



FUNCTIONS & EVENTS

untitled

EAT DRINK RICHMOND



UNTITLED

Nestled in the heart of 3121, Untitled is a multi-level restaurant with three unique dining spaces brought to life by renowned designers Flack Studio. Untitled offers a distinctive, stylish dining experience perfect for your next event or just a casual catch-up with friends.





GROUND FLOOR DINING

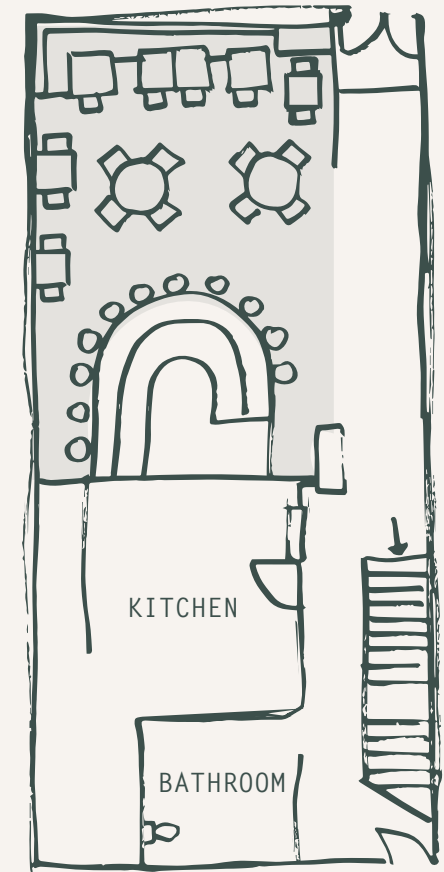
The ground-floor dining room has a unique energy and is ideal for smaller groups who enjoy a lively atmosphere during the day or evening.

Capacity

30 seated room: Up to 10 on banquette, 8-10 on round/square table.
+ 10 barstools

40 standing: For exclusive venue hire without furniture in place.

SWAN STREET





UPSTAIRS DINING



SWAN STREET

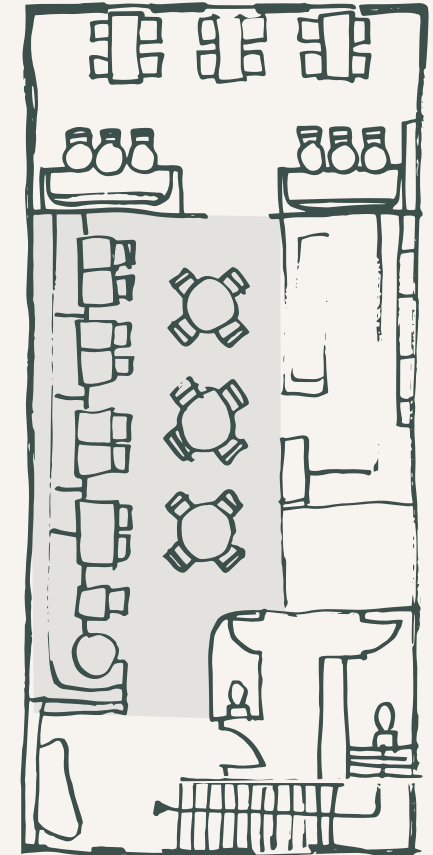
A sophisticated dining location with a grand marble bar and green leather banquettes. This space is ideal for group dining functions such as birthdays, engagements, corporate events or any function for lunch and dinner.

Capacity

30 seated room: Up to 18 on banquette &/or 12 on round table.
65 standing: When using the Indoor Terrace.

+ 22 seats when combined with Indoor terrace.

Speak with us about table plan options.





INDOOR TERRACE



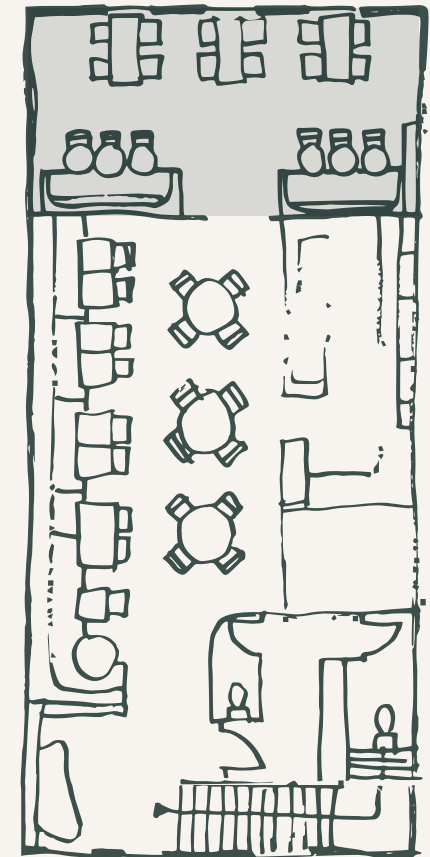
SWAN STREET

Enjoy euro-style terrace dining that has an outdoor feel with indoor comfort. Features a mixture of high and low seating overlooking Swan Street. Ideal for smaller celebrations, afternoon drinks, hens parties, birthdays and more.

Capacity

22 seated: Across separate high and low tables.

High tables can be joined to form one large table for up to 12 guests seated.



Exclusive hire of the UNTITLED (ground floor, upstairs dining room and indoor terrace) is also available for one-off occasions. Ask our team about the possibilities.

Capacity

80 seated or 100 standing.



EXCLUSIVE VENUE HIRE



DINING OPTIONS

Please note the following menus are seasonal and may be subject to change according to availability.

ADD ONS

- Oysters, desert lime mignonette 6
- Cacio e pepe croquette, truffle pecorino 8
- Nduja rosti, shallots, fine herbs 8

SHARED 3-COURSE BANQUET (CHOICE OF ONE MAIN) 95pp

A selection of starters, entrees and mains with sides to share over three courses

Untitled focaccia
Fior Di Burrata, heirloom beetroot, preserved zucchini & smoked almonds (v,gf)
Cured meats, gnocco fritto, guindilla peppers

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Calamari fritti
Risotto alla Milanese, tomato, asparagus & Parmagiano (v,gf)

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Pan roasted Hapuka, almond cream, pepperonata (gf)
Slow cooked lamb shoulder, harissa, smoked yoghurt & pistachio (gf)
Porchetta, grape agrodolce, fennel puree (gf)
O'Connor bavette, spiced mustard, jus (gf)

+ Untitled house salad, chervil dressing
+ Skin on fries, garlic aioli

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Untitled Tiramisu

SHARED 3-COURSE BANQUET (CHOICE OF TWO MAINS) 120pp

A selection of starters, entrees and mains with sides to share over three courses

Untitled focaccia
Sicilian olives, lemon
Fior Di Burrata, heirloom beetroot, preserved zucchini & smoked almonds (v,gf)
Ora King salmon crudo, orange, green olive & shallots (gf)
Cured meats, gnocco fritto, guindilla peppers

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Calamari fritti
Risotto alla Milanese, tomato, asparagus & Parmagiano (v,gf)

-

Pan roasted Hapuka, almond cream, pepperonata (gf)
Slow cooked lamb shoulder, harissa, smoked yoghurt & pistachio (gf)
Porchetta, grape agrodolce, fennel puree (gf)
O'Connor bavette, spiced mustard, jus (gf)

+ Untitled house salad, chervil dressing
+ Seasonal greens, baby carrots, mustard viniagrette
+ Skin on fries, garlic aioli

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Untitled Tiramisu

CANAPES

Oysters, desert lime mignonette (gf) 6

Salmon roe lavosh, ricotta, za'atar 8

Scallop, grape salsa, ajo blanco, pickled cucumber (gf) 12

Stracciatella & pea tartlet 7 (v)

Cacio e pepe croquette, truffle pecorino 8 (v)

Seasonal mushroom, macadamia, agrodolce tartlet 7 (v)

Lebanese cucumber, eggplant hummus, preserved zucchini 7
(vg,gf)

Chicken parfait, brioche toast, Morello cherry 9

Pork, fennel and apple sausage roll 8

Nduja rosti, shallots, fine herbs 8 (gf)

Bresaola, gnocco fritto, aioli 7

LARGER

Southern rock lobster roll, finger lime, herbs 16

Fish & chips, tartare sauce 16

Sliders - O'Connor beef patty, american cheese, pickles 16

SWEET

New York cheesecake 8

Dark chocolate & raspberry brownie 8 (gf)



BEVERAGE OPTIONS

BAR TAB

Pre-select beverages from our extensive wine and drinks list to the value of your choice to be served on the day for your guests.

ON CONSUMPTION

Keep it simple, let guests pay on the day from our in-house menu of wines, beer, spirits and cocktails.

*Minimum spend applies

BEVERAGE PACKAGE

INCLUDES WINE + TAP BEER + NON-ALCOHOLICS

3 HOURS.....65PP
4 HOURS.....75PP
5 HOURS.....85PP

NV Mitchelton Sparkling Cuvee, Nagambie VIC

2021 Even Keel Pinot Gris Mornington VIC

2019 Mitchelton Estate Chardonnay, Nagambie VIC

2021 Domaine Sainte Marie Rosé, Provence France

2021 Indigo 'Blue Label' Pinot Noir Beechworth VIC

2020 Noisy Ritual Shiraz, Heathcote VIC

Peroni Nastro Azzurro, Italy

Balter XPA, Currumbin QLD

+ mineral water, soft drinks

NON-ALCOHOLIC PACKAGE.....45PP

Seedlip grove 42, grapefruit soda, rosemary

Blood orange spritz

Peroni Libera 0% beer

+ mineral water, soft drinks

PRE-ORDER COCKTAILS

Greet your guests in style with a cocktail on arrival.

Espresso Martini

Vodka, coffee, coffee liqueur, white cacao

Aperol Spritz

Aperol, prosecco, soda

Martini

Gin or Vodka, vermouth, olive

Negroni

Gin, Campari, vermouth

Southside

Gin, mint, lime juice

French 75

Gin, lemon, sparkling wine

Margarita

Tequila, lime, triple sec

Pre-order cocktail prices;

1 - 19 cocktails.....21ea

20 - 39 cocktails.....19ea

40 or more cocktails.....17ea



GET IN TOUCH



For more information on group
dining and private events Email us
bookings@untitledrichmond.com.au
(03) 7033 1674