

DAWSON

LET'S CELEBRATE

Here at Dawson, we love to celebrate!

Filled with tasty, fresh food and delicious drinks, we're here to make your next event a fun day or night out, with minimal stress. All of our dishes are designed to share so you don't need to worry about ordering individually and can spend more time socialising.

Our semi-private mezzanine space can seat up to 50 guests or the whole venue can be hired for between 50 - 100 guests. Please note minimum spends apply for exclusive venue hire.



PH: 9852 8000

E: HELLO@DAWSON.RESTAURANT

241 HIGH ST, KEW 3101

FEED ME \$50PP

Our "Feed Me" package is suitable for a casual lunch or dinner get together with friends or family. All food is served to share and can come out as quickly or as slowly as you like.

Woodfired flatbread, fennel salt (VGN)
 Mount Zero olives, house marinated (VGN)(GF)
 Heirloom tomatoes, buffalo mozzarella, pickled shallots, pepper (GF)(V)
 Wild mushroom arancini, black truffle aioli (V)
 San danielle prosciutto, pickles (GF)
 Chef's selection of woodfired pizzas
 Broccoli slaw, shredded broccoli florets, white cabbage, green apple, chives, buttermilk dressing (V)(VGO)
 Baby gem lettuce salad, mustard vinaigrette, parmesan (V)(GFO)(VGO)
 Fries, vinegar salt, black truffle aioli (V)(VGO)

2 COURSES \$70PP

Our 2 course package is more suitable for a long lunch or dinner celebration. All food is served to share, entrees are generally staggered followed by a break before we serve the meats and sides.

GETTING STARTED

Woodfired flatbread, fennel salt (VGN)
 Mount Zero olives, house marinated (VGN)(GF)
 Heirloom tomatoes, buffalo mozzarella, pickled shallots, pepper (GF)(V)
 Lightly fried calamari, wild rocket, lemon (GFO)
 Wild mushroom arancini, black truffle aioli (V)
 San danielle prosciutto, pickles (GF)

THE BUSINESS

Chicken cotoletta, semi-dried tomato, lemon mayo
 1kg bistecca fiorentina, grilled t-bone steak, rosemary (GF)
 Cooked medium-rare, carved to share
 Broccoli slaw, shredded broccoli florets, white cabbage, green apple, chives, buttermilk dressing (V)(VGO)
 Baby gem lettuce, mustard vinaigrette, parmesan (V)(GFO)(VGO)
 Fries, vinegar salt, black truffle aioli (V)(VGO)

ADD CANNOLI +\$6PP

Limoncello cannoli, ricotta & mascarpone, crushed pistachio

BEVERAGE PACKAGES

We have 2 great beverage packages for you to choose from!
Each package runs for a duration of 3 hours but can be easily extended to suit you and your guests' need. We are alternately happy to run a bar tab for your event, please ask management to discuss your tailored package.

BASIC \$45PP

SPARKLING

Three Vineyards Brut
Tahbilk, VIC

WHITE

McPherson's 'Bella' Pinot Grigio
Goulburn Valley, VIC

ROSE

La Vue Grenache Rose
Central VIC

RED

McPherson's Shiraz
Goulburn Valley, VIC

TAP BEER

Carlton Draught, Stone & Wood Pacific Ale

SOFT DRINK

Coke, Coke No Sugar, Sprite, Lemon Lime & Bitters

TEA & COFFEE

WANT TO ADD MORE?

+ BASIC SPIRITS \$15PP

House vodka, gin, rum, scotch, whiskey & mixers

+ EXTEND TIME \$10PP PER HALF HOUR

Please note our liquor license runs until 11pm

PREMIUM \$55PP

SPARKLING

Biscardo 'Millisimato' Prosecco
Veneto, Italy

WHITE

Casalforte Pinot Grigio DOC
Delle Venezie, Italy
Di Giorgio 'Lucindale' Chardonnay
Limestone Coast, S.A.

ROSE

Antinori 'Santa Cristina' Rosato
Tuscany, Italy

RED

Nepenthe 'Altitude' Pinot Noir
Adelaide Hills, S.A.
Sanguine 'Progeny' Shiraz
Heathcote, VIC

TAP BEER

Carlton Draught, Stone & Wood Pacific Ale

BOTTLED BEER & CIDER

SELECT TWO FROM THE FOLLOWING:

Peroni Red, Corona, Melbourne Bitter, Birra Moretti,
4 Pines Pacific Ale, Mountain Goat Steam Ale, Fixation IPA,
Furphy, Heaps Normal XPA (Non-Alcoholic)

Magners Apple Cider, DV 'Pulp Friction' Apple & Pear Cider

SOFT DRINK

Coke, Coke No Sugar, Sprite, Lemon Lime & Bitters

TEA & COFFEE

Confirmation of menu, beverage selection, dietary requirements and final number of guests is required 7 days prior to your event. After this time guest numbers cannot be decreased but may be increased.
We require a \$250 deposit to confirm any events/large group bookings.