

arkhé (are-kay)

Cooking over fire is ritual and one of the most human things you can do. It is a raw and authentic method of cooking, allowing chefs to exploit natural characteristics of an ingredient.



arkhé Phone: (08) 8330 3300 Email: info@arkhe.com.au www.arkhe.com.au

Opening Hours
Dinner: Tuesday – Sunday from 6PM
Lunch: Friday - Sunday from 12PM
Open on Mondays for venue sole use hire





The full arkhé experience, the perfect setting to mark a special occasion or host your most valued clients. You'll have full access to the venue including our bar, restaurant and courtyard.

Select from a range of menu options from cocktail to a formal sit down dinner.

SOLE USE HIRE MAXIMUM OF 120 GUESTS

MINIMUM SPEND - PEAK OCTOBER - MAY

LUNCH

TUESDAY - THURSDAY \$20,000 FRIDAY - SUNDAY \$28,500

DINNER

TUESDAY - THURSDAY \$28,500 FRIDAY - SUNDAY \$42,500

MINIMUM SPEND - OFF PEAK JUNE - SEPTEMBER

LUNCH

TUESDAY - THURSDAY \$15,000 FRIDAY - SUNDAY \$22,500

DINNER

TUESDAY - THURSDAY \$22,500 FRIDAY - SUNDAY \$34,000



Experience the restaurant in all it's warmth. You'll have exclusive access to the restaurant and courtyard. Select from a range of menu options from cocktail to a formal sit down dinner.

RESTAURANT HIRE MAXIMUM OF 80 GUESTS

MINIMUM SPEND - PEAK OCTOBER - MAY

LUNCH

TUESDAY - THURSDAY \$14,500 FRIDAY - SUNDAY \$21,500

DINNER

TUESDAY - THURSDAY \$21,500 FRIDAY - SUNDAY \$32,500

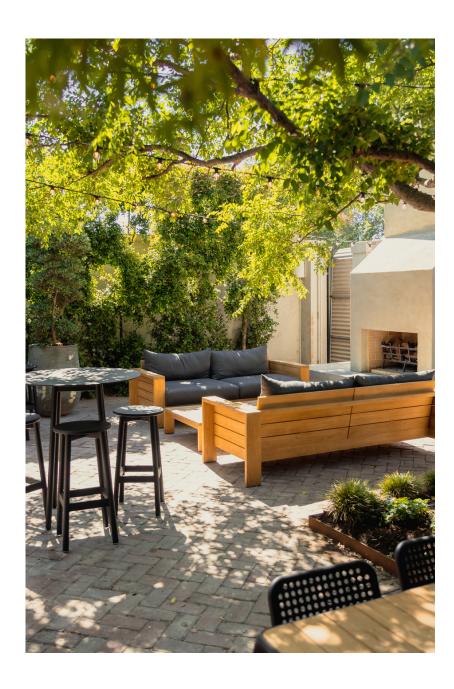
MINIMUM SPEND - OFF PEAK JUNE - SEPTEMBER

LUNCH

TUESDAY - THURSDAY \$11,500 FRIDAY - SUNDAY \$17,500

DINNER

TUESDAY - THURSDAY \$17,500 FRIDAY - SUNDAY \$26,000



A more intimate experience, a secluded getaway from the hustle and bustle of the venue. You'll have exclusive access to the courtyard. Select from a range of menu options from cocktail to a formal sit down dinner - pending party size.

The courtyard is predominately open to the elements but is partially undercover/heated.

COURTYARD HIRE APPROXIMATELY 40 GUESTS

MINIMUM SPEND - PEAK OCTOBER - MAY

LUNCH

TUESDAY - THURSDAY \$5,500 FRIDAY - SUNDAY \$6,750

DINNER

TUESDAY - THURSDAY \$6,750 FRIDAY - SUNDAY \$10,000

MINIMUM SPEND - OFF PEAK JUNE - SEPTEMBER

LUNCH

TUESDAY - THURSDAY \$4,500 FRIDAY - SUNDAY \$5,500

DINNER

TUESDAY - THURSDAY \$5,500 FRIDAY - SUNDAY \$8,000



COCKTAIL SAMPLE - \$80pp

Small snacks - select six

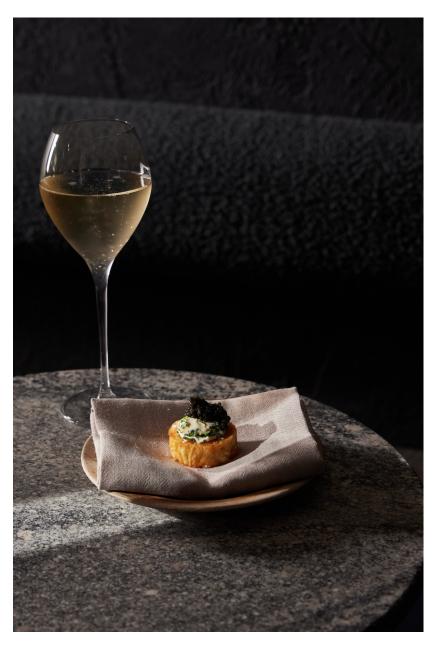
Chickpea taco, grilled eggplant, macadamia cream
Jerusalem artichoke, black truffle
Sourdough crumpet, taramasalata, Yarra Valley trout roe
Yellowfin tuna, lime crema, burnt flour crostini
Parfait tartlet a la Burnt Ends
Chicken skewer, bread miso sauce, lemon
Beef skewer, black pepper, lime crema
Ocean jacket cheeks on toast, lardo
Roast beef on toast, salsa verde

Additional small snacks \$8ea Wagonga Appellation rock oyster, mignonette \$8ea Sturia Oscietra caviar, crème fraiche, hashbrowns \$50pp

Dessert snacks - select two

Madeleines, smoked salted caramel S'more, dark rye biscuit, chocolate, marshmallow Smoked tiramisu, milo

Additional dessert snacks \$8ea Cheese \$15pp



COCKTAIL SAMPLE - \$120pp

Small snacks - select six

Chickpea taco, grilled eggplant, macadamia cream
Jerusalem artichoke, black truffle
Sourdough crumpet, taramasalata, Yarra Valley trout roe
Yellowfin tuna, lime crema, burnt flour crostini
Parfait tartlet a la Burnt Ends
Chicken skewer, bread miso sauce, lemon
Beef skewer, black pepper, lime crema
Ocean jacket cheeks on toast, lardo
Roast beef on toast, salsa verde

Additional small snacks \$8ea Wagonga Appellation rock oyster, mignonette \$8ea Sturia Oscietra caviar, crème fraiche, hashbrowns \$50pp

Large snacks - select two

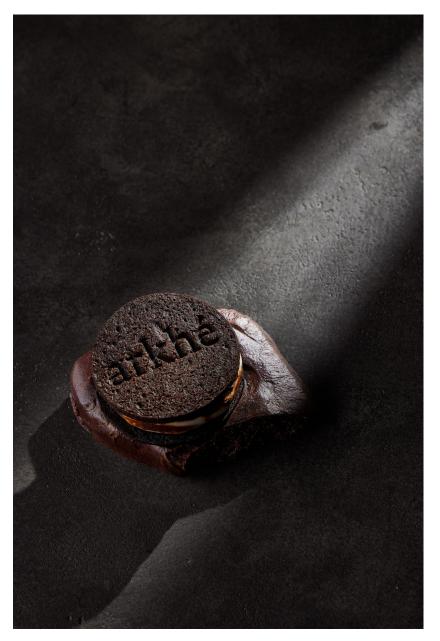
BBQ leek and romesco sauce Spencer Gulf king prawns, squid garum, lardo Bone marrow, parsley, shallot salad, grilled sourdough Smoked jersey cow tartare, potato chips, aioli

Additional large snacks \$16ea

Dessert snacks - select two

Madeleines, smoked salted caramel S'more, dark rye biscuit, chocolate, marshmallow Smoked tiramisu, milo

Additional dessert snacks \$8ea Cheese \$15pp





CHEF SELECTION - \$150PP

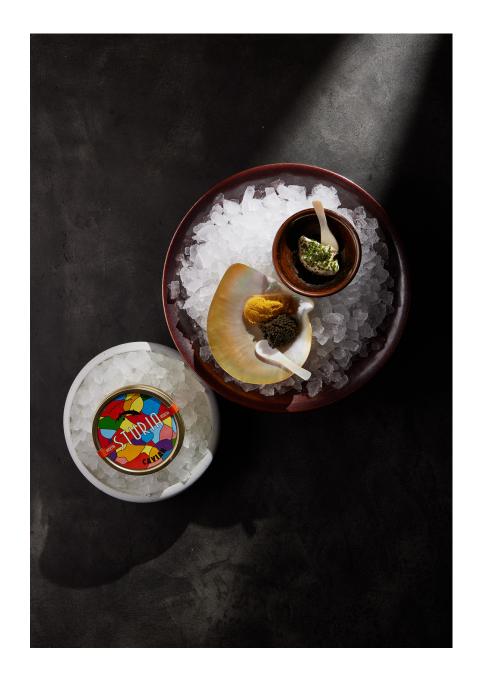
Five courses including snacks, entrees, mains, dessert

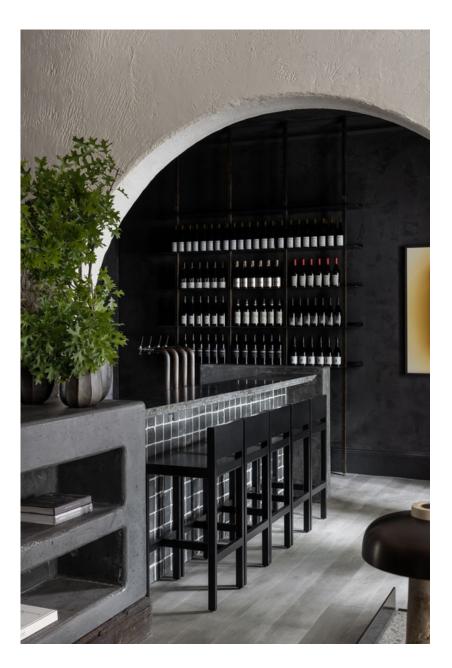
Options: Sturia Oscietra caviar. crème fraiche, hashbrowns \$50pp Cheese \$15pp

PREMIUM CHEF SELECTION - \$200PP

Six courses including oysters, caviar, snacks, entrees, mains, dessert

The most elevated arkhé experience.





BEVERAGE SELECTIONS

Our Beverage Director with work with you to curate a beverage offering for your event.

Pre & post dinner drinks

arkhé spritz arkhé old fashioned Negroni Pisco punch \$20ea

Champagne magnums from \$500

House spirits & mixers from \$12

Amaro station \$10 - \$18pp

Wine

All wine selections can be made from the arkhé list.

Non-alcoholic

Polka sparkling wine Bridge Road 'Free-Time' pale ale Sobah Pepperberry IPA Strangelove sodas Mocktails \$10-\$16ea

Please note that all drinks are charged on consumption.

