

A wide-angle photograph of a modern cellar or bar interior. The space features a checkered floor in shades of grey and white. On the left, there are tall shelves filled with wine bottles, categorized under labels like 'INTERESTING REDS', 'SPECIAL GUESTS', and 'ITALIAN REDS'. In the center, a long, dark bar counter is visible, with a large potted plant in a red vase on top. Below the counter, there are shelves displaying various snack bags, including 'PROFF CRISPS' and 'BERRY FOREST'. The background shows a bar area with a counter and a person working. The ceiling has exposed pipes and modern lighting fixtures. The overall atmosphere is contemporary and sophisticated.

CELLAR

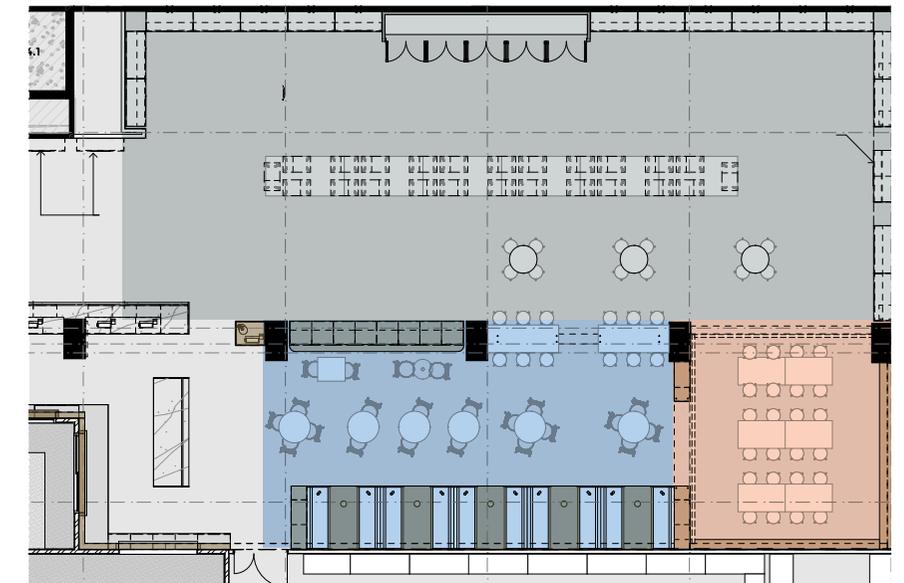
FUNCTION PACKAGES

OVERVIEW

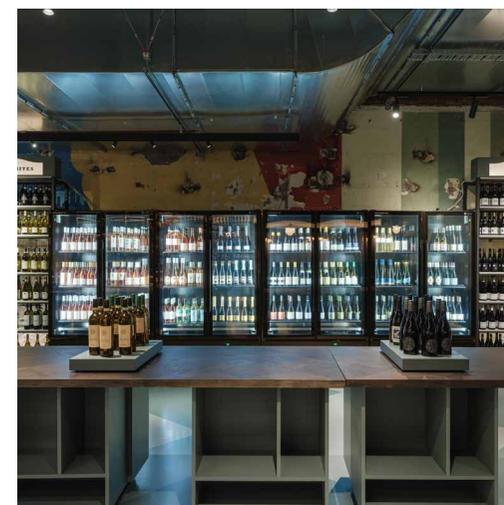
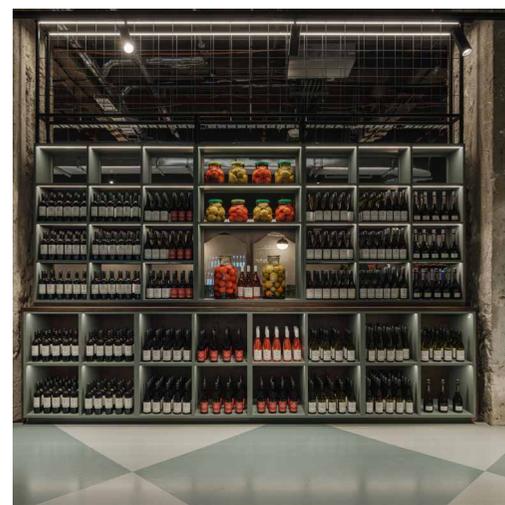


RODD & GUNN **CELLAR** & WINE BAR

Within our subterranean haven of wine resides the Rodd & Gunn Cellar. A relaxed, Italian-inspired dining space centred around house-made pasta, aperitivi, and a spirit of informality. With design cues drawn from the building's former Cole's Cafeteria, the space carries a quiet sense of nostalgia, reimagined for a new generation.



- CELLAR
- DINING ROOM
- SECLUDED DINING ROOM



CONTACT

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@roddandgunncellar

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DINING ROOM



DINING ROOM

OVERVIEW

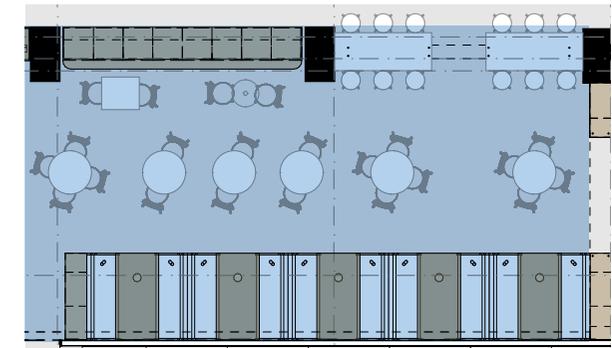
Seated: up to 65 guests

Our Dining Room offers a dark, moody, and inviting atmosphere, perfect for intimate gatherings or lively celebrations. The space combines comfortable booths with the flexibility to arrange a few separate tables or one long central table, tailored to suit your event. Ideal for seated meals, the Dining Room can also be enhanced with grazing stations to kick off the evening, creating a warm and sociable experience for your guests.

MINIMUM SPENDS

Please enquire with our events team, as minimum spends vary depending on the time of year and day of the week.

NOTE: 5% service fee applies for groups of 10 or more



SECLUDED DINING ROOM



SPECIAL GUESTS



SECLUDED DINING ROOM

OVERVIEW

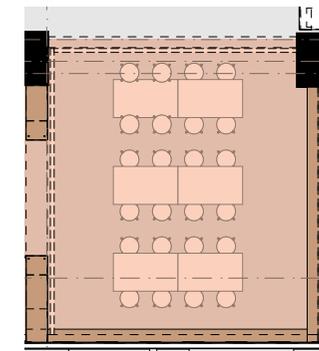
Suitable for up to 36 guests

Our secluded dining room offers an intimate and exclusive setting, perfect for private gatherings or special celebrations. Located on the lower ground, this space features high bar tables with high-back chairs, creating a stylish and comfortable environment for your guests. With its moody lighting and sophisticated décor, the space provides a warm and inviting atmosphere that is ideal for elevated dining experiences.

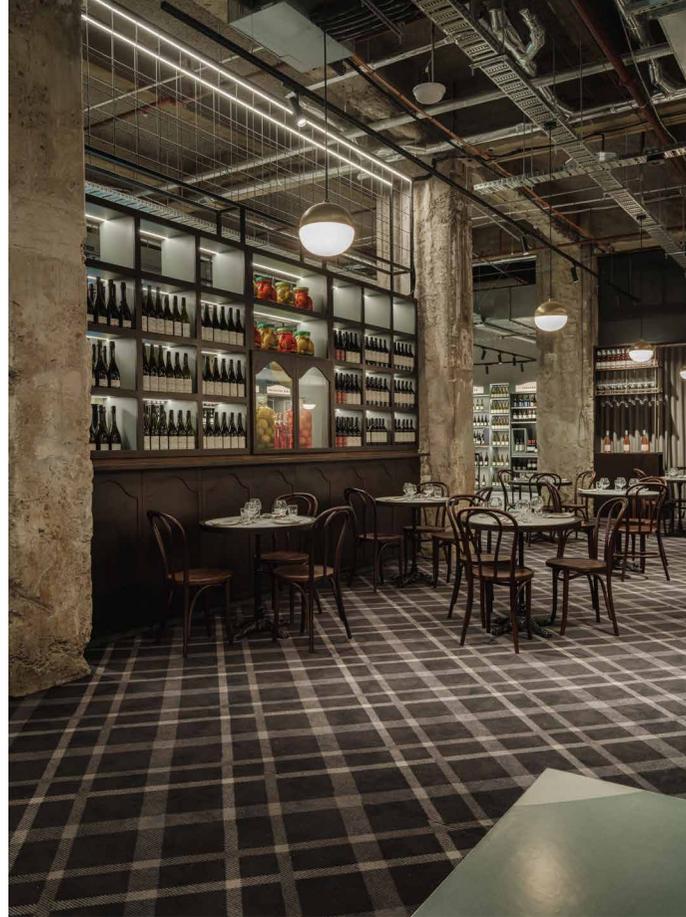
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DINING ROOM + SECLUDED DINING ROOM



DINING ROOM & SECLUDED DINING ROOM

OVERVIEW

Seated: up to 100 guests | Standing: flexible

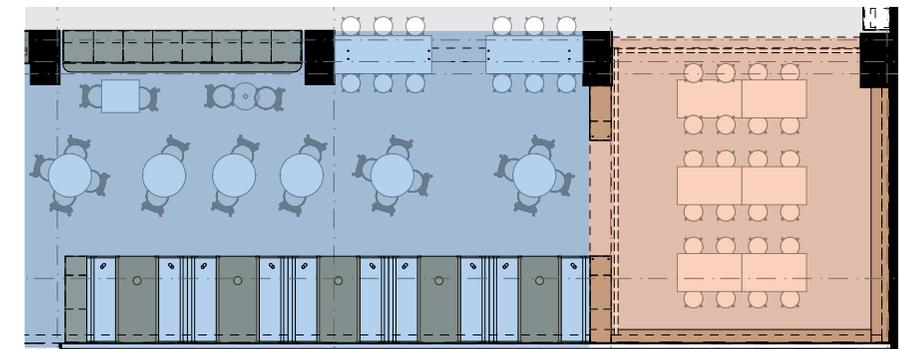
A unique space that blends the intimacy of our Secluded Dining Room with the warmth of our Dining Room, offering a versatile setting with a moody, atmospheric edge. Designed for seated dinners or relaxed cocktail gatherings, the space comfortably hosts up to 70 guests.

With a variety of styles and layouts, distinctive lighting, and rich finishes, the Cellar provides a sophisticated backdrop for celebrations, corporate events, or private occasions, ensuring every gathering feels distinctive and considered.

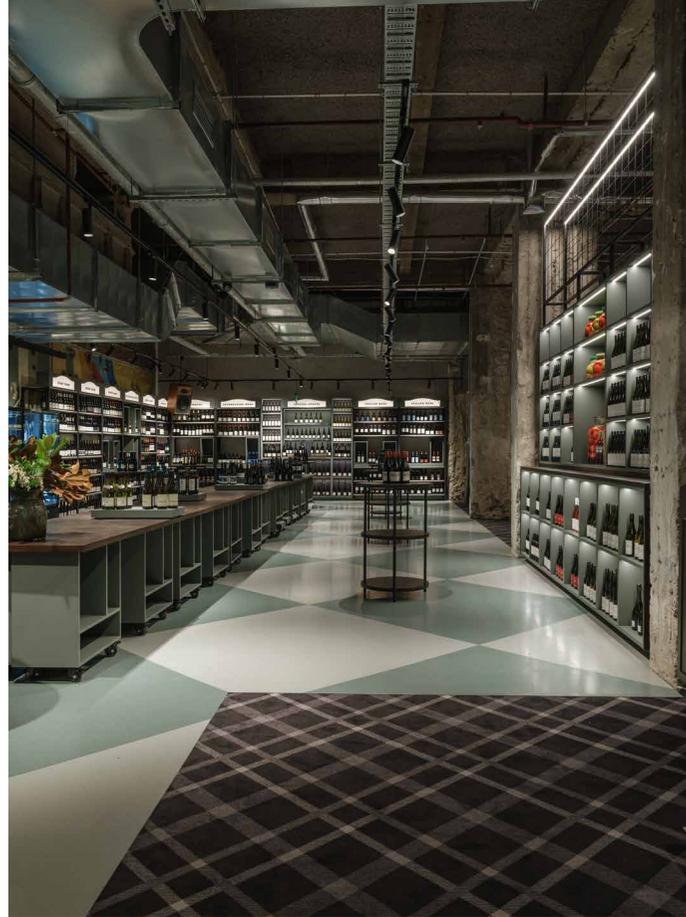
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CELLAR



CELLAR

OVERVIEW

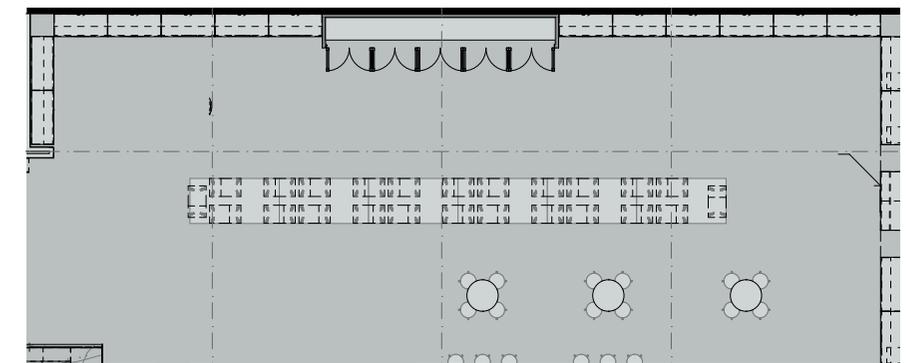
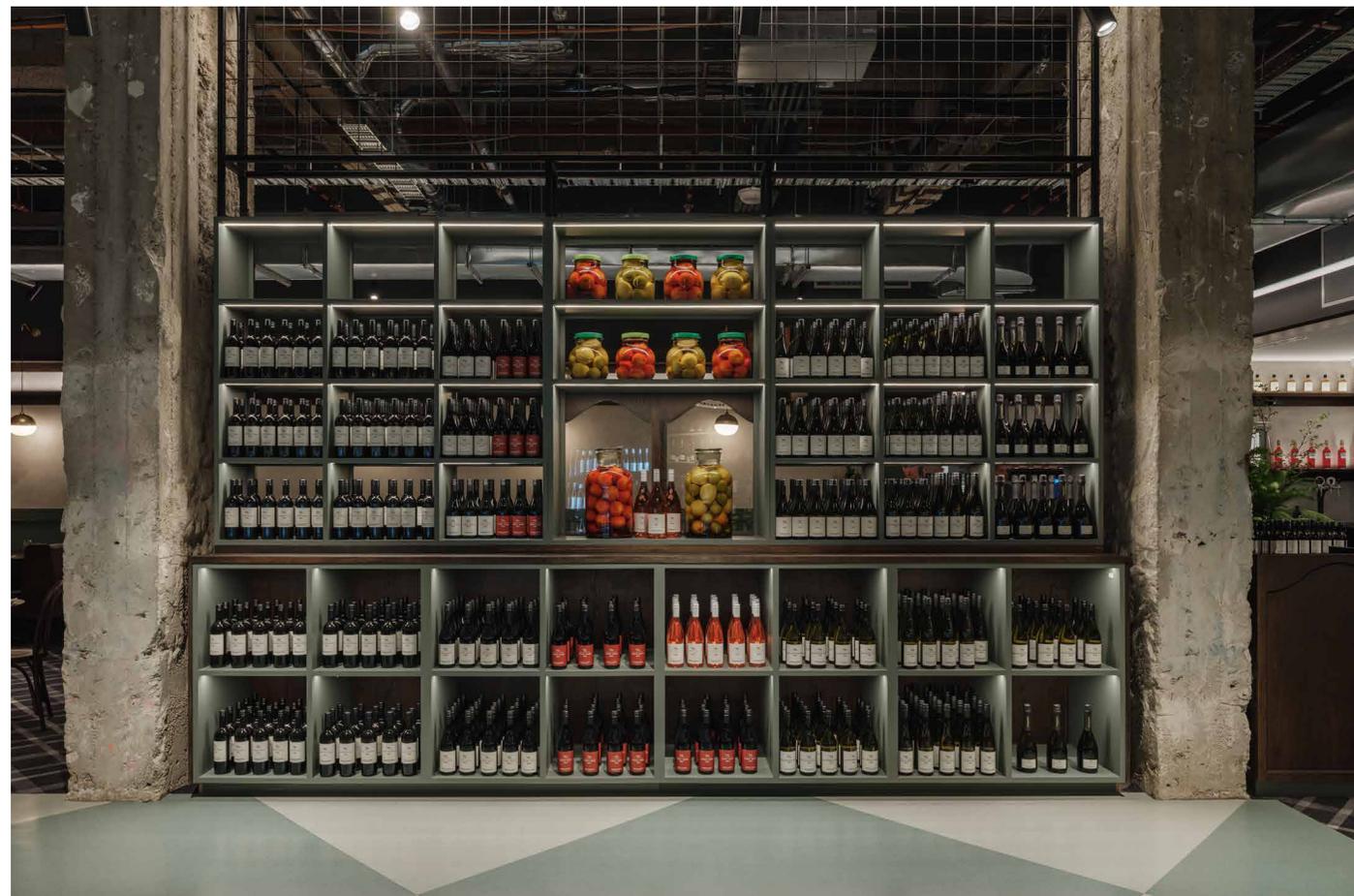
Seated: up to 40 guests | Cocktail & Canapés: up to 100 guests

The Cellar is the heart of our lower-ground venue, offering a striking, moody ambiance perfect for larger gatherings and events. Designed with flexibility in mind, this space can host seated long lunches or dinners for up to 40 guests, or cocktail and canapés-style events for up to 100. With its atmospheric lighting, exposed finishes, and contemporary décor, the Cellar creates an immersive and stylish setting that elevates every occasion.

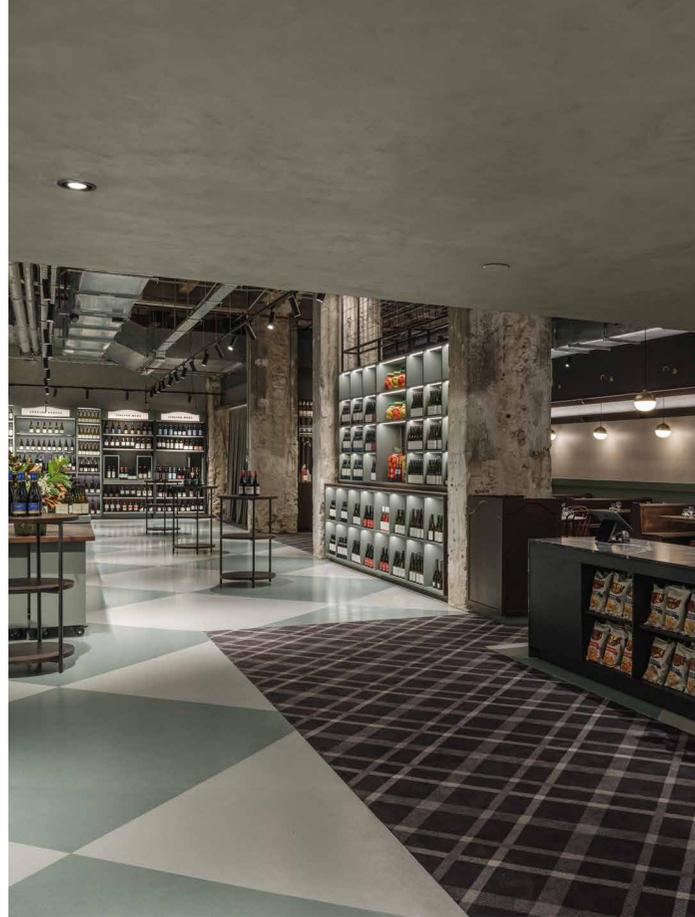
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WHOLE VENUE

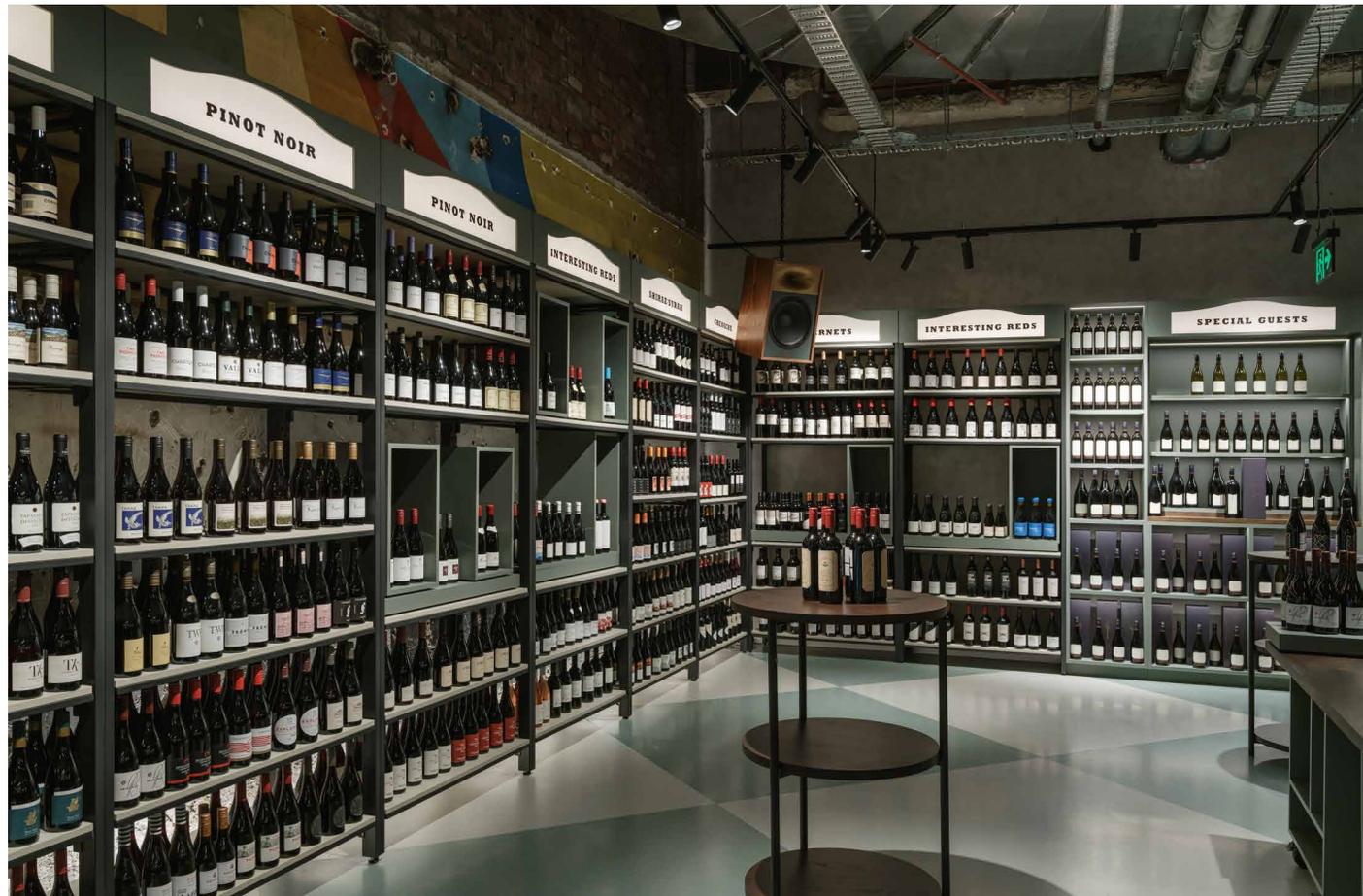


WHOLE VENUE

OVERVIEW

Up to 250 guests standing

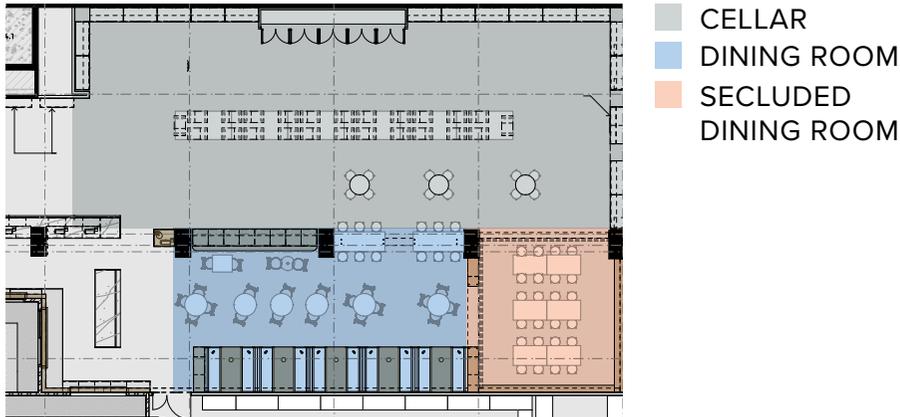
Take over the entire Cellar for an unforgettable private event. A full venue buyout offers complete flexibility, allowing you to design your event exactly as you envision, whether it's a seated long lunch or dinner, or a lively cocktail and canapés reception. Combining the intimate charm of our Rodd & Gunn Cellar with the moody, atmospheric Cellar, this exclusive experience provides a sophisticated and versatile setting for large-scale gatherings, celebrations, or corporate events. With flexible layouts, considered lighting, and rich finishes, the Cellar provides a sophisticated backdrop for celebrations, corporate events, or private occasions, ensuring every gathering feels distinctive and well considered.



MINIMUM SPENDS

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FAMILY STYLE SHARED MENU

OVERVIEW

Designed for gatherings, our Family Style Shared Menus bring the spirit of convivial Italian dining to the table.

A three-course journey featuring a selection of dishes from our a la carte menu, with abundant options to ensure every guest is delighted.

Enhance the experience with thoughtful add-ons and bespoke upgrades.

Please note, a 5% service fee applies for groups of 10 or more.

\$75 SHARED MENU . FOR 2 OR MORE.

SNACKS

FOCACCIA

Charred Cherry Tomato | Roasted Eggplant
Caprino Goats Cheese | Salsa Verde | Chilli

FRIED SQUID

Lemon Aioli

PASTA

FOUR CHEESE TORTELLI

Parmesan | Gorgonzola | Taleggio | Grana Padano | Capsicum Sauce

OR

PACCHERI PUTTANESCA

Tomato Sugo | Capers | Anchovy | Red Chilli | Parsley | Black Olive

MAIN

CHICKEN COTOLETTA

Bannockburn Chicken | Anchovy & Brown Butter Caper Sauce | Lemon | Herbs

OR

MARKET FISH

Zucchini | Mint | Sundried Tomato & Almond Sicilian Pesto

BISTECCA UPGRADE +\$25PP

Bone in Strip Steak | Rosemary | Olive Oil

SIDES

PANZANELLA

Heirloom Tomatoes | Roasted Peppers | Yesterday's Focaccia

PATATE

Crispy Baby Potatoes | Samarillo | Gorgonzola

DESSERT

PANNA COTTA

Dark Rum Panna Cotta | Seasonal Fruit

This is a sample menu and may be subject to seasonal changes and availability.

CANAPÉS

PIZZETTE EXTRAVAGANZA

Margherita | Tomato | Mozzarella | Basil (V)
Tomato | Taleggio Cheese | Homemade Sausage
Marinara | Tomato Sugo | Garlic, Oregano (VG)

ARANCINI CACIO E PEPE

Rice Arancini Balls | Pecorino Cheese | Pepper Blends | Breadcrumbs | Capsicum Sauce
(V) (GF option available)

MUSHROOM SKEWERS

Selection of Seasonal Grilled Mushrooms | Garlic and Rosemary Oil | Salsa Verde (VG, GF)

BIGNÈ TONNATI

Puff Pastry filled with Tuna and Capers Mousse | Sicilian Tomato and Almond Pesto |
Pistachio Crumble

PINZIMONIO

Selection of Seasonal Vegetables Crudite | Beetroot Hummus | Extra Virgin Olive Oil
(VG, GF)

POLPETTE

Pork Meatballs rolled in Crepinet | Marsala Wine Sauce | Roasted Garlic | Broccolini Puree
(GF)

POLENTA, GORGONZOLA

Polenta Puffs | Gorgonzola Cream | “Battuta” Crispy Dry-Aged Pancetta | Chive (GF)
(Vegetarian option available)

BRUSCHETTE

Toasted Bruschetta rubbed in Fresh Garlic | Extra Virgin Olive Oil | Oregano | Topped with
Seasonal Tomatoes | Mozzarella | Basil (V)

ROTOLINI DI BRESAOLA E CAPRINO

Bresaola Ham filled with Delicate Fresh Goats Cheese and Chives | Balsamic Vinegar
Reduction

DESSERT CANAPÉS

TORTA CAPRESE

Traditionally Gluten Free Almond and Chocolate Cake | Orange Reduction | Mint

PANNACOTTA

Vanilla and Rum Mini Pannacotta | Fresh Berries | Berry Compote

CREMOSO

Hazelnut Cream Mousse | Salted Caramel | Carrot Cake

SPORCAMUSI

“Messy Faces” | Crispy Puff Pastry with Vanilla and Lemon Curd | Dusted with plenty of
Icing Sugar

TIRAMISU

Mascarpone Mousse | Lady Finger Savoiardi | Espresso Coffee | Cocoa Powder

CANNOLO APERTO

Open Sicilian Cannolo | Ricotta Mousse | Crispy Cannolo Shell | Candied Citrus |
Pistachio Crumble

SUBSTANTIALS

Price on enquiry

CREPELLE

Italian Crepe filled with Praga Ham | Smoked Scamorza Cheese | Seasonal Roasted
Greens (Vegetarian option available)

FOCACCIA PANINI

Focaccia Panini | Smoked Speck Ham | Taleggio Cheese | Rocket Salad | House Mayon-
naise | Seasonal Tomatoes (Vegetarian and Lactose Free option available)

MACCHERONCINI PUTTANESCA

Homemade Maccheroncini Pasta | Tomato Sugo | Capers | Anchovy | Red
Chilli | Parsley | Black Ligurian Olive (Vegan option available) (LF)

ARROSTICINI

Assorted Grilled Skewers including Lamb | Chicken | Beef | Pork | Sausages | Seasonal
Vegetables served with Yoghurt Sauce (GF)

DINING OPTIONS

STATIONS

Price on enquiry

AFFETTATI

Our selection of artisanal charcuterie served with a selection of olives, pickled seasonal vegetables, bread, grissini and our signature gnocco fritto

FORMAGGI

A feast in the name of the cheese. A selection of soft, aged, and blue cheeses served with jams, honey, dry fruits, and nuts

ANGOLO DEL PANETTIERE

Our house baked breads such as sourdough, ciabatta, focaccia.

Pugliese with seasonal tomatoes, grissini, crackers and more. All in good company of house made smoked mushrooms butter, sun dried tomato butter, herb butter, olive oil and balsamic dips

DOLCI DELIRIUM

Tiramisu, panna cotta with rum and berries, caprese almond cake, sbrisolona, sporcamusi, petite four selection

LIVE STATIONS

Price on enquiry

OSTRICHE, OSTRICHE E ANCORA OSTRICHE

Oysters? Yes! An Ice-cold selection of market oysters, garnish and condiments

CONI AL GORGONZOLA

Soft blue cheese gorgonzola served in crispy wafer cones, selection of nuts and dressings

RASPADURA

A massive and delicious Grana Padano cheese wheel shaved by our chefs down to fluffy paper-thin flakes, served paper cones exactly like in the streets of Lodi

MERCATO DEL PESCE

Straight from ocean to your party, a glorious selection of seasonal seafood crudité, steamed and marinated seafood

CANAPÉ PRICE

Savory or Dessert Canapés

3 CHOICES, 6 PIECES PER PERSON | \$35PP

4 CHOICES, 8 PIECES PER PERSON | \$45PP

5 CHOICES, 10 PIECES PER PERSON | \$55PP

PACKAGES

CLASSIC APERITIVO – \$69PP

6 Canapés
1 Dessert Canapé
Bread Station

ITALIAN FEAST – \$95PP

8 Canapés
1 Substantial
1 Station
2 Dessert Canapés

LA GRANDE FESTA – \$130PP

10 Canapés
2 Substantials
2 Stations
1 Live Station
Dessert Canapé selection



BEVERAGE PACKAGES

RODD & GUNN PACKAGE

\$70 pp - 3 hours

\$90 pp - 4 hours

SPARKLING

Rodd & Gunn Ensemble Sparkling

NV | Marlborough NZ

WHITE

Rodd & Gunn Sauvignon Blanc

Marlborough NZ | Waihopai Valley

RED

Rodd & Gunn Pinot Noir

Central Otago NZ | Schist & Sands



CELLAR PACKAGE

\$90 pp - 3 hours

\$120 pp - 4 hours

SPARKLING

Rodd & Gunn Ensemble Sparkling

NV | Marlborough NZ

WHITE

Rodd & Gunn Chardonnay

Hawke's Bay NZ | Two Terroirs

ROSÉ

Rodd & Gunn Rosé

Marlborough NZ | Wairau Sunset

RED

Rodd & Gunn Pinot Noir

Central Otago NZ | Schist & Sands

Rodd & Gunn Classic Red Blend

Hawke's Bay NZ | Elements

SIGNATURE PACKAGE

\$125 pp - 3 hours

\$165 pp - 4 hours

SPRITZ ON ARRIVAL

Seasonal Spritz

or

Hugo Spritz

CHAMPAGNE

Laurent-Perrier La Cuvée

SPARKLING

Col Voltare Prosecco

WHITE

Rodd & Gunn Chardonnay

Hawke's Bay NZ | Two Terroirs

ROSÉ

Chateau Peyrol Rosé

Provence, FRA

RED

Rodd & Gunn Classic Red Blend

Hawke's Bay NZ | Elements