

Zagame's
HOUSE

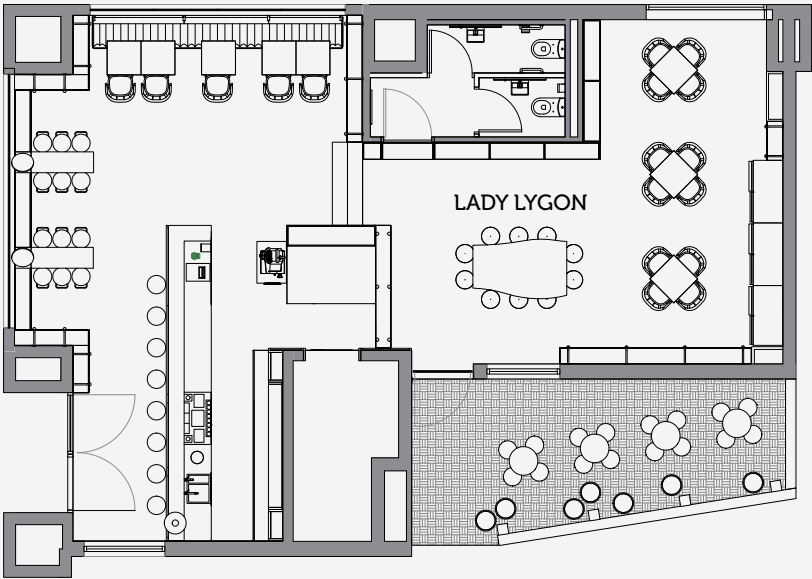
PRIVATE DINING

LORD LYGON

What makes a great event even better? Being surrounded by hundreds of bottles of wine (literally)!

This classic yet moody space is ideal for all occasions including corporate dinners, birthday celebrations, milestone events and even creative meetings.

With a seasonal menu by award-winning Executive Chef Chris Bonello and over 300+ wines to select from Lord Lygon guarantees to impress.



CONFIGURATION	LADY LYGON	WHOLE VENUE
COCKTAIL / CANAPÉ	35	80
SIT DOWN	18	40



GERTRUDE OR HARRY

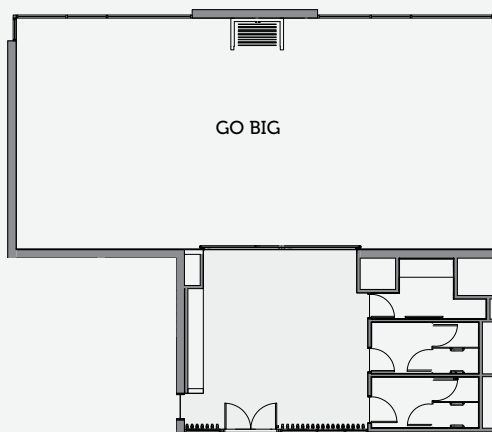
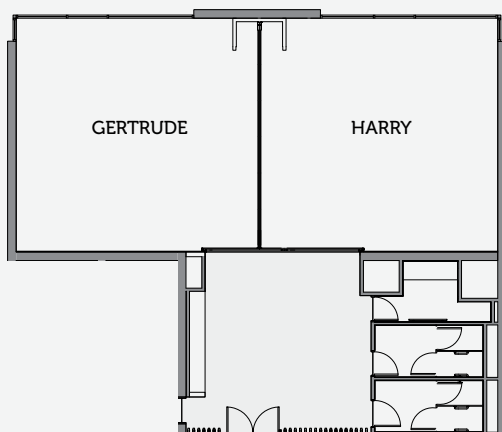
Get down to business and flesh out your grand plans in your not-so-standard conference room! Entertain, educate, inspire and enjoy one of our two sizeable private event spaces with state-of-the-art technology adaptable to all occasions.

Whether a bespoke boardroom meeting, wedding, product launch, team building or simply business mixed with flare, we've got you covered.

Both conference rooms, Gertrude and Harry are most suited to facilitate small to medium groups in various standing and seating arrangements.

GO BIG

Zagame's House boasts two stunning conference and event rooms, affectionately known as Gertrude and Harry. Should your meeting or event require a little more space, our rooms merge into one larger space - GO BIG!



GO BIG



GERTRUDE & HARRY

TAKE A SEAT

2 courses \$75pp - entrée & main or main & dessert

3 courses \$85pp - entrée, main & dessert

Alternate drop for all courses

For functions over 25 guests we offer a family style dining

Shared Entrée

Charcuterie board

Chickpea fries, BBQ sauce

Popcorn chicken, chilli mayo

Main Selection

Select 2

ZH truffle mushroom risotto

Barramundi, black pudding, cauliflower textures, black garlic purée

300gm pasture fed Cape Grim 36 month poterhouse, fat chips, chimichurri sauce

Chicken breast, celeriac puree, mushrooms, Tuscan kale, crispy skin

Pork fillet, mushroom textures, corn, red cabbage, brown butter jus

Shared Dessert

Berries and cream

Lemon tart brûlée

Chocolate tonka tart

Cheese plate and condiments

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.



SHARING IS CARING

3 courses \$85pp - shared entrée, main & dessert

Entrée

Mount Zero Olives

Charcuterie board (served with house condiments, bread and pickles)

Focaccia, creamy lentil parfait

Spiced foraged mushrooms, crispy enoki, parsley and thyme sauce

Main

300g Butcher's cut served with jus

Tagliatelle, beetroot textures, goats curd, mint

Confit fried celeriac, honey and mustard sauce

Super crunch chips, ketchup

Dessert

Poached pear, marzipan cake, cinnamon granite

Chocolate fondant, mandarin gel, caramelised mandarin mousse

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STAND BY ME

Peckish \$45pp - 4 canapés, 2 substantial

Feed me \$60pp - 8 canapés, 2 substantial

Canapé items

Egg, mountain pepper, scallions

Chickpea fries, dijonnaise

Smoked eggplant, miso, baba ganoush

Goat's cheese, caramelised onion tart

Mushroom arancini

Sweet corn and coriander fritters

Cheesy vegemite donuts

Pumpkin and feta mini tarts

Tuna tartare, lime, lettuce cup

Smoked salmon, salted chip, salad cream

Salt and pepper calamari, lime aioli

Fried prawn toast, sesame, sweet mayo

Brandade on toast, red capsicum emulsion

Lamb kofta, mint tzatziki

Oat crumbed popcorn chicken, chilli mayo

Beef croquette, smokey wood sauce

Crispy pork cracker, spiced pear chutney

Confit duck rilette, cherry gel, brioche

Vegetarian spring rolls

Sweet canapé items

Chocolate caramel tart

Mini pavlova

Macaroons

Lemon meringue tart

Substantial items

Wagyu beef burger slider

Fried halloumi, slaw slider

Lamb ribs, chimichurri

Fish and chips

Vegan beetroot burger

Add ons

Fruit Platters \$5pp

Cheese board and condiments \$8pp

Charcuterie board – selection of cold cut meats, pickles, char-grilled sourdough \$8pp



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TIME TO GET FIZZICAL

First date

A selection of red, white and sparkling wines. Hand picked by our director of wine showcasing the best of Australia's small and boutique wine producers.

A range of local beers, nonalcoholic beverages, tea and coffee.

2hrs \$28

3hrs \$39

4hrs \$50

5hrs \$60

Meet the parents

A selection of red, white and sparkling wines. Hand picked selection of our wine director's favourite producers, both locally and internationally.

These wines all feature small production runs and back vintage rarities.

A range of local beers, nonalcoholic beverages, tea and coffee.

2hrs \$36

3hrs \$48

4hrs \$65

5hrs \$79

Add ons

Champagne \$5pp p/h

Rosé \$3pp p/h

Spirit me away

\$11pp per hour

Absolut Vodka

Havana 7 Anos

Beefeater Gin

EOlmecca Plata tequila

Chivas 12 Yo

Arrival cocktail

\$22pp

ZH seasonal cocktail



ROOMS

Neon Suite

These versatile suites have been designed to strike a balance between work, play and relaxation. Aside from whatever goes on in your bedroom, you can also indulge in the spacious bathroom with double sinks and a shower big enough to hula hoop in, plus a separate lounge room complete with a fully stocked cocktail and wine bar. Whether you're looking to have an intimate rendezvous, a cozy social gathering, or small business meeting... the spaces are yours to use whichever way you want.

House Room

Whether you're roaming the streets all day immersing yourself in Melbourne's subculture, or rallying the troops in back-to-back meetings and have drunk more long blacks than you can count, our vogueish House Rooms are superbly-appointed and provide the perfect ambience for you to rest and recoup.



NEON SUITE



HOUSE ROOM

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