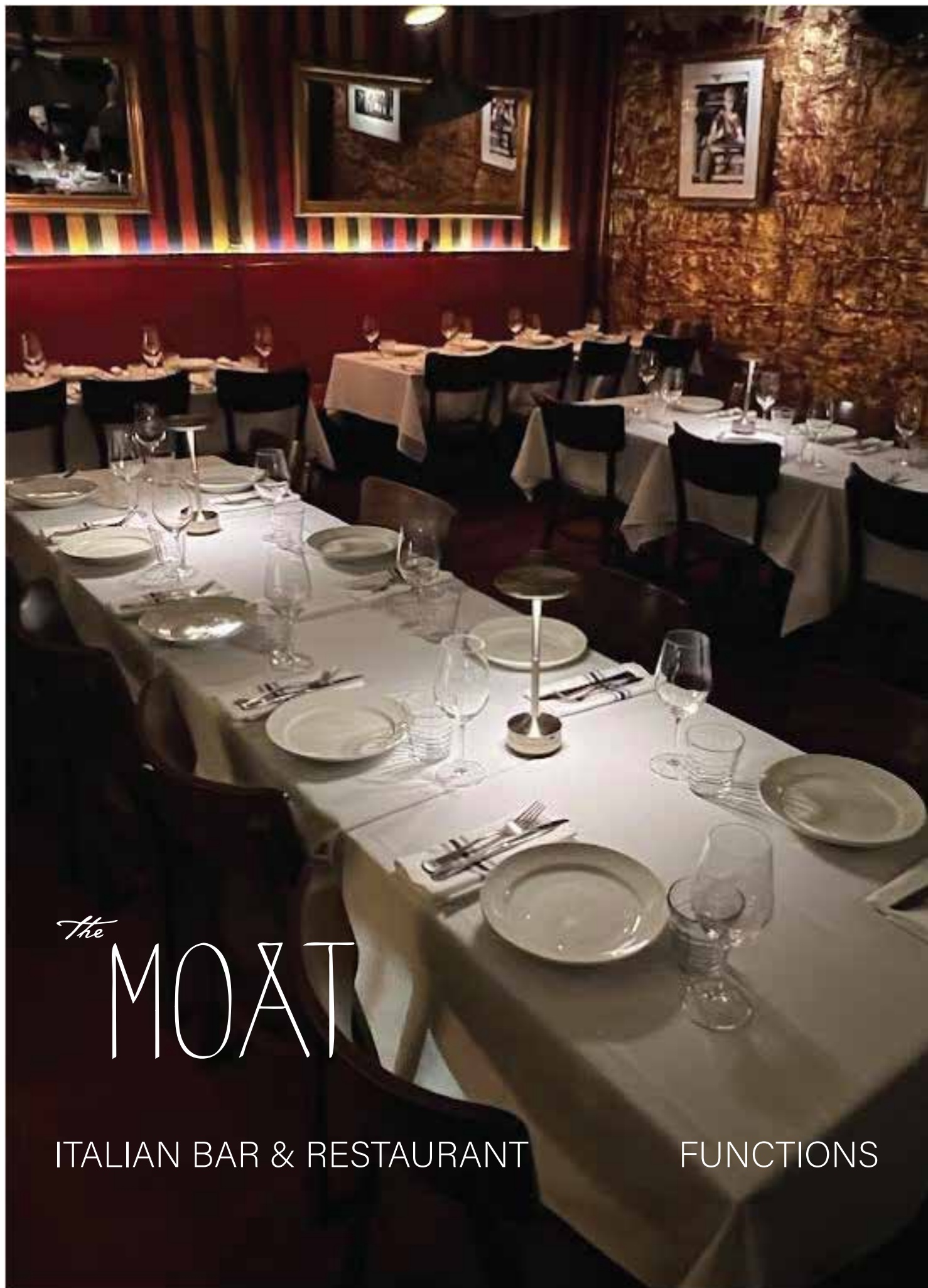




The
MOAT

ITALIAN BAR & RESTAURANT

FUNCTIONS



Function Spaces

Boasting an interior designed by Christo Gillard, we pay homage to the nostalgia and intellect of the building whilst also catering to the whimsy and fantasy of the fiction housed above.

The Moat has quietly established itself as one of Melbourne's most unique places to hold a function for that special occasion. We have hosted a wide range of events that make us truly adaptable including weddings, engagements, corporate functions, sit-down dinner parties, booj launches and more.

the Moat has 3 function areas available to suit a variety of purposes including the Liberace room, the Courtyard area, and the Dining room. The Moat's professional and highly experienced function team will tailor an event package to suit your needs and budget. Whether it's a birthday, corporate event, wedding or a simple gathering, we will work with you to create a personal and unique experience for you and your guests.

For more information or if you would like to come and view our venue please do not hesitate to contact our Functions and Marketing Manager on (03) 9094 7820



The minimum spend can be used on a drinks and food package which we can tailor to your needs. A 10% deposit must be paid within 48hrs of booking been made.

And all further payments are due at the end of the night.



The Dining Room (private)

Seating 50 comfortably with an exclusive menu available, our main room is ideal for all corporate functions, meetings, workshops, product launches or an intimate dinner for that special occasion. We can accommodate 70 in this room for a cocktail party.



The Liberace Room (semi private)

In this intimate and charming space you can entertain up to 24 guests for a sit down dinner or up to 30 for a stand up casual affair.



The Courtyard (semi private)

The Courtyard (semi private) suitable for that casual & fun gathering that works so well in summer. Enjoy our sunken courtyard for drinks on turf. Sit on our garden benches sipping an Aperol spritz and enjoy tasty treats handed around by our friendly staff.

Or if you would like to have the whole venue to yourselves including use of the courtyard we are happy to discuss this option. Please note that overall we can accommodate up to 100 guests.





Christmas 2025 Dinner Menu

Appetisers: **\$90pp**

Marinated nocellara olives

Ricotta di mandorle (whipped almond ricotta) with tomato, olive, spice, basil

Oysters, red wine mignonette

Entrees:

Buratta, olive XO with focaccia

Prosciutto di Palma and parmesan

Mains:

Gnocchi, pesto, broccolini, cherry tomatoes, parmesan,

Loddon Estate whole marinated chicken, pork & fennel stuffing,
dressed greens

Whole baby snapper, herb salad, lemon

Slow cooked lamb shoulder, baby carrots, jus

Sides:

Shaved fennel & feta, green olive,
caper salad

Roast chat potatoes, aioli

Desserts:

Pistachio Tiramisu

Baci Brulee

The
MOAT



Christmas 2025 Lunch Menu \$60pp

Appetisers:

Marinated nocellara olives

Ricotta di mandorle (whipped almond ricotta)
with tomato, olive, spice, basil

Oysters with prosecco mignonette add \$5

Entrees:

Buratta, olive XO with focaccia

Prosciutto di Palma and parmesan

Mains:

Gnocchi, pesto, broccolini, cherry tomatoes,
parmesan,

Loddon Estate whole marinated chicken, pork
& fennel stuffing, dressed greens

Whole baby snapper, herb salad, lemon

Sides:

Shaved fennel & feta, green olive,
caper salad

Roast chat potatoes, aioli

Desserts:

Pistachio Tiramisu





Canapes

COLD

House cured beef carpaccio, finger lime, semi dried tomato, crostini (DF, *GF option)

Oysters with prosecco vinaigrette (GF) (DF)

Cantabrico anchovies on toasted sourdough, whipped lemon & thyme ricotta

Buffalo mozzarella, parmesan crumb, confit roast tomato (GF)

HOT

Diavola chicken ribs, capsicum aioli (GF) (DF)

Mini veal & pork polpetta, sugo (GF)

Slow cooked beef shin, pinenut gremolata (GF) (DF)

House made chicken and feta sausage rolls, tomato relish

Seared scallop with apple sauce (GF)

VEGETARIAN CANAPES

Tortekki of pumpkin, sage butter and parmesan

Herb & almond ricotta tart (vegan)

Pizzette of olive, artichoke, tomato, parmesan

Eggplant & provolone polpetta (Veg, *GF option)

DESSERT

MINI MEALS

Gnocchi with Moat made pesto (veg)

Pulled lamb sliders, Italian slaw

Mini tiramisu

Cannoli with whipped ricotta, candied fruit

This is a sample of our dishes as each menu will be tailored around the nature of the occasion, the desired duration and any enhancements that you'd like to include.

BEVERAGE PACKAGE

PREMIUM PACKAGE

1. Biblio Prosecco, Vic
2. Delatite Riesling SA
3. Delatite Pinot Grigio Vic
4. Snake & Herring Chardonnay WA
5. Jules Taylor Sauvignon Blanc, NZ
6. Bryne Pinot Noir
7. Casali Del Barone Barbera ITA
8. Kilikanoon "The Covenant" Shiraz SA

Any bottled beer, cider and the current draught beer is
also included in this package
soft drinks and mineral water are also included

2 HOURS @ \$60 PP
3 HOURS @ \$70 PP
4 HOURS @ \$80 PP

If you would like to add cocktails, basic spirits or personalize
your beverage package
please don't hesitate to ask.

HOUSE PACKAGE

Biblio Prosecco
Roccaventosa Pinot grigio
Roccaventosa Sangiovese

Our tap beer, soft drinks and mineral water are also included

2 HOURS @ \$50PP
3 HOURS @ \$60 PP
4 HOURS @ \$70 PP

If you would like to add cocktails, basic spirits or personalize your
beverage package please don't hesitate to ask.

Final numbers must be confirmed 24 hours prior to function
and will be billed at those numbers confirmed,

A 10% deposit and credit card details are required to secure your booking.

With our unique courtyard and the hefty, time-worn bluestone walls
that support this iconic 19th Century building.

The Moat establishes an
atmosphere unlike any other.

www.themoat.com.au

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