

The image shows the interior of a modern restaurant. In the foreground, there is a long wooden bench with a white planter box containing green plants. Several round wooden tables are arranged along the bench, each with a black chair. In the background, there is a bar area with shelves of bottles and a counter. The ceiling features exposed wooden beams and several pendant lights. The overall atmosphere is warm and contemporary.

# TRUE SOUTH

FUNCTIONS PACK

# FUNCTIONS AT TRUE SOUTH

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Located in the picturesque bayside suburb of Black Rock, True South holds prime position as the areas best and biggest Restaurant, Bar & Function Space.

Once used as an auto repair shop, this modern gastro pub has undergone a colossal renovation, keeping the original facade, but completely stripping back the inside to create the incredible space it is today.

The talented chefs at True South offer a modern Argentinean menu, served in the newly converted setting.

The 3 exclusive function spaces cater to groups of different sizes.

- THE BAY VIEW ROOM
- THE DINING ROOM
- THE CELLAR

**For Bookings and enquiries please contact our functions manager on:**

**Ph: 0487 893 480**  
**E: [events@truesouth.com.au](mailto:events@truesouth.com.au)**

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# THE BAY VIEW ROOM

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Located upstairs, the Bay View room is the ideal location for your wedding, offering stunning views of Port Phillip Bay, sunsets and the coast line.

The exposed ceiling, soft, industrial style finishes, large balcony and stunning views through wall-to-wall, ceiling to floor windows makes this room so remarkable.

## Features:

Private Bar  
Private Balcony (large) with sea views  
Polished concrete floor  
Space for band

## INCLUSIONS:

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" plasma Screen
- Surround sound system with ipod connection
- 3 Floral arrangements
- Fairy light feature wall (photo feature wall)

**COCKTAIL**  
**SEATED**

**Max 200**

**Max 100 (88 with dance floor)**

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# THE DINING ROOM

PRIVATE DINING ROOM LOCATED ON GROUND FLOOR

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Taking up the entire back section of the restaurant, the Dining Room is a multifaceted space, ideal for Group Dining & Cocktail Parties.

It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

## Features:

- Private Bar
- Choice of music (enclosed space)
- Cocktail or Formal Dining option
- Separate entrance available
- 50 pax capacity

<b>COCKTAIL</b>	<b>Max 40</b>
<b>SEATED</b>	<b>Max 30</b>

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# THE CELLAR

LOCATED IN THE BASEMENT

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Offering a distinct, intimate dining experience, The Cellar is a locals favourite.

The space can be converted for a Formal Dining experience to a Cocktail event.

As the name suggests, The Cellar is an industrial, working space, filled with everything you could ever want from a cellar.

## Features:

Pop Up Bar available  
Option for music  
Private Dining experience  
Personally tailored menu  
40 pax capacity

**SEATED**      **Max 30**  
**COCKTAIL**    **Max 40**

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# SEATED FUNCTION PACKAGES

## PACKAGE 1 – \$55PP

2 courses to share  
Select 2 entrée,  
3 mains

## PACKAGE 2 - \$65pp

3 courses to share  
Select 2 entrée,  
3 mains, 1 dessert

## ENTREES

**PROVOLETA**  
melted provolone cheese, chimichurri,  
ciabatta (v)

**CEVICHE DE VIEIRAS**  
scallop ceviche, red onion, lime,  
chili, sweet corn (df, gf)

**VIEIRAS COCINADAS**  
scallops in the shell, herb  
breadcrumbs, garlic aioli

**RABAS**  
spiced crispy fried calamari,  
chickpea, cucumber, feta (gf)

**CHORIZO CRIOLLO**  
house made pork & beef chorizo,  
capsicum, chimichurri (df, gf)

**BOCADITO DE CERDO**  
pulled pork sliders with aioli and salsa

**CROQUETAS DE MOZZARELLA**  
mozzarella croquettes (v)

**SALMON AHUMADO  
CON CREMA AGRIA Y AGUACATE**  
smoked Salmon, avocado, sour cream,  
corn chips, salsa (gf)

**BRESAOLA DE WAYGU**  
sliced waygu bresaola with  
tomato and garlic crostini

**POLLO MARINADO CON  
ENSALADA DE QUINOA**  
grilled marinated chicken  
and quinoa salad

## SIDES

**ENSALADA DE ESTACION**  
True South seasonal coleslaw salad (gf, v) 5pp

**PAPAS Y BATATAS AL HORNO**  
roasted potatoes, onion, garlic, thyme (df, gf, ve) 5pp

**ENSALADA**  
salad leaves with house vinaigrette 3.5pp

**PATATAS FRITAS**  
fries with aioli 3.5pp

## MAINS

**QUINOA**  
quinoa salad, roasted vegetables, pistachio, smoked yogurt (gf, v)

**MOROS Y CRISTIANOS**  
salad of rice, beans, sweet corn, avocado (v, gf)  
\*add prawns OR spicy crispy chicken

**PESCADO FRITO EN ADOBO**  
Argentinian marinated flathead tails, green salad, aioli (df, gf)

**CERDO AL GRILL**  
grilled Smoked Pork Belly, avocado & plantain crisps (df, gf)

**POLLO AL GRILL**  
grilled chicken with roast capsicum, sweet corn & chimichurri

**CORDERO ASADO**  
350gr roasted Flinders Island's lamb cap of rump,  
eggplant chutney (gf, df)

**CARRILLERAS GUIADAS**  
braised grass fed angus cheeks,  
parsnip puree and broad beans (gf)

**LECHON AL HORNO**  
suckling pig is our specialty \$130 per quarter

## DESSERTS

**TIRAMISÚ**  
traditional tiramisu, coffee, mascarpone

**TARTA DE CHOCOLATE**  
chocolate mud cake & dulce de leche

**CHURROS**  
Spanish doughnuts, hot chocolate

**MERENGUE DE LIMÓN**  
lemon Meringue Tarts

**QUESO AZUL**  
blue cheese, Tarago river shadows of blue Gippsland,  
px wine poached pear, pecan

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# COCKTAIL PACKAGES

## COCKTAIL PACKAGE 1 - \$45 pp

2.5 hour food service

8 pieces per person - 4 canapé selections

2 grazing selection - 2 pieces per person

## COCKTAIL PACKAGE 2 - \$60 pp

3 hour food service

10 pieces per person - 5 canapé selections

3 grazing selection - 3 pieces per person

## CANAPÉ MENU (ADD EXTRA OPTION \$4.5 P/P)

TORTILLA DE PAPA  
Spanish frittata (v, gf)

PIMIENTOS DEL PIQUILLO  
piquillo peppers filled with feta cheese (v, gf)

BRESAOLA  
tomato & bresaola bruschetta

BLINI DE SALMON AHUMADO  
blini, smoked salmon, crème fraiche, dill

CROSTINI DE ESPÁRRAGOS CON ALIOLI DE AZAFRAN  
crostini, asparagus, saffron aioli, shaved parmesan (v)

GAMBAS CON ESPECIAS  
spiced prawn, guacamole, corn chip (gf)

CHIPA  
mini cheese rolls (gf, v)

CROQUETAS DE MOZZARELLA  
mozzarella croquettes (v)

QUESADILLA VEGETARIANA  
cheese, black beans, sweet corn, sour cream, salsa (v)

QUESADILLA DE CHORIZO Y PAPA  
chorizo, potato, sour cream, salsa

PASTELES SURTIDOS  
pies-beef & guinness, lamb & rosemary, mushroom & gruyere

EMPANADA DE CARNE  
beef empanada, green olives

BROCHETITA DE POLLO  
chicken skewers, capsicum, chimichurri (gf, df)

RABAS  
spiced crispy calamari (gf, df)

## GRAZING SELECTIONS (ADD EXTRA OPTION \$6 P/P)

### SERVED IN A CONE

PESCADO, PAPAS FRITAS  
beer battered flathead  
tails, rustic cut chips (df)

### SERVED INDIVIDUALLY

BRIOCHE DE POLLO  
chicken burger, aioli, chimichurri

BOCADITO DE CERDO  
pulled pork sliders with  
aioli and salsa

CHULETAS DE CORDERO  
herb crusted lamb cutlet, relish  
\*add \$2 pp

### SERVED IN A BOWL

ÑOQUIS DE RICOTA,  
VEGETALES DE ESTACION  
hand rolled ricotta gnocchi  
pesto, garden vegetables (v)

RISOTTO DE HONGOS  
wild mushroom risotto (gf, v)

MOROS Y CRISTIANOS  
rice & beans salad, sweet  
corn, chili & avocado with  
prawns OR spicy crispy  
chicken (df, gf)

CARRILLERAS GUIADAS  
braised grass fed angus  
cheeks, parsnip purée and  
broad beans (gf)

## DESSERT SELECTIONS (\$4.5 P/P)

CHURROS  
hot Spanish Doughnuts, Chocolate Sauce

MERENGUE DE LIMÓN  
lemon Meringue Tarts

BROWNIE DE CHOCOLATE  
chocolate Chip Brownie

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# BEVERAGE PACKAGES

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## TAB

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Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar - you can decide whether spirits are included.

## STANDARD BEVERAGE PACKAGE

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House Red and White

Sparkling

Tap Beer

Soft drink & juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$50 PER PERSON . 4 HOURS \$60 PER PERSON . 5 HOURS \$70 PER PERSON

ADD BASICS - \$15PP

## PREMIUM BEVERAGE PACKAGE

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Premium Red and White Wines

Sparkling

Bottled Beer

Tap Beer

Cider

Soft drink & juice

Add Tea and Coffee - \$2.5 P/P

3 HOURS \$60 PER PERSON . 4 HOURS \$70 PER PERSON . 5 HOURS \$80 PER PERSON

ADD BASICS - \$15PP



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# EXTRA OPTIONS

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## CHAIR COVERS

White chair covers \$5ea

## SUPPLIERS

We have an extensive list of preferred suppliers.  
Please talk to us for suggestions.

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True South signature cocktail on arrival \$7 pp

Freshly shucked oysters, lemon \$3 pp

Antipasto \$6pp

Salad leaves with vinaigrette \$3.5

fries with aioli \$3.5 pp

Cheese platters - selection of cheese, sweet potato paste, fig bread \$6 pp

Fruit Platter \$3 pp

Cake cut into pieces, plated with cream and berry coulis  
and served to your guests \$2.5 pp

Extend Beverage Package - \$15 p/p (p/h)

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## ADDITIONAL MEALS

Supplier meals - \$30 pp includes soft drink

Children under 10 - \$15 per child



**TRUESOUTH**  
WEDDINGS

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# FAQs

## CELEBRATION CAKES

You are welcome to bring your own Celebration Cake.

We will cut your cake and serve on platters with napkins at no cost.

If you require your cake to be cut and plated individually with King Island cream and Berry Coulis and served to your guest the cost will be \$2.5 per person.

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## MUSIC

### - IPOD -

You are more than welcome to use our facilities with your ipod – no charge.

### - BAND -

You can also organise your own dj or band

# TERMS & CONDITIONS

## BOOKINGS

We do not hold tentative bookings.

A booking is only confirmed once a deposit has been received.

## DEPOSIT PAYMENT

A \$500 deposit is required to secure your function date.

## FINAL DETAILS

We require your confirmation of final numbers and dietary requirements (14) working days prior to your event. Once you have provided your final numbers and final details including menu and beverage selections you will be issued a final invoice and function sheet.

## FINAL PAYMENT

The final invoice will be prepared based on final numbers and details.

Payment of your final invoice is due no later than (14) days before your event.

Any additional charges incurred on the day such as beverages on consumption or extensions are payable at the conclusion of the event.

