

VIA PORTA

FUNCTIONS



UPSTAIRS DINING ROOM

PRIVATE SPACE

ACCOMMODATES UP TO 16 PEOPLE

The upstairs dining room is a private space ideal for intimate events. For additional exclusivity, the room features terrace doors and a sliding door to create a completely enclosed space.

Please note, a minimum spend of \$700 for the group is required.

Reservation duration: 2.5 hours



SELECT FROM:
A LA CARTE OR SET SHARE-STYLE MENU

SET MENU (120PP)

TO DRINK

Spiced Peach Mocktail
Prosecco
TAP Wines
Peroni Red
Soft Drink
Sparkling & Still Water

STARTERS TO SHARE

Bread
Eggplant Arancini
Mortadella w. Sourdough Crisps
Kingfish Crudo
Marinated peppers w. Stracciatella Cheese
Goats Cheese Cream w. Salsa Verde, Fermented Chilli & Garlic Flatbread

PASTA TO SHARE

Crab Spaghetti
Mushroom Gnocchi

MAINS TO SHARE

Fried King George Whiting w. Gribiche Sauce
500g Sirloin on the Bone w. Jus

SIDES

Fries
Green Salad
Green Beans w. Salsa Verde
Roast Pumpkin w. Whipped Fetta, Crouton & Torn Mint

DESSERT TO SHARE

Rum Baba
Tiramisu

LARGE GROUP EVENING BOOKINGS

SHARED SPACE

ACCOMMODATES 16-28 PEOPLE

For a casual dining experience that allows the group to soak up the VP atmosphere, this option accommodates larger groups within our downstairs dining area.

Please note, the space is open to other evening diners.

Reservation duration: 3 hours



SET SHARE-STYLE MENU

120 PP

TO DRINK

Spiced Peach Mocktail
Prosecco
TAP Wines
Peroni Red
Soft Drink
Sparkling & Still Water

TO START

Bread
Eggplant Arancini
Mortadella w. Sourdough Crisps
Kingfish Crudo
Marinated peppers w. Stracciatella Cheese
Goats Cheese Cream w. Salsa Verde, Fermented Chilli & Garlic Flatbread

PASTA TO SHARE

Crab Spaghetti
Mushroom Gnocchi

MAINS TO SHARE

Fried King George Whiting w. Gribiche Sauce
500g Sirloin on the Bone w. Jus

SIDES

Fries
Green Salad
Green Beans w. Salsa Verde
Roast Pumpkin w. Whipped Fetta, Crouton & Torn Mint

DESSERT TO SHARE

Rum Baba
Tiramisu

VENUE HIRE

PRIVATE SPACE

ACCOMMODATES 16 - 34 PEOPLE

This option allows guests to enjoy VP's downstairs and upstairs spaces exclusively. The menu features canapés and French champagne on arrival, followed by individual starters, main courses and dessert - for a truly memorable night full of good food and company.

Please note, a minimum spend of \$4,400 for the group is required.

Reservation duration: 3 hours



SET INDIVIDUAL MENU

Including shared *canapés* and *sides*.

220 P P

ON ARRIVAL

French Champagne & Canapés:

Arancini
Sardines on Toast
Oysters w. Mignonette Dressing
Prosciutto w. Melon

TO DRINK

Spiced Peach Mocktail
Prosecco
TAP Wines
Peroni Red
Soft Drink
Sparkling & Still Water

STARTER

Kingfish Crudo

FISH COURSE

Bread
Crab Spaghetti w. Saffron Sauce

MEAT COURSE

Sirloin Steak w. Jus

SIDES TO SHARE

Fries
Green Salad
Green Beans w. Salsa Verde
Roast Pumpkin w. Whipped Fetta, Crouton & Torn Mint

DESSERT

Apple Tartar Tin w. Mascarpone Cream

BREAKFAST PACKAGE

PRIVATE SPACE

ACCOMMODATES 16 PEOPLE

The breakfast package offers exclusive access to the upstairs private dining room, ideal for a workplace team or an intimate group of friends. The breakfast package commences between 7 am and 8 am on the selected day, with a menu featuring VP's favourite breakfast dishes as well as optional beverage add-ons.

Please note, a minimum spend of \$300 for the group is required.

Reservation duration: 2 hours



A LA CARTE MENU

29.5 P P

ON ARRIVAL TO SHARE

Croissants & Fruit

BREAKFAST

Select from the following:

Avocado on Toast

w. Fetta, Pickled Red Chilli, Salsa Verde & Smoked Almonds

Eggs in Arrabbiata Sauce

w. Nduja Butter, Sweet Peppers, Crispy Capers, Parmesan & Sourdough

Crab Scrambled Egg

w. Chilli Oil, Mushroom Relish, Spring Onion & Sourdough

Truffle Scrambled Egg

w. Truffle Paste, Whipped Goats Cheese, Chives & Sourdough

Crispy Eggs

w. Smoked Ham Hock, Sweet Potato Puree, Candied Walnuts, Mesclun Salad, Honey Mustard Vinaigrette, Gouda Cheese & Sourdough

French Toast

w. Poached Pears, Almond Crisp, Caramel Sauce & Creme Anglaise

TO DRINK

For addition to your event...

Mimosa **10.0 p.p**

Coffee & Tea (for the duration of the event) **10 p.p**

PLEASE NOTE:

A 20% deposit of the minimum spend for the selected package is required to secure your function booking.

Sempre più!

Fancy a little extra? Tailored additions can be made to all function menus!

**CIAO! TALK TO US...**

Please fill in the form available on our function page and we will be in contact with you *a presto!*
Alternatively, you can direct your function enquires to info@viaporta.com.au

VIA PORTA EATERY-DELI

677 Whitehorse Road, Mont Albert, 3127

LEGEND

Heating system



Cooling system



SONOS access



TV access



Wheelchair friendly



Front courtyard access