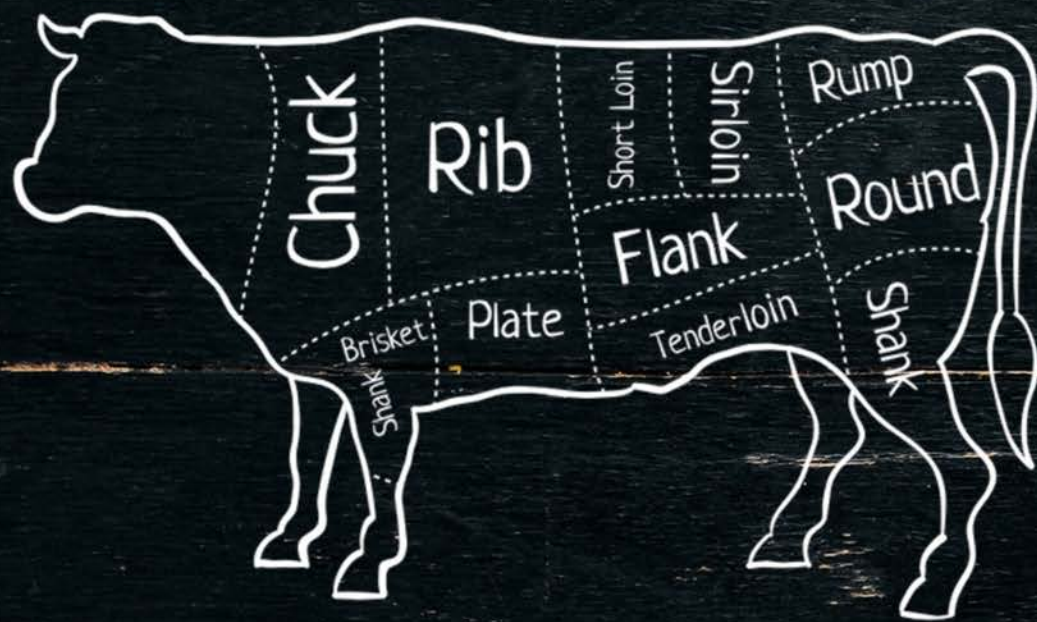


THE **BRESLIN** BAR & GRILL

NEW YORK-STYLE
STEAKHOUSE

1 SOUTHBANK BLVD, VIC 3006





Welcome To The Breslin Bar & Grill

Inspired by the classic steakhouses of New York, our restaurant brings the bold, rich flavors of the Big Apple to every dish.

With premium cuts of meat, expertly grilled to perfection, and an elegant yet cozy atmosphere, it's the perfect place to experience authentic New York-style dining.

Whether you're here for a hearty steak or a signature cocktail, every visit promises a taste of luxury and tradition.



Our Culinary Journey



Butcher's Selection

Crafted to showcase innovative flavors and unique pairings, elevating the steakhouse experience to new culinary heights.



NY style & Australian tradition

Smoky Flavors



The Art of Grilling

Masterfully seared and perfectly charred, our chefs elevate each cut to its fullest flavor potential with expert grilling techniques.

The Breslin Indoor

The dining space exudes a blend of urban sophistication and rustic charm, reflecting its homage to classic New York steakhouses. The decor features warm wood tones, sleek tables, and comfortable leather banquette seating that runs along the length of the windows, which allow ample **natural light** to flood the room.

Stylish, dark wood chairs complement the tables, while the striking overhead chandeliers made of antlers add a touch of rugged elegance to the atmosphere. The walls are lined with shelves stocked with an **impressive collection of wine**, creating a refined backdrop perfect for both casual dining and special events.

90

pax max

Urban elegance with rustic warmth, featuring New York-inspired decor, antler chandeliers, and an impressive wine wall.





Ambiance & Service

- 👍 Our dining space offers a refined, welcoming atmosphere, combining elegance with comfort for an unforgettable visit.
- 👍 We provide attentive and personalized service to ensure every guest enjoys an exceptional dining experience.





The Breslin Southbank Terrace

Located along the **Yarra River**, this terrace boasts stunning views of Melbourne's cityscape, creating a perfect setting for events.

With chic rattan seating, dark wood tables, and lush greenery, it offers a modern yet inviting atmosphere. The **semi-covered roof** provides shade, while string lights and outdoor heaters ensure comfort for both daytime and evening functions.

Ideal for corporate gatherings and private celebrations alike, this space combines style with the natural beauty of the riverside location.

70
pax max

Overlooking the Yarra River with stunning city views, this terrace combines chic design and a warm ambiance.



Prime location



Our terrace is set in one of Melbourne's most coveted spots along the Yarra River, offering panoramic views of the city skyline.



This iconic location enhances every event, providing a unique riverside experience that's unparalleled in the area.

SET MENU

EMPIRE STATE

\$85/\$99 PP

TIMES SQUARE

\$115 PP

THE BIG APPLE

\$110/\$125 PP

B
EST. 1983



FUNCTION MENUS

EMPIRE STATE

2 COURSE \$85 PP

3 COURSE \$99 PP

CHOICE OF ENTRÉE

Grilled Chorizo

lentils

Port Lincoln Baby Calamari

chilli mayo & lime

Leek & Parmesan Croquette

garlic aioli

Sesame Crusted Yellow Fin Tuna

ponzu chilli

CHOICE OF MAIN

O'Conner Grain Fed Porterhouse

300grm

herb herb & red wine jus

Beef or Pork Ribs

cabbage salad

Grilled Market Fish Fillet

Chargrilled, horseradish,

tartare beurre blanc, herbs

Honey Harrisa Glazed Cauliflower

hummus, chimmichurri

sides to share

Crushed Garlic Potatoes

Mixed Leaf Salad

CHOICE OF DESSERT

Basque Honey Glaze Cheesecake

Berry compote

Sticky Date Pudding

Caramelised white chocolate, spiced rum puree,

vanilla bean ice cream

TIMES SQUARE

\$115 PP

30 PAX OR MORE

ENTRÉE TO SHARE

Baby Calamari, Sesame Crusted Yellow Fin
Tuna, Leek & Parmesan Croquette, Scallops
& Chorizo Skewers

MAIN TO SHARE

Meat Platter

*grain Fed Porterhouse, Pork & Beef Ribs,
Chargrilled Chicken, Lamb Shoulder*

Grilled Market Fish Fillet

(Pescatarian Option)

Chargrilled, horseradish, tartare beurre blanc

Honey Harrisa Glazed Cauliflower

(Vegetarian Option)

hummus, chimmichurri

sides to share

Crushed Garlic Potatoes

Mixed Leaf Salad

ALTERNATE SERVE

Crème Brûlée

sable biscuit

Sticky Date Pudding

*Caramelised white chocolate, spiced rum puree,
vanilla bean ice cream*

THE BIG APPLE

2 COURSE \$110 PP

3 COURSE \$125 PP

ENTRÉE TO SHARE

Moët & Chandon Champagne & Freshly
Shucked Appellation Oysters
with smoked chilli ponzu

CHOICE OF ENTRÉE

Grilled Chorizo

lentils

Portuguese Chicken Skewers

Breslin Signature hot aioli

Leek & Parmesan Croquette

garlic aioli

Sesame Crusted Yellow Fin Tuna

ponzu chilli

CHOICE OF MAIN

Thousand Guineas Grain Fed Scotch

Fillet 300grm

herb salad & red wine jus

Grilled Market Fish Fillet

Chargrilled, horseradish, tartare beurre blanc

Honey Brasied Lamb shoulder

Roasted lemonata potatoes, watercress

Honey Harrisa Glazed Cauliflower

hummus, chimmichurri

sides to share

Crushed Garlic Potatoes

Mixed Leaf Salad

CHOICE OF DESSERT

Crème brûlée

sable biscuit

Sticky Date Pudding

*Caramelised white chocolate, spiced rum puree,
vanilla bean ice cream*

DRINKS MENU

PACKAGE I

2 HOURS \$55 PP

3 HOURS \$65 PP

PACKAGE II

2 HOURS \$65 PP

3 HOURS \$75 PP

PACKAGE III

2 HOURS \$75 PP

3 HOURS \$85 PP



BEVERAGE MENUS

PACKAGE I

2 HOURS \$55 PP

3 HOURS \$65 PP

BEER ON TAP

Furphy Refreshing Ale (4.4%)

Heineken Lager (5%)

WINE

Seppelt 'The Drives' Sparkling NV

Regional Victoria

821 Sauvignon Blanc

Marlborough New Zealand

Seppelt 'The Drives' Chardonnay

Regional Victoria

Seppelt 'The Drives' Shiraz

Regional Victoria

Cape Schanck Pinot Noir

Mornington Peninsula

SOFT DRINKS

Pepsi/Pepsi Max

Lemonade

Solo

Dry Ginger Ale

Tonic Water

Soda Water

PACKAGE II

2 HOURS \$65 PP

3 HOURS \$75 PP

BEER ON TAP

Asahi

Heineken

James Squire 150 lashes

Little Creatures Pacific Ale

WINE

Chandon Brut NV Sparkling Wine

Yarra Valley

821 Sauvignon Blanc

Marlborough New Zealand

Seppelt 'The Drives' Chardonnay

Regional Victoria

Cape Schanck Pinot Grigio

Mornington Peninsula

Fickle Mistress Pinot Noir

Central Otago New Zealand

Seppelt 'The Drives' Shiraz

Regional Victoria

SOFT DRINKS

Package I

PACKAGE III

2 HOURS \$75 PP

3 HOURS \$85 PP

BEER ON TAP

Asahi

Heineken

James Squire 150 lashes

Little Creatures Pacific Ale

WINE

Chandon Brut NV Sparkling Wine

Yarra Valley

821 Sauvignon Blanc

Marlborough New Zealand

Seppelt 'The Drives' Chardonnay

Regional Victoria

Cape Schanck Pinot Grigio

Mornington Peninsula

Fickle Mistress Pinot Noir

Central Otago New Zealand

Seppelt 'The Drives' Shiraz

Regional Victoria

SPIRITS

Jack Daniels

Monkey Shoulder

Eristoff Vodka

Tanqueray

Sailor Jerry's Spice Rum

SOFT DRINKS

Package I

**The following packages have been designed for group bookings. All beverages will be served throughout the entire duration of your function.*

TERMS AND CONDITIONS

OPERATIONAL TIMES

Lunch 12PM – 4PM

Dinner 5PM to 8PM OR 8PM – close

FOOD AND BEVERAGE

All event food and beverage selections are to be finalized 10 working days prior to your function date.

The Breslin Kitchen requires a minimum of 10 working days prior to function date to cater for special dietary or allergy related requirements.

All menus are seasonal and subject to change, some dishes may contain traces of nuts.

Beverages are subject to availability. If a wine is unavailable, we will replace stock to equal value and same quality.

CONFIRMATION OF GUEST NUMBERS, THE RUNNING OF YOUR FUNCTION

Final confirmation of guest numbers is to be confirmed 5 working days prior to your function date. Final numbers confirmed will be charged on your function account.

Please supply details of any speeches, presentations or announcements that may require breaks in your service time.

SMOKING

The Breslin is a non-smoking venue.

These times will be given to our Chefs to ensure that quality and presentation of your meals are of the highest standard. We cannot guarantee that all breaks can be achieved but we will adhere to your schedule as best we can.

TENTATIVE BOOKINGS AND DEPOSIT

We are able to hold a date tentatively for a period of seven days, after which time, if verbal confirmation has not been received, the date will be released.

A deposit of \$25 per person is required 5 days prior to your booking. Should the deposit and final numbers not be received, the date will be released.

PAYMENT STRUCTURE

A deposit of \$25 per person is required to secure your booking.

Your booking will be confirmed when a signed acceptance of the Terms and Conditions has been received.

Payment can be made by Cash, EFT, MasterCard, Visa or American Express. 1.35% Surcharge applies to all Visa/Mastercard payments. 1.65% surcharge applies to all payments by Amex or Union Pay.

A 10% optional service charge is applied to all parties larger than 10 pax.

CANCELLATION POLICY

All cancellations must be made in writing to info@breslingrill.com.au

Deposits are non-refundable if not made 48 hours prior to your booking.

The Breslin would be more than happy to transfer your booking details to another preferred date if available.

Any cancellations made with less than 24 hours prior to be the booking cannot be transferred.

RESPONSIBILITY AND DUTY OF CARE

The Breslin does not accept responsibility for damage or loss of guest's property before, during or after a function.

Personal belongings are asked to be collected at the conclusion of your function as we unfortunately do not have the facilities to store any of these items.

The Breslin has a duty of care and as such has the right to refuse the service of alcohol to any person they deem to be intoxicated. Any person providing alcohol to the said guest will also be denied service and both (or all) people will be asked to leave the premises immediately.

Function Hosts are financially responsible for any damage caused to the property of The Breslin. All damage costs and any additional abnormal cleaning deemed necessary will be charged for at a rate of \$40 per hour per staff member needed.



Thank You!

*We'd be delighted to host your next event, get
in touch with our events team at*

(03) 9686 2110

info@breslingrill.com.au

<https://breslingrill.com.au>

[@breslinbarandgrill](#)

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