



LONG SONG

LONGSONG COMES TO LIFE WITHIN ONE OF MELBOURNE'S MOST DISTINCTIVE AND SPECIAL SPACES—A SECOND STOREY HORSE STABLE, LAST USED IN THE MID-1900S, LOCATED ABOVE ITS SIBLING RESTAURANT, LONGRAIN, ON LITTLE BOURKE STREET.



WITH EXPOSED BRICK WALLS, SOARING LOFT CEILINGS AND ORIGINAL STABLE FLOORS, THE DRAMATIC LIGHT-FILLED BAR IS SET TO PRESENT A COMFORTABLE, FRESH AND LIGHT-HEARTED SPACE, DESIGNED TO BE A MORE CASUAL COMPLIMENT TO THE RESTAURANT BELOW.

LONGSONG'S DELICIOUS THAI- INFLUENCED MENU IS COOKED ENTIRELY USING THE HEAT FROM A WOOD FIRE GRILL- WITH GRILLING, CURING, SMOKING AND SLOW COOKING TECHNIQUES, ALL TO MATCH AN ECLECTIC DRINKS LIST - FROM TAPPED WINE BARRELS TO BESPOKE SPIRITS.

THE YARD

WITH LARGE CONCERTINA WINDOWS OVER-LOOKING LITTLE BOURKE STREET, THE YARD IS A LIGHT-FILLED SPACE PERFECT FOR STAND-UP COCKTAIL STYLE EVENTS FOR UP TO 120 PEOPLE.



RESERVED SPACES AND EXCLUSIVE OPTIONS AVAILABLE | *MINIMUM SPENDS MAY APPLY

THE LOFT

THE LOFT IS OUR PRIVATE MEZZANINE DINING SPACE THAT OVERLOOKS THE ENTIRE VENUE. THIS SPACE IS PERFECT FOR SIT-DOWN DINNERS FOR UP TO 40 PEOPLE AND STAND-UP EVENTS OF UP TO 50 PEOPLE.



INDULGE IN PRIVATE STAIR ACCESS AND OWN PRIVATE BATHROOM.

*MINIMUM SPENDS FOR THE LOFT:

*PRICES MAY VARY. SERVICE CHARGE APPLIES.

EVENING	JANUARY - OCTOBER	NOVEMBER AND DECEMBER
TUESDAY - THURSDAY	1,500	2,500
FRIDAY - SATURDAY	3000	4000

THE MEWS

OUR CASUAL DINING AREA IS PERFECT FOR SIT-DOWN EVENTS FOR UP TO 70 PEOPLE. THE SEATING IS AN ARRANGEMENT OF HIGH TABLES AND DINING TABLES.



*MINIMUM SPENDS MAY APPLY

RAISE THE ROOF



LONGSONG IS AVAILABLE FOR EXCLUSIVE BOOK OUTS FOR STAND-UP EVENTS OF UP TO 250 PEOPLE AND SIT-DOWN EVENTS FOR UP TO 70 PEOPLE - PERFECT FOR ENGAGEMENT PARTIES, WEDDINGS AND CORPORATE EVENTS.

WE CAN DESIGN A FOOD AND BEVERAGE PACKAGE TO SUIT THE NEEDS OF YOUR OCCASION | PRICE ON APPLICATION

MENU PACKAGE OPTIONS

\$50PP CANAPE MENU

CANAPES (PLEASE CHOOSE 4)

NATURAL OYSTERS + GREEN NAHM JIM

LARB OF CHICKEN, MINT, CHILLI, ROASTED RICE + CUCUMBER

VEGETARIAN SPRING ROLLS

CRISPY RICE BALLS, RED CURRY + SHALLOTS

THAI PRAWN CAKES + HOUSEMADE CHILLI

STICKS (PLEASE CHOOSE 2)

OTWAY SHIITAKE MUSHROOM + KOMBU

CHICKEN + SRIRACHA

STICKY PORK

STICKY BEEF

DESSERT

THAI TEA PANNA COTTA

\$65PP CANAPE MENU

CANAPES (PLEASE CHOOSE 4)

NATURAL OYSTERS + GREEN NAHM JIM

LARB OF CHICKEN, MINT, CHILLI, ROASTED RICE + CUCUMBER

VEGETARIAN SPRING ROLLS

CRISPY RICE BALLS, RED CURRY + SHALLOTS

THAI PRAWN CAKES + HOUSEMADE CHILLI

STICKS (PLEASE CHOOSE 2)

OTWAY SHIITAKE MUSHROOM + KOMBU

CHICKEN + SRIRACHA

STICKY PORK

STICKY BEEF

BOWLS (PLEASE CHOOSE 2)

COCONUT BRAISED BEEF + PICKLED SALAD WITH RICE

PAPAYA SALAD (VEGETARIAN OPTION AVAILABLE)

RED CURRY OF CHICKEN, SNAKE BEANS + RICE

(VEG OPTION AVAILABLE)

DESSERT

THAI TEA PANNA COTTA

*AVAILABLE FOR A MINIMUM 20 PEOPLE

MENU PACKAGE OPTIONS

ADDITIONS (AVAILABLE ON ALL MENUS) CHARGED PER PERSON

EXTRA CANAPE \$5

EXTRA STICK (2 PIECES) \$10

EXTRA BOWL \$10

EXTRA MAIN \$20

CHEESE PLATTERS AND CHARCUTERIE BOARDS
\$15 PER PERSON

CHEESE
A SELECTION OF CHEESES SERVED WITH BREAD & CRACKERS

CHARCUTERIE
A SELECTION OF CURED MEATS AND CHARCUTERIE,
SERVED WITH ACCOMPANIMENTS

ICE CREAM CONES
DAILY SELECTION OF SORBETS AND ICE CREAM
\$5 PER PERSON





MENU PACKAGE OPTIONS

\$75PP EXCLUSIVE THE LOFT/ SIT DOWN MENU

CANAPES (PLEASE CHOOSE 2)

NATURAL OYSTERS + GREEN NAHM JIM

LARB OF CHICKEN, MINT, CHILLI + ROASTED RICE + CUCUMBER

VEGETARIAN SPRING ROLLS

CRISPY RICE BALLS, RED CURRY + SHALLOTS

THAI PRAWN CAKES + HOUSEMADE CHILLI

STICKS (PLEASE CHOOSE 2)

OTWAY SHIITAKE MUSHROOM + KOMBU

CHICKEN + SRIRACHA

STICKY PORK

STICKY BEEF

COCONUT POACHED CRAB, CHILLI, CORIANDER + PUFFED SESAME RICE

HIRAMASA KINGFISH TARTARE, YELLOW BEAN SOY + LOVAGE

MAINS (PLEASE CHOOSE 2)

CHARGRILLED TURMERIC CHICKEN + PICKLES

SNAPPER FILLET + SAMBAL

PORK RIBS + SOUTHERN CURRY PASTE

SERVED WITH

STEAMED JASMINE RICE

PAPAYA SALAD

DESSERT

THAI TEA PANNA COTTA

\$85PP CANAPE/ BUFFET STAND UP

*EXCLUSIVE VENUE BOOK OUTS ONLY

CANAPES (PLEASE CHOOSE 3)

NATURAL OYSTERS + GREEN NAHM JIM

LARB OF CHICKEN, MINT, CHILLI + ROASTED RICE + CUCUMBER

VEGETARIAN SPRING ROLLS

CRISPY RICE BALLS, RED CURRY + SHALLOTS

THAI PRAWN CAKES + HOUSEMADE CHILLI

STICKS (PLEASE CHOOSE 2)

OTWAY SHIITAKE MUSHROOM + KOMBU

CHICKEN + SRIRACHA

STICKY PORK

STICKY BEEF

BUFFET

CHARGRILLED TURMERIC CHICKEN + PICKLES

SNAPPER FILLET + SAMBAL

PORK RIBS + SOUTHERN CURRY PASTE

SERVED WITH

STEAMED JASMINE RICE

PAPAYA SALAD

DESSERT

THAI TEA PANNA COTTA

MENU PACKAGE OPTIONS

LONGSONG'S WINE, BEER, SPIRIT AND COCKTAIL OFFERING IS MARRIED TO A PHILOSOPHY OF LOCAL AND ARTISAN, WITH A STRONG INVESTMENT IN MELBOURNE AND VICTORIAN WINERIES, BREWERS, DISTILLERS AND WINE IMPORTERS.



THE FOCUS AT LONGSONG IS ON HIGH QUALITY, HANDMADE DRINK PRODUCTS THAT OFFER A SPECTRUM OF CONTEMPORARY DRINKING, AND DELICIOUSNESS, THAT SEAMLESSLY MARRIES WITH LONGSONG'S OVER-ARCHING VISION FOR DRINKING AND DINING. YOU'LL FIND YOUNGER GENERATION WINE GROWERS AND MAKERS NEXT TO START UP BREWERIES AND COTTAGE-INDUSTRY DISTILLERS.

AMONGST THE OFFERING ARE BESPOKE VERMOUTHS, WINES AND SPIRITS THAT HAVE BEEN TAILORED TO LONGSONG AS A REFLECTION OF THE SEASON AND KITCHEN MENU. SPRITZ' UNDERPIN THE COCKTAIL MENU, CANNED LOCAL BEER THE BREWED PRODUCTS, AND THERE IS A STRENGTH IN VICTORIAN WINE, INCLUDING MANY AVAILABLE ON TAP.

MENU PACKAGE OPTIONS



PARTY PACKAGE

2 HOURS \$65 PER HEAD | 3 HOURS \$70 PER HEAD | 4 HOURS \$75 PER HEAD

- MORNINGTON LAGER
- STOMPING GROUND GIPPS ST PALE ALE
- 2017 PIZZINI, PROSECCO (KING VALLEY)
- 2018 QUEALEY “MOTHER OF PEARL” PINOT GRIGIO (MORNINGTON PENINSULA)
- 2018 NUNC PINOT NOIR (YARRA VALLEY)

GO WITH THE FLOW

THIS ONE’S OUR FAVOURITE!

TAILOR A MENU FOR YOUR GROUP AND RUN A BAR TAB.

PREMIUM PACKAGE

2 HOURS \$75 PER HEAD | 3 HOURS \$80 PER HEAD | 4 HOURS \$85 PER HEAD

- MORNINGTON LAGER
- STOMPING GROUND GIPPS ST PALE ALE
- 2013 YARRABANK CUVÉE, (YARRA VALLEY)
- 2018 TWO CELLS CHARDONNAY (BEECHWORTH)
- 2018 HUTTONVALE FARM RIESLING (EDEN VALLEY)
- 2019 DOMINIQUE PORTET “FONTAINE” ROSE (YARRA VALLEY)
- 2018 ANTI- HERO PINOT NOIR (GEELONG)
- 2017 POWELL & SON GRENACHE MATARO SHIRAZ (BAROSSA VALLEY)

* INCLUSIVE OF SOFT DRINKS, AND A JUICE

BEVERAGES/VINTAGES ARE SUBJECT TO CHANGE

TERMS + CONDITIONS

PRICING/MINIMUM SPENDS

WHILE EVERY EFFORT IS TAKEN TO MAINTAIN PRICES, THESE ARE SUBJECT TO CHANGE.

MINIMUM SPEND REQUIREMENTS APPLY FOR ALL EVENT SPACES.

MANAGEMENT WILL ADVISE THE MINIMUM SPEND UPON ENQUIRY AS THESE DO VARY ACCORDING TO THE SEASON/EVENT AREA.

THIS COST WILL BE IN LINE WITH THE ESTIMATED TURNOVER OBTAINED IN REGULAR TRADE IN THE PROPOSED EVENT AREA.

MINIMUM SPENDS ARE RESTRICTED TO FOOD AND BEVERAGE SPEND ONLY.

ANY COSTS OUTSIDE OF THIS (E.G. SECURITY, ADDITIONAL HOURS, AV EQUIPMENT ETC.) ARE NOT INCLUDED IN THE FINAL CALCULATION.

IF THE MINIMUM SPEND QUOTED FOR THE SPACE IS NOT MET, THE REMAINING CHARGE WILL BECOME A ROOM HIRE FEE AND WILL BE PAYABLE UPON COMPLETION OF THE EVENT.

ALL BOOKINGS IN THE LOFT WILL HAVE A 7% SERVICE CHARGE ADDED TO THE FINAL BILL.

ALL EXCLUSIVE BOOKINGS IN THE YARD, THE MEWS AND THE WHOLE VENUE WILL INCUR A SERVICE CHARGE.

PAYMENT

A CREDIT CARD AND/OR DEPOSIT IS REQUIRED TO SECURE YOUR BOOKING.

NO SHOW AND CANCELLATION FEES APPLY.

FOOD/DIETARIES AND BEVERAGES

PLEASE BE AWARE THESE MENUS ARE SUBJECT TO CHANGE, HOWEVER THE FORMAT WILL REMAIN THE SAME.

PLEASE KEEP IN MIND WE WOULD ALSO BE MORE THAN HAPPY TO TAILOR A MENU TO SUIT THE NEEDS OF YOUR EVENT.

WE CAN CATER FOR DIETARY REQUIREMENTS AND ALLERGIES BY SENDING REPLACEMENT DISHES WHEN APPLICABLE IF GIVEN AT LEAST 7 BUSINESS DAYS NOTICE.

PLEASE NOTE THAT WITHOUT PRIOR ARRANGEMENTS, WE MAY NOT BE ABLE TO ACCOMMODATE DIETARIES ON THE NIGHT.

FINAL NUMBERS, FOOD MENU SELECTIONS, DIETARY REQUIREMENTS AND BEVERAGE PACKAGES ARE TO BE CONFIRMED 7 BUSINESS DAYS PRIOR TO YOUR EVENT.