FUNCTIONS & EVENTS

3AW’s Pub of the Decade 2010-19
Pub of the Year / Time Out Melbourne Pub Awards 2017
Hotel of the Year / Australian Bar Awards 2018
Hotel of the Year / Australian Liquor Industry Awards 2018
Best Metropolitan Pub Bar & Restaurant Finalist / Australian Hotel
Association (VIC) Awards 2018
Publican of the Year / Australian Liquor Industry Awards 2018
14/20 / The Age Good Food Guide 2018 & 2019
Australia’s Burger of the Year 2019 / Food Service Magazine
Australia’s Wine List of the Year Awards 2018 & 2019 / 2 glasses
Melbourne’s Best Sunday Roasts / Time Out Melbourne

91 Cardigan St, Carlton
(Private Dining Room ~138 Queensberry St, Carlton)
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(03) 9958 8663
www.hotellincoln.com.au
Facebook/Instagram @thelincolncarlton
Welcome.

Tucked on the corner of Queensberry and Cardigan Streets, at the edge of the city, The Lincoln is an award-winning and historic pub opened since 1854 that has retained a charming old world facade, and an interior brimming with character. Loved by our loyal regulars and a favourite within the hospitality industry. From intimate dinners to casual catch-ups, from corporate gatherings to milestone celebrations, we are an all-occasion pub.

Our kitchen is focused on using the highest quality regional, sustainable and seasonal produce, buying direct from fishers and farmers where possible. Our bar has 12 taps featuring a rotating list of craft beers, as well as a carefully curated wine list showcasing small producers, including some of Australia’s most progressive winemakers.

We have a new beautifully refurbished Private Dining Room known as “The Lincoln Arms” located at 138 Queensberry Street that offers much sought after privacy while still offering the same excellent service, food and drinks.

The Lincoln is a labour of love for our team, with an uncompromising commitment to simply delicious food and drinks, a warm welcome and relaxed feel. We are a pub that has stood the test of the time and remains one of the best in Melbourne.
The Public Bar.

Our art-deco bar is a throwback to Melbourne’s past, with a charming open fireplace, and bar stools that have been propping up punters for years. The deeply atmospheric space and aesthetic details recall a bygone era. If the tan and green terrazzo tiled bar could talk, they could tell some stories!

The tap beers and wines on offer changes regularly, so there is always something new and interesting to discover.

There is always good booze, hot meals, great banter and memorable times at The Lincoln!

- Standing service only (dependent on current legal restrictions)
- Function canapes available on request
The Restaurant.

Experience our brand of friendly and attentive service while enjoying a comforting and delicious menu showcasing seasonal and regional produce at its finest.

Celebrate all your birthdays, Christmas parties, leaving parties, anniversaries, christenings, catch-ups large and small, corporate lunches, event wind-downs, team-building dinner, end of financial year lunches, pretty much any milestone event! Our team would love for you to book with us here at The Lincoln.

- Seated service only, up to 50 guests
- Set menu required for 10 people or more (8 people or more in December)
The Private Dining Room.

Our stunning new Private Dining Room is a hop and skip away, two doors down from the pub. Set within a beautiful Victorian terrace shopfront, the space has been transformed into the perfect spot for your gathering. The lovely low-lit room has the warmth of a wood-panelled bar and elegance of high ceilings in a deep midnight blue, all overseen by an original 40-year old vintage poster by Bernard Villemot of figures dancing and leaping with joy with their Orangina soda, an absolute showstopper in its scale. This is the ultimate space for good eating, drinking and celebrating with your nearest and dearest. Whatever the occasion, make it truly special here.

- Seated service only, up to 30 guests
- Set menu only
- $1200 minimum spend
FOOD
## Set Menus.

### $75 pp Full Lincoln

<table>
<thead>
<tr>
<th>TO START</th>
<th>XO spanner crab toast, bottarga</th>
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<tbody>
<tr>
<td></td>
<td><em>Dr Marty’s</em> crumpets, broad beans, peas, mint, wasabi</td>
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<tr>
<td></td>
<td>Cured meats, pickles, toasted sourdough</td>
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<tr>
<td></td>
<td>Fried chicken ribs, burnt onion ketchup</td>
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<tr>
<td></td>
<td>Smoked eggplant, pickled zucchini, toast</td>
</tr>
<tr>
<td></td>
<td>Roasted flathead, mussels, green goddess sauce</td>
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<tr>
<td>MAIN</td>
<td>Slow-braised lamb shoulder</td>
</tr>
<tr>
<td>SIDES</td>
<td>Mash, baby carrots, rocket with candied nuts &amp; pear, asparagus with egg &amp; fried capers</td>
</tr>
<tr>
<td>DESSERT</td>
<td>Sticky date pudding, Pedro Ximenez &amp; date, vanilla ice cream</td>
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### $55 pp Half Lincoln

<table>
<thead>
<tr>
<th>TO START</th>
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<tr>
<td></td>
<td>Cured meats, pickles, toasted sourdough</td>
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<tr>
<td></td>
<td>Smoked eggplant, pickled zucchini, toast</td>
</tr>
<tr>
<td>MAIN</td>
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### Optional Extras

- Cheese +$10 pp
- Oysters +$4 ea.

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Sample menus only.

Seasonal changes and produce availability apply.

Groups of 10 people or more (8 or more in December) are required to order one of our set menus.

Our food is served sharing, family-style, with portions divided between two to four people.

We can accommodate individual dietary requirements, and can provide sample menus of such variations on request.
Drinks.

We can work with you to create a drinks offering within your budget. Guests can order and pay at the bar (legal restrictions permitting), or a bar tab can be set up at the beginning of your function with a specified limit. This can be increased if needed, as your function progresses.

Our tap beer and cider list changes regularly. The following is a sample of our drinks list and gives an idea of our price point. A current wine list can be provided on request.

**WINES BY THE GLASS.**

**BUBBLES.**

| NV Tramp-agne Prosecco | King Valley, VIC | 12 / 60 |

**WHITE.**

| 2020 Jamsheed Roussane | Beechworth, VIC | 13 / 65 |
| 2021 Fleet Pinot Gris | Mornington Peninsula, VIC | 13 / 65 |
| 2018 Laroche et Terroirs Chardonnay | Chablis, France | 16 / 85 |

**PINK.**

| 2019 Ghetto Blaster Sangiovese Rose | Heathcote, VIC | 11 / 55 |
| 2020 Poolside by Shobbroock Syrah | Barossa, SA | 16 / 160* |

**RED.**

| 2019 Demi Shiraz from the tap | Heathcote, VIC | 12 / 60 |
| 2019 La Fricelle Gamay Pinot Noir | Saint Pourcain, FR | 13 / 130* |
| 2020 La Violetta YeYe Rouge | Denmark, WA | 13 / 65 |

Pinot Nero / Syrah / Pinot Meunier

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**SOME COCKTAILS.**

Hot Mulled Willie Smith Cider 8
Spritz Aperol, bubbles, soda 13
Tommys Margarita Tromba Tequila, Agave, Fresh Lime 18
Negroni Four Pillars Olive Leaf Gin, Campari, vermouth 20
Espresso Martini Vodka, Kahlua, liquor 43, espresso 18

**NOT SO BOOZY.**

PS Soda Wattle Cola 7.5
Elderflower, lime, mint and soda 7.5
Heaps Normal Quiet XPA <0.5% Can 8.5
Carlton Zero Can 6

**FROM THE TAPS.**

| Kick Snare Kettled Soured Berliner Weisse | Pot 7 | Pint 14 |
| Colonial Brewing Co. Kolsch Lager | 6.5 | 13 |
| Carlton Draught | 6.5 | 12.5 |
| Stone & Wood Pacific Ale | 6.5 | 13 |
| Garage Project Garagista IPA | 8 | 16 |
| Balter Handsome Elvis NITRO Stout | 8 | 16 |
| Moo Brew Stout | 8 | 16 |
| Willie Smith Cox's Orange Pippen Apple Cider | 7.5 | 15 |
Booking Form.
Thank you for hosting your event at The Lincoln. Please complete this form and return to hello@hotellincoln.com.au, or receive instant confirmation by booking online at hotellincoln.com.au. You can also call (03) 9347 4666 to provide credit card details to secure a group reservation.

CONTACT DETAILS
Name: ____________________________________________
Company: ___________________________________________
Contact No: ___________________________________________
Contact Email: ___________________________________________

FUNCTION DETAILS
Day / Date of Function: ___________________________________________
Start / Finish Time: ___________________________________________
Occasion: ___________________________________________
Number of Guests: ___________________________________________

CREDIT CARD DETAILS
Card Type (please circle): Amex Visa Mastercard
Card Number: ___________________________________________
Expiry Date: ___________________________________________
CCCV: ___________________________________________
Signature: ___________________________________________
Today's date: ___________________________________________

NOTES/DIETARY REQUIREMENTS:

Terms & Conditions.
I confirm that I have read and understood the below terms and conditions and agree to comply.
Date: _____________
Signed: ______________________

Confirmation of bookings:
Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. A compulsory credit card authority is required to confirm the booking and is held as security.

Prices & minimum spends:
All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for the Private Dining Room. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

Final payment:
Final attendance numbers are required 5 working days prior to the event. You will be charged on the basis of this number unless guests exceed the confirmed amount, upon which you are required to cover those additional costs. Full payment is required before or on the day of the booking. This credit card will be charged in the event the total bill outstanding is not settled on the date of reservation. Please note we will only accept one payment for the entire group – no split bills. We accept MasterCard, Visa, AMEX, EFTPOS and cash. Cheques are not accepted.

Cancellations:
Any cancellation made within a period of 14 days from the date of the function will incur a fee of $50pp.

Covid postponement or cancellations:
Government restrictions will potentially impact venue capacities and limit our capabilities. Please understand that we must abide by current restrictions and absolutely no exceptions will be made. The health and safety of our staff and our guests is our number one priority. Any government updates outside our control (i.e. closure of venue or changes to times/ capacities) that leads to postponements or cancellations will not incur the penalty fee.

Guest entry:
Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Minors are welcome to attend events only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at the parents own risk).

Room allocation:
Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue’s control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management’s discretion to reallocate an event to a more appropriate space.

Function conduct:
It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host’s responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretenses, the venue reserves the right to cancel the function without notice, and at the expense of the host.

Decoration:
You are permitted to bring flowers, balloons, banners, and lighting to your function. Please note, no confetti or decorations that cannot be taken with you are permitted in the venue. You may, if organised with events manager, enter the venue an hour prior to your event to set up your decorations. You are required to collect any decorations and equipment immediately after the function or by the following day and no later.

Video and Music:
Depending on the space, you may be permitted to play your own music and visuals. However, we reserve the right to control volume and what we deem as appropriate content for other patrons of the venue.

Alcohol:
The Lincoln is not a BYO venue. Any alcohol brought onto the premises is not permitted and will be confiscated or the person will be asked to leave. We take responsible service of alcohol very seriously and any intoxicated guests will not be served and asked to safely vacate the premises as required by law.

Cake:
Cakes, or similar, brought onto the premises must be discussed with events manager prior to booking. Cakeage fees may apply.

Dietary Needs:
All dietary requirements must be disclosed and confirmed with our events manager no less than 7 days before booking. Any food related costs incurred for late changes will be charged accordingly.

Time Limits:
You and your guests are required to vacate the space within half an hour of your designated time slot. You will be charged additional fees upon failing to do so.

Damage:
Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premises to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.