
with aioli and salsa

SERVED IN A BOWL

ÑOQUIS DE RICOTA, VEGETALES DE ESTACION
hand rolled ricotta gnocchi with basil pesto,
pine nuts and parmesan cheese (v)

RISOTTO DE HONGOS
wild mushroom risotto (gf, v)

MOROS Y CRISTIANOS
rice & bean salad, sweet corn, chili & avocado
with spicy fried chicken (df, gf)

CARRILLERAS GUIADAS
Flinders island braised beef cheeks
with cous cous, cauliflower and almonds (gf)

DESSERT SELECTIONS

CHURROS
Spanish doughnuts,
chocolate sauce

TARTA DE QUESO Y LIMÓN
lemon cheese cake

MOUSSE DE
CHOCOLATE
chocolate mousse,
honeycomb (gf)

TABLA DE QUESOS
cheese platter with nuts
& fresh fruits

BEVERAGE PACKAGES

TAB

Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar - you can decide whether spirits are included.

STANDARD BEVERAGE PACKAGE

House Red and White
Sparkling
Tap Beer
Soft drink & juice

3 HOURS \$52 PER PERSON
4 HOURS \$62 PER PERSON
5 HOURS \$72 PER PERSON
ADD BASIC SPIRITS - \$15PP

PREMIUM BEVERAGE PACKAGE

Premium Red and White Wines
Sparkling
Bottled Beer
Tap Beer
Cider
Soft drink & juice

3 HOURS \$62 PER PERSON
4 HOURS \$72 PER PERSON
5 HOURS \$82 PER PERSON
ADD BASIC SPIRITS - \$15PP

ADDITIONAL EXTRAS

Add a filtered coffee and tea station for \$75



EXTRA OPTIONS

CHAIR COVERS

White chair covers \$5ea

SUPPLIERS

We have an extensive list of preferred suppliers.
Please talk to us for suggestions.

True South signature cocktail on arrival \$9 pp

Antipasto platters \$6pp

Cheese platters - selection of cheese, sweet potato paste, fig
bread \$6 pp

Fruit Platter \$3 pp

Cake cut into pieces, plated with cream and caramel sauce
and served to your guests \$2.5 pp

Extend Beverage Package - \$15 pp (p/h)

ADDITIONAL MEALS

Supplier meals - \$30 pp includes soft drink

Children under 12 - \$20 per child

Includes unlimited soft drink / juice & dessert



FAQS

CELEBRATION CAKES

You are welcome to bring your own Celebration Cake. We will cut your cake and serve on platters with napkins at no cost.

If you require your cake to be cut and plated individually with King Island cream and caramel sauce and served to your guest the cost will be \$2.5 per person.

MUSIC

- IPOD -

You are more than welcome to use our facilities with your ipod – no charge.

- BAND -

You can also organise your own dj or band

TERMS & CONDITIONS

BOOKINGS

We do not take tentative bookings. A booking is only confirmed once a deposit and terms and conditions have been received.

DEPOSIT PAYMENT

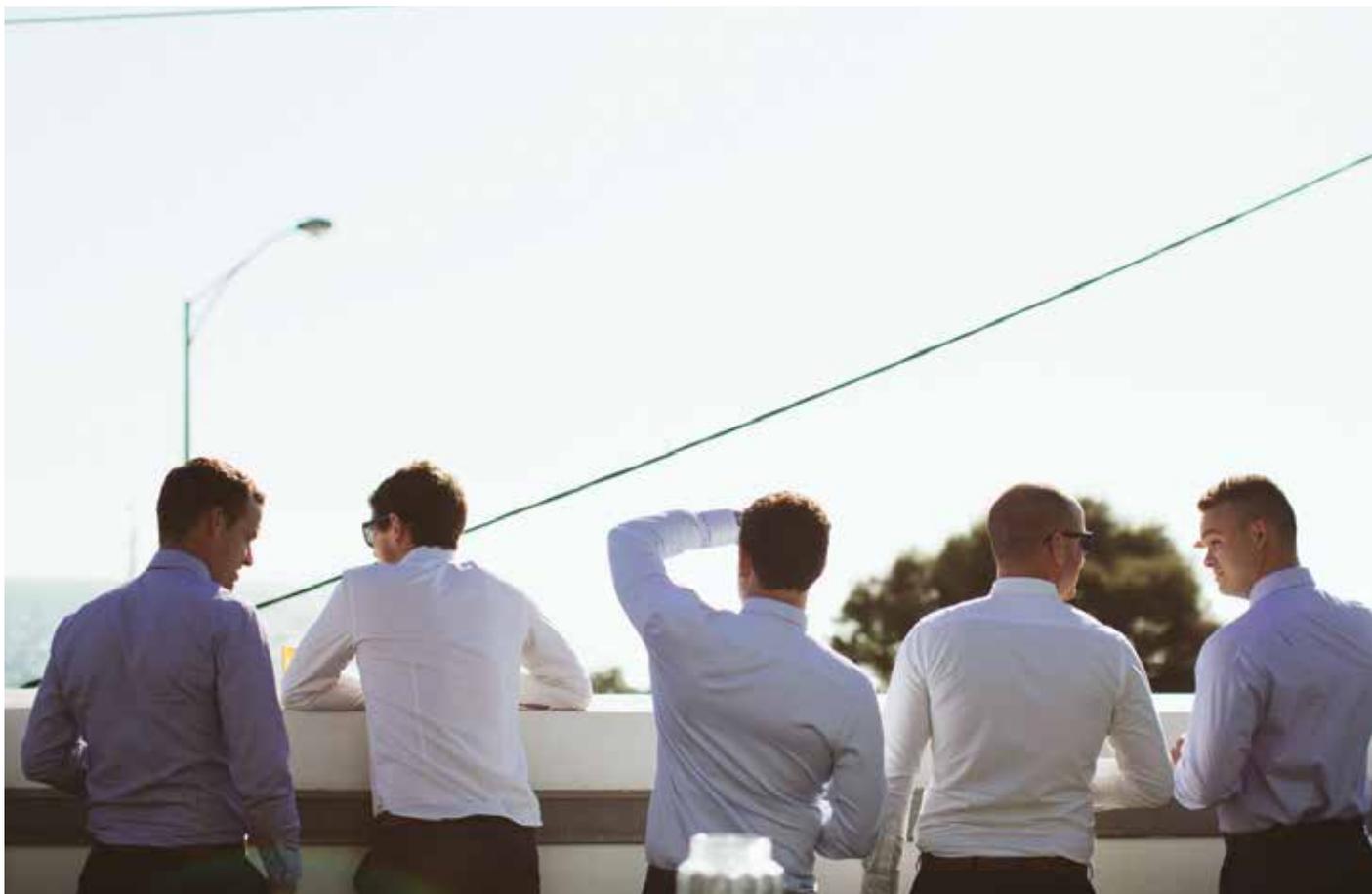
A \$500 deposit is required to secure your function date.

FINAL DETAILS

We require your confirmation of final numbers and dietary requirements fourteen (14) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

FINAL PAYMENT

The final invoice will be prepared based on final numbers and details. Payment of your final invoice is due no later than seven (7) days before your event. Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event.



TRUESOUTH