

THE  
**GRAND**  
RICHMOND





At The Grand we take great pride in being regarded as Australia's most celebrated Italian pub restaurant for more than eleven years.

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"The kitchen beats with an Italian heart"

THE AGE GOOD FOOD GUIDE



Gracing Gourmet Traveller Australia's Top 100 Restaurants list and receiving national industry awards such as Best Pub Dining Room and the coveted Age Good Food Guide Chef's Hat have marked The Grand as a culinary destination of distinction.

We now offer The Grand experience in new ways for private dinners and events and look forward to celebrating your next special occasion with you.

THE  
**GRAND**  
RICHMOND

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# PRIVATE EVENTS

Located in Richmond, The Grand is Melbourne's premium restaurant location for private dining and events.

Our First Floor, featuring three separate and flexible private dining rooms linked by a central bar, provides unlimited celebration possibilities. From private dinners and cocktail parties to corporate events and conferencing, we can tailor to any exclusive occasion.

Backed by our award winning food and exceptional service, the refined elegance of The Grand's 1st Floor raises the bar for private events in Melbourne.

## THE BELLGIO ROOM



▪ SEATS 14



ROOM SIZE  
5M X 3M

## THE NESSO ROOM



▪ SEATS 12-28  
▪ 30 STANDING



ROOM SIZE  
8.3M X 4.2M

## THE COMO ROOM



▪ SEATS 18-55  
▪ 60 STANDING



ROOM SIZE  
8.3M X 6.2M

## THE WHOLE FIRST FLOOR

▪ 110 STANDING



# PRIVATE ROOMS



## THE BELLAGIO ROOM

The opulent Bellagio Room is ideal for intimate dinners and private meetings. Dark tones and city views make this an elegant space for a smaller group.



## THE NESSO ROOM

The classically beautiful Nesso Room is perfect for group dining, small conferences or meetings. It boasts stunning chandeliers, abundant natural light and city views. The Nesso Room is suitable for all types of events and a variety of room set-ups, including board room and stand up.



## THE COMO ROOM

The Como Room is a large and elegant space that adapts superbly to a range of uses. Stunning high ceilings, city views and a dedicated bar provide the ideal setting for dinners, cocktail parties and meetings alike. Featuring full audio visual capabilities, it is also perfect for conferences or parties with a DJ.



THE  
**BELLAGIO**  
ROOM

**SEATS 10-14**



A long, rectangular dining table covered with a white tablecloth is set for a formal dinner. The table is arranged with white plates, silverware, and glasses. In the foreground, a large white bowl filled with seafood, including lobster and shrimp, sits on a silver stand. The room features a high ceiling with two ornate crystal chandeliers. A large, ornate gold-framed mirror is mounted on the wall at the end of the table. The walls are a light beige color, and the floor is dark wood. The overall atmosphere is elegant and sophisticated.

THE  
**NESSO**  
ROOM

**SEATS 12-28**





THE  
**COMO**  
ROOM

**SEATS 18-55**





# Menus



# BELLISSIMO

## THE GRAND'S CLASSIC

### ITALIAN FEAST

2 COURSE - \$63

Antipasti / Secondi

3 COURSE - \$75

Antipasti / Secondi / Dolci

#### CANAPÉS ON ARRIVAL

*Choose two - \$9.5*

Smoked duck breast bruschetta with mustard fruits, walnuts and artichoke

Suppli – porcini mushroom risotto balls with truffled mayonnaise

Beetroot cured salmon with pickled cucumber, sour cream and dark rye

Suckling pig croquettes with lentils and Dijon mustard

#### FORMAGGI

*include a cheese course - \$12*

Chef's selection of Artisanal cheeses served with muscatels, lavosh, fruit bread and quince

#### ANTIPASTI

*To share*

The Grand's signature house made potato gnocchi with brown butter & sage

Lightly floured fried calamari with chilli, mint & squid ink aioli

Fior di latte Caprese salad with new season tomatoes, basil & with extra virgin olive oil

#### SECONDI

*To share - choose two*

Roast free range cornfed chicken, broad beans, panchetta & salmoriglio dressing

Spanish mackerel, zucchini flowers, heritage carrots & ruby grapefruit salad

Roast porterhouse, Jerusalem artichokes, salsa verde & red wine jus

Duck & porcini risotto with grana padano & parsley

#### CONTORNI

*Chef's selection of two seasonal side dishes to match your mains*

#### DOLCI

*Served individually - choose two*

Panettone pudding, vanilla zabaglione

Tiramisu

Yoghurt panna cotta with raspberries & spiced crumb

Caramelised white chocolate semifreddo with strawberry compote & almond biscuit

# MAGNIFICO

## THE GRAND'S SIGNATURE ITALIAN FEAST

2 COURSE - \$72

Antipasti / Secondi

3 COURSE - \$84

Antipasti / Secondi / Dolci

4 COURSE - \$96

Antipasti / Pasta / Secondi / Dolci

## CANAPÉS ON ARRIVAL

Choose two - \$9.5

Smoked duck breast bruschetta with mustard fruits, walnuts and artichoke

Suppli – porcini mushroom risotto balls with truffled mayonnaise

Beetroot cured salmon with pickled cucumber, sour cream and dark rye

Suckling pig croquettes with lentils and Dijon mustard

## FORMAGGI

include a cheese course - \$12

Chef's selection of Artisanal cheeses served with muscatels, lavosh, fruit bread and quince

Ask us about  
our beverage  
packages

## ANTIPASTI

To share - choose three

Char grilled calamari with anchovy, parsley & caper dressing

Premium antipasti of buffalo mozzarella, bresaola, culatello prosciutto, salami, pickled vegetables & hand rolled grissini

Char grilled quail with sweet potato, caramelised witlof, blood orange & sea herbs

The Grand's signature house made potato gnocchi with brown butter & sage

Clarence River prawns with chilli, lemon & garlic, fine herbs

Buffalo mozzarella Caprese salad with heirloom tomatoes, basil & sauce vierge

## PASTA

Served individually - choose one

Guancia di Maiale Lasagna - pork cheek ragu

Caprese lasagna - buffalo mozzarella & basil

Porcini mushroom risotto with grana padano

Prawn risotto with basil emulsion

Truffle & prosecco risotto

Pumpkin, sage & stracciatella risotto

## SECONDI

To share - choose two

Roast ribeye with panzanella salad, parsley emulsion & smoked bone marrow

The Grand's signature twice cooked duck, served with semolina gnocchi, orange juniper sauce

Roast rump of clover fed lamb with soft polenta, peas, panchetta & baby cos

Char grilled swordfish, salmoriglio, fennel & herb salad

Porchetta with pistachios, sage, fennel, Italian chicory, & gremolata

Roast baby chicken, Jerusalem artichokes, parsnip & thyme scented roasting juice

## CONTORNI

Chef's selection of two seasonal sides dishes to match main selection

## DOLCI

Served individually - choose two

Italian doughnuts filled with passion fruit curd, bitter passion fruit caramel & honeycomb

Caramelised white chocolate semifreddo with almond biscuit & strawberry sorbet

Chocolate terrine, mint ice cream, chocolate soil & Italian meringue

Baked lemon tart with vanilla cream