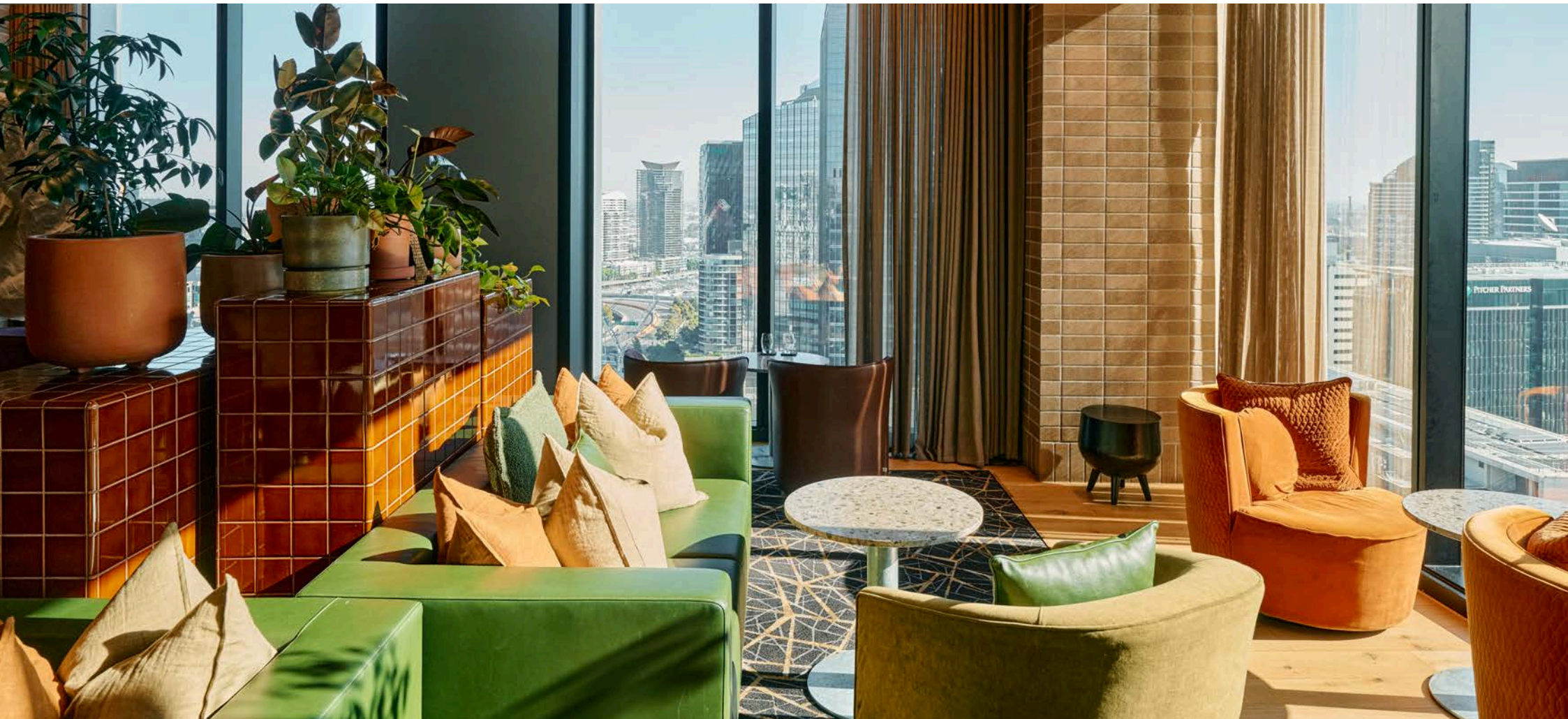


# GROUP & EVENTS

langlands  
RESTAURANT & BAR

CONSERVATORY  
BROCHURE  
2026



## ABOUT US

Langlands Restaurant, set 25 floors above Melbourne's CBD, offers a panoramic views across Southbank and the Yarra River.

The Conservatory provides an exclusive semi-private setting for events, perfect for intimate gatherings or celebrations.

### Room Features:

- Floor-to-ceiling windows with panoramic views
- Bespoke catering options with full bar and restaurant service
- AV-capable with complimentary Wi-Fi

### Capacity:

- Level 25 Lounge – 20 guests (cocktail)
- Conservatory & Lounge – 60 guests
- Conservatory (Seated) – 30 guests
- Conservatory (Cocktail) – 40 guests



# GRAZING PACKAGES

## I'M A GRAZER

HOUSE MADE FOCACCIA/SOURDOUGH (V)

MARINATED OLIVES (VG)

PARMA HAM

ARTISAN CHEESE (V)

SMOKEY EGGPLANT (VG)

HUMMUS (VG)

HOUSE PICKLES

*\*Min. 15 guests; approx. 30–40g per item, per guest.*

*\$30pp*

## I SEAFOOD YOU

APPELLATION OYSTERS, Lemon

HAMACHI, Green Chili, Lime Coriander

SALT & CHILI SQUID, Nam Jim, Aioli (2pp)

KING SALMON, Carpaccio Dressing, Brioche (2pp)

*\*Min. 15 guests; 1 piece each.*

*\$35pp*

## PASSING BY

ROYAL WITH CHEESE, Brisket Burger, B&B Pickles,  
Secret Sauce

HIBACHI GRILLED CHICKEN, Sambal, Lime

ARANCINI, Bolognese, Parmesan (2pp)

BRUSCHETTA, Tomato, Olives, Basil (V) (2pp)

HAMACHI, Green Chili, Lime Coriander

*\*Min. 15 guests; 1 piece each.*

*\$40pp*

## I WANT IT ALL

APPELLATION OYSTERS, Citrus Mignonette

HAMACHI, Green Chili, Lime Coriander

ROYAL WITH CHEESE, B&B Pickles, Secret Sauce

HIBACHI GRILLED CHICKEN, Sambal, Lime

ARANCINI, Bolognese, Parmesan

BRUSCHETTA, Tomato, Olives, Basil (V) (2pp)

*\*Min. 15 guests; 1 piece each.*

*\$60pp*



SAMPLE MENU ONLY

# SET MENUS PACKAGES

Your selection: two courses for \$69 or three courses for \$89.

## STARTER

*(Choose One)*

HIRAMASA KINGFISH, Green Chili, Dill, Lime, Shallot (GF, DF)

HOUSE PORK & CHICKEN TERRINE, Prosciutto, Pistachio, Cornichons, Mustard, Sourdough

RICHIES FALAFEL, Hummus, Pickled Onion, Fresh Herbs (VG, DF, GF)

CAESAR, Lettuce, Bacon, Egg, Croutons, Parmesan, Caesar Dressing

## MAINS

*(Choose One)*

BLACK ANGUS PORTERHOUSE, PASTURE FED MB2, Cognac & Green Peppercorn Sauce

CONE BAY BARRAMUNDI, Sambal, Nuoc Cham, Lime, Salad or Fries

HAZELDENE'S FREE-RANGE BIRD, 1/2 Chook, Sambal, Nuoc Cham, Lime (GF)

LINGUINE ALIO OLIO, Tomato, Garlic, Chili, Thai Basil (V)

## SIDES

GARDEN GREENS, Chives, Dill, Mustard Vinaigrette (VG, DF, GF)

SHOESTRING FRIES (v)

## SWEET TOOTH

*(Choose One)*

CRÈME CARAMEL, Spiced Citrus Fruit

CLASSIC TIRAMISU, Mascarpone, Espresso, Ladyfingers (V)



*\*Individual dietary requirements are available upon request.*

SAMPLE MENU ONLY

# FEAST & TASTE

*Chef's Selection: Taste \$69pp or Feast \$89pp.*

## FEAST

*(9 Sharing Dishes)*

LANGLANDS FOCACCIA, Smokey Eggplant, Garlic, Lemon, Parsley (VG) (DF)

APPELLATION OYSTER, Citrus Mignonette, Native Pepper (DF) (GF)

ORTIZ ANCHOVY, Stracciatella, Heirloom Tomato, Lemon, Basil

HIRAMASA KINGFISH, Green Chili, Dill, Lime, Shallot (GF) (DF)

BLACK ANGUS PORTERHOUSE, Cognac & Green Peppercorn Sauce

CORNER INLET GARFISH 280g, Sauce Vierge, Finnes Herbs, (DF) (GF)

CHARRED BROCCOLINI, Lemon, Crispy Garlic (GF) (V)

KIPFLER POTATOES, Beef Tallow, Caper, Shallot, Parsley (GF)

CLASSIC TIRAMISU, Mascarpone, Espresso, Ladyfingers (V)

## TASTE

*(7 Sharing Dishes)*

LANGLANDS FOCACCIA, Smokey Eggplant, Garlic, Lemon, Parsley (VG) (DF)

APPELLATION OYSTER, Citrus Mignonette, Native Pepper (DF) (GF)

ARROW HEAD SQUID, Secret Spice, Nam Jim, Chili, Aioli

HAZELDENE'S FREE-RANGE BIRD, 1/2 Chook, Sambal, Nuoc Cham, Lime (GF)

KIMCHI RICE, Bacon, Ginger, Egg, Green Onion (GF) (V)

CHARRED BROCCOLINI, Lemon, Crispy Garlic (GF) (V)

CRÈME CARAMEL, Spiced Citrus Fruit



SAMPLE MENU ONLY

*\*Multiple dietary requirements will apply to the whole table.*

# BEVVY PACKAGES

2-hours of free-flowing drinks, with additional hours available at \$10 per person, per hour.

## CLASSIC SELECTION

\$40 Per Person

### WINES

Coeur des Sages de Blancs  
Coeur des Sages Macon, Chardonnay  
Rameau d'Or Rosé  
Coeur des Sages Beaujolais, Gamay

### BEERS

Stomping Ground Laneway Lager  
Stomping Ground Hazy Pale Ale  
Heaps Normal Quiet XPA  
\*non-alcoholic

### 0% COCKTAILS

Jasmine Longing  
Smoke on the Highball

### SOFT DRINKS

## PRESTIGE SELECTION

\$60 Per Person

Offers an elevated take on our classic selection beverage package, featuring Taittinger Cuvée Prestige in place of Coeur des Sages de Blancs. A refined choice for celebrations that call for something a little more special.

## NON-ALCOHOLIC SELECTION

\$30 Per Person  
\*unlimited duration

### 0% COCKTAILS

Jasmine Longing  
Smoke on the Highball

### WATER

Still | Sparkling

### JUICES & SOFT DRINKS



SAMPLE MENU ONLY



THOUGHTFULLY SOURCED.  
CAREFULLY SERVED.

Connect with our team to curate an exceptional event. Bespoke menus are available upon request.  
Kindly advise of any dietary requirements at the time of booking.

### CONTACT US

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