



WELCOME

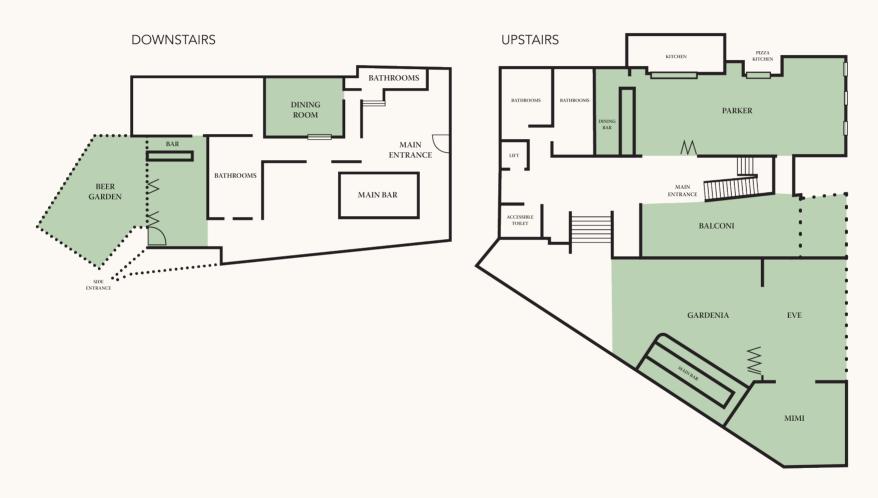
Smack bang in the middle of Kew Junction is where you find us, a bustling local institution serving cold beers and great food since 1853. With two levels and multiple offerings there is something for everyone at The Skinny Dog Hotel.

Downstairs, you will find a comfy pub atmosphere with dining rooms to enjoy classic pub fare, two bars and a beer garden.

Upstairs, a light filled atrium awaits, full of hanging plants, indoor and outdoor open plan spaces for year round use.

There are many different eveny spaces to cater to any requirement be it semi-private, exclusive or just casual bar reservations.

FLOOR PLAN



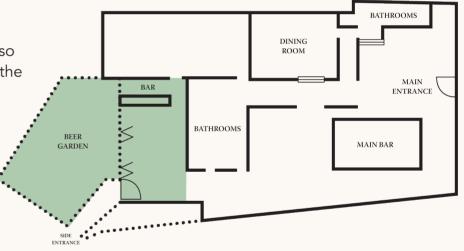


BEER GARDEN BAR

Exclusive hire of the beer garden and inside back bar includes a private entrance to provide your very own section of the pub!

The indoor bar is fully covered so you won't have to worry about the elements.

For smaller events we suggest having this area semi-private by hiring half of the bar and beer garden.



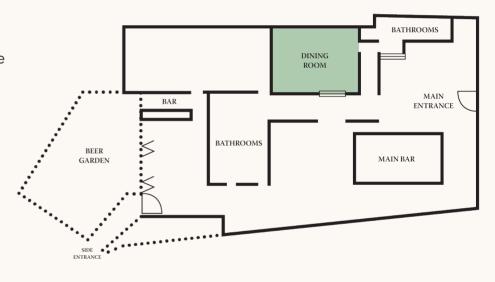


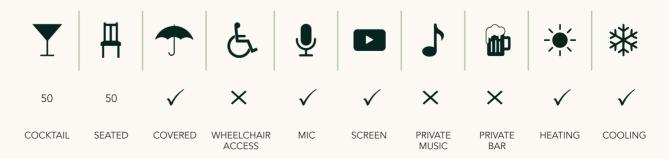


Downstairs

Nestled away from the main bar in the middle of the venue, our semi-private dining room features exposed brickwork and statement art pieces giving big NY loft vibes.

Perfect for seated events that want a separate space but with a vibrant atmosphere.





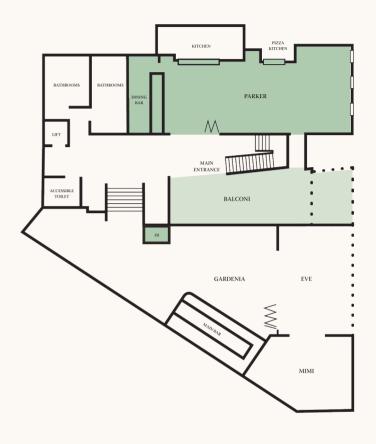


Apstairs

A versatile art deco restaurant space seamlessly transitions between standing and seated event configurations.

A bi-fold door ensures privacy, with an elegant mirrored bar and stylish decor for a visually captivating setting.

For larger events, the adjoining Balconi space offers exclusive access to the mezzanine of the upstairs area.



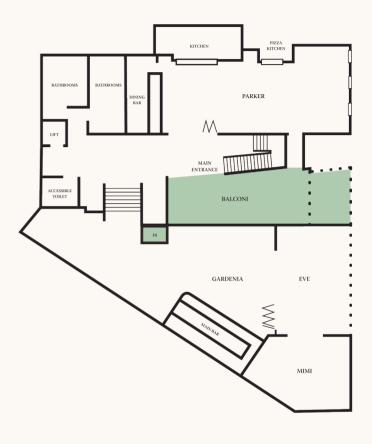


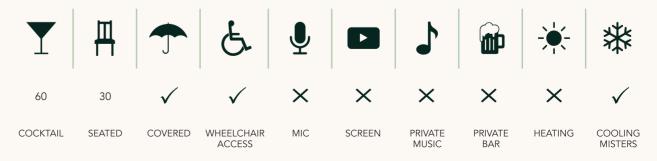


Apstairs

Situated in the heart of the upstairs mezzanine, you can fully immerse yourself in the atmosphere while enjoying your own exclusive space.

Through a sliding door lies an outdoor deck with views of High Street. Whether a leisurely long lunch or a laid-back cocktail style event, Balconi is the perfect space.





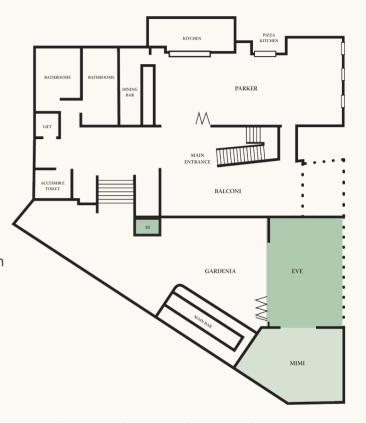


Apstairs EVE

If you're seeking a flexible semi-private outdoor area, Eve could be the perfect choice. With retractable awnings offering protection from the weather and lush greenery enhancing the alfresco ambiance.

Ideal for casual gatherings, Eve offers your own section of a lilvely bar atmosphere.

For additional space and exclusivity, consider hiring the adjacent Mimi room.



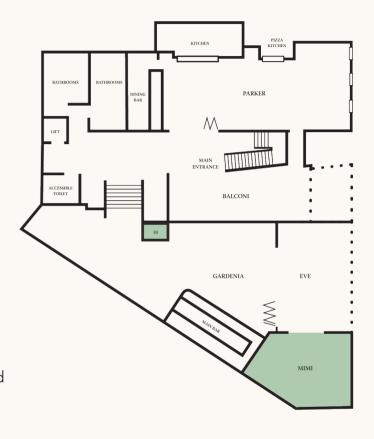


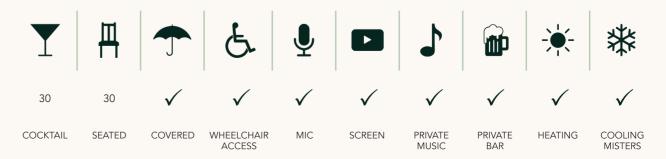


Upstairs MIMI PRIVATE DINING

This delightful corner nook provides views of Kew Junction and is adaptable for any event. A convenient drinks window ensures easy access to bar service, while the rattan furniture and ornate wallpaper minimize the need for decorations.

For additional space and versatility, consider hiring all or half of the Eve. With retractable awnings and lush ferns, Mimi & Eve combined offers an ideal indoor/outdoor events space suitable all year round.







Clostairs GARDENIA MIMI & EVE

The Gardenia space boasts an atrium-style roof adorned with hanging fauna, plush seating, and a spacious bar. From Friday to Sunday, enjoy a dynamic lineup of DJs and artists.

Exclusive hire of Gardenia is available only when combined with Eve and Mimi.

COCKTAIL

COVERED

WHEELCHAIR

ACCESS



SCREEN



SITMONN

Choose from the 3 below menu styles that will suit your event requirements. All the menus include complimentary sides to share. Dietary requirements can be catered for with advance notice.

ALTERNATE DROP MENU

Pre-select 2 dishes for each course that will be served to guests on a 50/50 drop. 2 course \$74pp | 3 course \$84pp

CHOICE MENU

Select 3 entrees, 4 mains and 3 dessert dishes for your guests to select on the day. 2 course \$69pp | 3 course \$79pp

SHARING MENU

Feed me style chef selected dishes.

Dietary requirements and preferences can be accommodated.

2 course entree & main \$69pp | 3 course \$79

Dish selections can be made on page 12



ENTRÉE

Grilled Haloumi, caramelised peach, hot honey, mint ^{LGO, VGO} Spiced pumpkin, maple miso dressing, pistachio dukkah ^{VG GF} Calamari, smoked chipotle mayo, grilled lemon ^{GF DF} Prawn cocktail, Marie Rose sauce, iceberg ^{GF DF} ADD warm bread roll, whipped butter \$4pp

MAIN

Skinny Dog parmigiana, 450g Napoli, ham, cheese blend, salad, chips Pan-fried barramundi, smoked eggplant, pomegranate ^{GF DF} 300g porterhouse steak, red wine jus ^{GFO DF served medium rare or medium well} Pork schnitzel, mash, red wine jus ^{LD, LG} Tandoori spiced chicken breast, yoghurt, mint, papadam (mild) ^{LDO, LG} Lamb backstrap, Provençal cherry tomatoes, salsa verde ^{LD LG} Carrot & lentil curry, eggplant kasundi, coconut rice, pappadum, chilli ^{LD, LG}

COMPLIMENTARY SHARED SIDES

Side salad & fries

DESSERTS

Chocolate tart, praline, whipped Chantilly cream ^{LD, LG} Crème caramel, caramelised orange ^{LD, LG} Churros, cinnamon sugar, ice cream, chocolate sauce ^V OR your celebration cake cut and served \$50 per cake

V vegetarian **VG** vegan **LG** low gluten **LD** low dairy **O** Optional



Standing

For standing events you can mix and match all the options to create a bespoke food offering that fits your requirements. All options are served roaming for your guests, dietary requirements can be catered to in advance.

CANAPÉ PACKAGES (MIN 30 GUESTS)

Choose from hot, cold or dessert options.

2 course \$65pp | 3 course \$75pp Choose from hot, cold or dessert options.

INDIVIDUAL PLATTERS & PIZZAS

Great for casual events and group bookings or to top up a canapé package, can also be selected as sole offering if a canapé package is not for you.

CAKEAGE

Your celebration cake can be cut and served to your guests at \$50 per cake. Individual cupcakes and cookies will not incur a cakeage fee.



CANAPE PACKAGES

6 canapés \$39 | 8 canapés \$47 | 10 canapés \$59

HOT

Sesame sausage rolls VO
Baby char sui pork bao bun, coriander DFO VGO
Party pies, tomato sauce
Asian chicken skewers GF VO
Salt & pepper calamari GF DF
Prawn dumplings, soy VO
Popcorn shrimp, ranch GF
Vegetarian spring rolls VG GF
Mini potato cake, pickled onion, spicy mayo VDF
3 cheese and herb croquettes, sumac salt V
Polenta chips, black pepper aioli VG GF

COLD

Roast duck, cucumber, hoisin pancakes Salmon nigiri ^{VGO GF} Tomato, mozzarella, basil skewer ^{V GF} Melon, prosciutto, skewer ^{GF}

DESSERTS

Lemon curd tartlets ^{GFO} Churros, chocolate sauce ^{DFO}

ADD HANDHELDS / BOWL ITEMS \$10

Yellow chicken curry, basmati rice, coconut ^{GF DF} Fish & chips, tartare sauce, lemon ^{GFO DFO} Tomato romesco linguine ^V Fried calamari, wombok salad ^{GF DF}



INDIVIDUAL PLATTERS

30 PIECES

Beef & cheese sliders, tomato sauce VO GFO	\$210	Prawn dumplings ^{VO}	\$150
Asian chicken skewers ^{GF VO}	\$180	Salt & pepper calamari ^{GF DF}	\$95
Party pies, tomato sauce	\$120	Mini potato cake, truffle aioli ^{V DF}	\$60
Vegetarian spring rolls ^{VG GF}	\$70	Spinach and feta quiche ^{V GFO}	\$120
Sesame sausage rolls ^{VO}	\$120		
Sandwiches chicken mayo/egg mayo	\$65		
Sushi selection fish & vegetarian ^{GF}	\$95		

PINSA PIZZA (9 SLICES)

MARGARITA Napoli, smoked bocconcini, basil ^V	\$24	PUMPKIN Pumpkin, Napoli, pumpkin, whipped ricotta, thyme honey, pumpkin seeds ^V	\$24
PROSCIUTTO Prosciutto, rocket, baby bocconcini, capers	\$26	SALAMI Salami, Napoli, mozzarella, salami,	\$26
PRAWN Prawn, shrimp, green peppers, sour cream, Japanese BBQ sauce	\$24	pepperoni, green pepper, olives	

GF BASE +\$5ea



BEVERAGE

BAR TAB

A bar tab can be organised instead of a package and you will be in control of the amount you spend and offering available to your guests.

To select drinks for the bar tab please request the on consumption bar list.

BASIC DRINKS PACKAGE

2 hr \$45 | 3 hr \$55 | 4 hr \$65 | 5 hr \$75

WINE

Mr Mason Sparkling Cuvee Brut NV Dottie Lane Sauvignon Blanc Hearts Will Play Rose Henry & Hunter Shiraz Cabernet

BEER

Carlton Draught, Furphy Ale Light Beer Stubby

NON-ALC Soft drinks and juices

CASH BAR

A cash bar can be organised alongside a bar tab where guests can purchase their own drinks from our beverage list.

Please note only certain areas can permit a cash bar contributing to minimum spend.

PREMIUM DRINKS PACKAGE

2 hr \$55 | 3 hr \$65 | 4 hr \$75 | 5 hr \$85

WINE

Mr Mason Sparkling Cuvee Brut NV Mount Paradiso Prosecco NV Dottie Lane Sauvignon Blanc Mill Flat Sauvignon Blanc Lost Woods Chardonnay Hearts Will Play Rose Sud Rose - magnum 1500ml Storm & Saint Pinot Noir Henry & Hunter Shiraz Cabernet

BEER

Carlton Draught, Furphy Ale, Little Creatures, Balter, Stone & Wood, Goat, Cider, Light Beer

NON-ALC



USEFUL INFO

MINORS

In line with our liquor licence, patrons under 18 must be accompanied by parent or guardian and depart the venue when the kitchen closes.

ACCESSIBILITY

Wheelchair access is available via High Street. The venue features accessible toilets on both floors, as well as a lift that operates between levels and another lift that connects the upstairs main floor with the mezzanine level.

MENUS

Our food and beverage menus are subject to change in both offering and pricing structure.

PARKING/GETTING HERE

Plentiful free 2hr parking can be accessed via Brougham Street in either the Leo's or Woolworths Carparks. There is also a tram stop outside the venue on High Street.

MINIMUM SPENDS

Exclusive hire of areas will require a minimum spend to book the space. This varies depending on day and time of the year. Minimum spends can be met through food and beverage spend only.

Areas may be booked on a non-exclusive basis where minimum spends can be reduced or don't apply.