

# FUNCTIONS

## TRUE SOUTH

REPAIRS

SERVICE

The outdoor seating area is furnished with several red patio umbrellas, each featuring the 'TRUE SOUTH' logo. A black metal crowd control barrier runs along the front of the seating area, with alternating panels displaying the 'True South HAND CRAFTED BEER' logo and the 'Veuve Clicquot REIMS FRANCE' logo. People are seated at tables under the umbrellas, and a few individuals are standing near the entrance. A white sign on a pole to the right of the seating area reads: 'LOADING ZONE 7-4 PM', '1/4 P ALL OTHER TIMES', and 'PEDESTRIAN'. A traffic light is visible on the far right edge of the frame.

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## True South

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Located in the picturesque Bayside suburb of Black Rock

True South is 20kms South East from Melbourne's CBD.

This highly acclaimed event venue offers stunning views of Port Phillip Bay with a modern Argentinian menu.

The three exclusive function spaces cater to groups of different sizes

- The Bay View Room
- The Dining Room
- The Terrace

The packages offered can be fully customised to suit your event requirements.

For bookings and enquiries please contact our Function Manager Nikki.

P | 0412 533 698

E | [nikki@jbshospitality.com.au](mailto:nikki@jbshospitality.com.au)



True South Functions

## The Bay View Room

Located upstairs, The Bay View Room is the ideal location for your next function.

Offering stunning views of Port Phillip Bay, sunsets and the coastline this space offers a relaxed setting for a birthday or celebration.

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

### Features

- Private Bar
- Private Balcony with sea views
- Polished concrete floor
- Space for a band or DJ

### Room Inclusions

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" plasma screen
- Surround sound system with iPod connection
- Fairy light feature wall (photo wall feature)

**THEATRE**



120

**U-SHAPE**



25

**CLASSROOM**



40

**COCKTAIL**



180

**CABERET**



45

**SEATED**



100



## The Dining Room

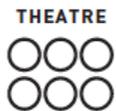
Private dining room located on ground floor.

Taking up the entire back section of the testaurant, the Dining Room is a multifaceted space, ideal for group dining and cocktail parties.

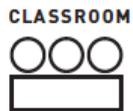
It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

### Features

- Private Bar
- Choice of music (enclosed space)
- Room set up as requested
- Seperate entrance available



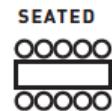
20



12



40



30

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## The Terrace

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The indoor - outdoor space is in the heart of the action. Situated between the Beach Road footpath and the restaurant, The Terrace is in a prime location for atmosphere.

The space is adequately sheltered from the elements to provide your guests comfort while still amongst the hustle and bustle of the restaurant.

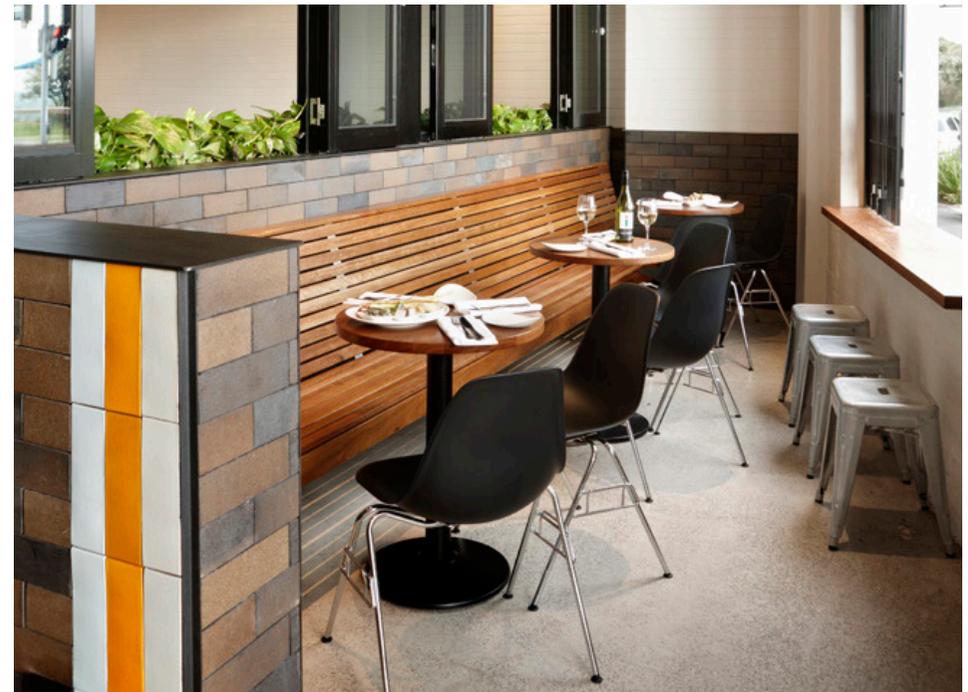
Enjoy drinks and canapes, private access to the bar and sunset views from The Terrace.

### Features

- Private bar
- Bay views
- Private wait staff

Right wing - Max 20

Left wing - Max 30



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## Seated Function Packages

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### Package 1 - \$55pp

- 2 courses to share
- Select 2 entrees
- Select 2 mains
- Select 1 side

### Package 2 - \$65pp

- 3 courses to share
- Select 2 entrees
- Select 2 mains
- Select 1 side
- Select 1 dessert



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## Entrees

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### Muslitos De Pollo

Pomegranate glazed chicken thigh with quinoa and pistachio salad (gf)

### Ensalada De Calamar

Fried calamari, chickpea and cucumber

### Tortilla De Esparragos

Asparagus and goats cheese tortilla (v)

### Provoletta

Provolone with confit cherry tomatoes, chimichurri and crusty baguette

### Bocadito De Cerdo

Traditional pork sliders with aioli and salsa

### Chorizo Criollo

Housemade pork and beef chorizo, tomato, chimichurri (df, gf)

### Ceviche La Trucha

Trout ceviche with palm hearts, coriander, sweet potato crisp and avocado (gf, df)

### Carpaccio De Lomo

Beef carpaccio with horseradish, mature cheddar and beetroot crisps (gf)

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## Mains

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### **Moros Y Cristianos**

Salad of rice, beans, sweet corn, avocado and spicy fried chicken (df, gf)

### **Pollo Asado**

Grilled chicken skewer with white bean puree, tomato and coriander salsa (gf)

### **Atun Peruano**

Seared yellowfin tuna with squid ink potato causa, coriander and macadamia pesto and tomato salsa.

### **Estofado De Cordero**

Lamb shoulder with chunky eggplant and tomato kasundi (gf)

### **Noquis De Ricota Con Calabaza**

House made ricotta gnocchi with pumpkin and sage (v)

### **Carrilleras Guisadas**

Flinders Island braised beef cheeks with cous cous, cauliflower and almonds (df)

### **Cerdo Al Grill**

Smoked pork belly with black bean puree, capsicum creola and plantain chips (gf)

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## Large Sides

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### **Ensalada De Estacion**

True South seasonal coleslaw (gf, v)

### **Zapallo Asado**

Roasted pumpkin with feta, basil and pine nuts (gf, v)

### **Ensalada De Granos**

Mixed grain salad of quinoa, freekah, chickpeas and lentils (v, ve)

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## Optional Extras

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### **Papas Bravos**

Crispy roasted potatoes with chilli aioli and paprika (gf, df) \$5pp

### **Patatas Fritas**

Fries with aioli \$3.5pp

### **Ensalada Verde**

Green leaves, cucumber, tomato with house vinaigrette (gf, v)  
\$3.5pp

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## Desserts

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### **Churros**

Spanish doughnuts and sauce

### **Tarta De Queso Limon**

Lemon Tart

### **Mousse De Chocolate**

Chocolate mousse with fresh berries (gf)

### **Tabla De Quesos**

Cheese platter with nuts and fresh fruits

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## Cocktail Packages

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### Cocktail Package 1 - \$45pp

- 2.5 hour food service
- 8 pieces per person - 4 canape selections
- 2 grazing selection - 2 pieces per person

### Cocktail Package 2 - \$60pp

- 3 hour food service
- 10 pieces per person - 5 canape selections
- 3 grazing selection - 3 pieces per person

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## Canape Selections

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### Tortilla De Papas

Spanish frittata (v, gf)

### Bruschetta

Tomato and bocconcini bruschetta (v)

### Tostada De Atun

Raw tuna with chilli mayonaise on crisp tortillas

### Nachos Con Guacamole Y Salmon

Corn chip with avocado and smoked salmon (gf, df)

### Patacones Con Guacamole, Salsa

Plantain crisps with guacamole and salsa (gf, ve, v)

### Seleccion De Sushi

Selection of sushi

### Cochina Argentina

Argentinian egg with chorizo and chimichurri

### Ceviche De Kingfish

Citrus cured kingfish served in a spoon (gf,df)

### Arancini De Hongos

Mushroom arancini with garlic aioli (v)

### Empanada De Carne

Mini traditional beef pastie

### Quesadilla Vegetariana

Cheese, black beans and sweet corn quesadilla with salsa (v) + chorizo

### Brochetita De Pollo

Chicken skewers with chimichurri (gf, df)

### Chipa

Mini cheese rolls (gf, v)

### Gambas Fritas, Aioli De Chipotle

Panko crumbed prawnss with chipotle aioli

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## Grazing

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### **Served in a cone**

#### **Pescado Con Papas Fritas**

Beer battered fish and with rustic cut chips and lemon (df)

#### **Rabas Con Papas Fritas**

Crispy fried calamari with rustic cut chips and lemon (df, gf)

### **Served Individually**

#### **Bocadito De Ternero**

Beef brisket sliders with coleslaw

#### **Bocadito De Cerdo**

Traditional pulled pork sliders with aioli and salsa

### **Served in a bowl**

#### **Noquis De Ricota Vegetables De Estacion**

Hand rolled ricotta gnocchi with basil pesto, pine nuts and parmesan cheese (v)

#### **Risotta De Hongos**

Wild mushroom risotto (gf, v)

#### **Moros Y Cristianos**

Rice and bean salad, sweet corn, chilli and avocado with spicy fried chicken (df, gf)

#### **Carrilleras Guisadas**

Flinders Island braised beef cheeks with cous cous, cauliflower and almonds (gf)

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## Dessert

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### **Churros**

Spanish doughnuts and chocolate sauce

### **Tarta De Queso Limon**

Lemon Tart

### **Mousse De Chocolate**

Chocolate mousse and honeycomb (gf)

### **Tabla De Quesos**

Cheese platter with nuts and fresh fruit



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## Beverage Packages

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### TAB

Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar. Spirits can be decided to be included or not.

### Standard Beverage Package

- House Red Wine
- House White Wine
- Sparkling
- Tap Beer
- Soft drink and juice

3 hours - \$52pp

4 hours - \$62pp

5 hours - \$72pp

Add Basic Spirits - \$15pp

### Premium Beverage Package

- Premium Red Wine
- Premium White Wine
- Sparkling
- Bottled Beer
- Tap Beer
- Cider
- Soft drink and juice

3 hours - \$62pp

4 hours - \$72pp

5 hours - \$82pp

Add Basic Spirits - \$15pp



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## The Grazing Effect

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The Grazing Effect can be the ultimate addition to any type of event. From engagements, weddings, confirmations, birthdays, hens nights and corporate events.

Tables are available in different lengths to cater for different sized groups and all are made with fresh, local produce.

Prices starting from \$500 for a 1 metre table.

For bookings and enquiries please contact Bianca  
E | [thegrazingeffect@gmail.com](mailto:thegrazingeffect@gmail.com)  
@thegrazingeffect

Note: This is an optional extra on top of a food package purchase through True South.





TRUE SOUTH  
MAGNETIC  
ATTRACTION

Veuve Clicquot

Veuve Clicquot

Veuve Clicquot