

# MAISON BÂTARD

*23 Bourke Street  
Melbourne*

*Private Dining*



## *Bâtard*

Bâtard presents Melbourne's hottest experiential dining destination — a four-level haven that epitomises chic sophistication and is defined by an intoxicating energy.

As the centrepiece, Restaurant Bâtard delivers an all-encompassing culinary offering, both refined and dynamic. This Melbourne-inspired take on French cuisine is an homage to exceptional dining that works for every occasion.

A project five years in the making, Bâtard marks a landmark addition to the iconic top end of Bourke Street, designed in collaboration with the award-winning team of Mills Gorman Architects and Mitchell & Eades, and overseen by Chris Lucas and Sarah Lucas.

Through this meticulous restoration, they've transformed one of the CBD's most historic landmark buildings into a multifaceted bistro with an aesthetic grounded in a Melbourne interpretation of French sophistication.

## La Terrasse

**La Terrasse Exclusive – Capacity: 100 cocktail**

**Le Conservatoire – Capacity: 26 seated\***

Our rooftop level, La Terrasse, is available to hire exclusively, with a mix of covered, openair and indoor spaces unfolding elegantly around a 50-year-old maple tree.

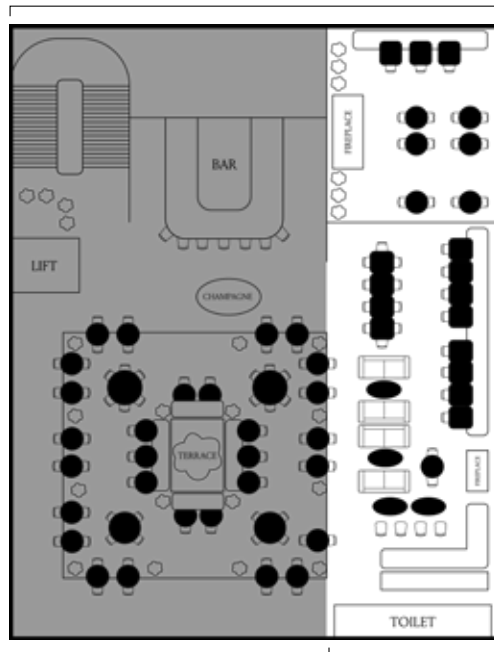
Exuding an air of French sophistication via European styling, and a palette of white, black and gold, this level features a stunning sunken cocktail bar and direct lift access.

Set along one side of La Terrasse, Le Conservatoire is a suave, light-filled lounge featuring fireplaces and private access to another smaller openair terrace. This versatile space can be set exclusively for dining, or with a mix of sofas and dining tables.

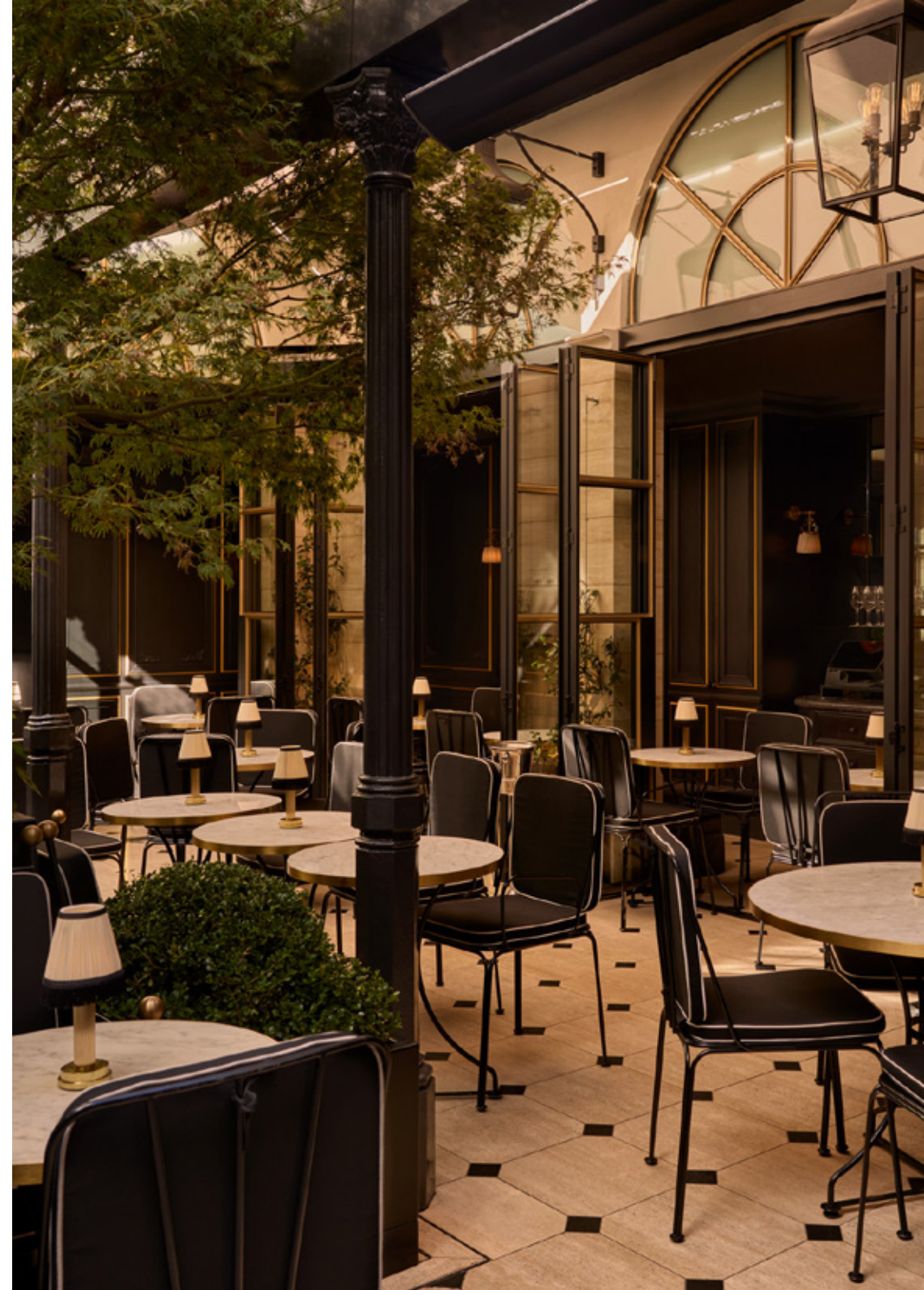
*\*Please note - we can seat up to 40 but furniture removal fee will apply.*



*La Terrasse Exclusive*



*Le Conservatoire*







## *Le Salon*

**Le Salon Exclusive – Capacity: 98 seated**

**Le Salon Lower – Capacity: 52 seated**

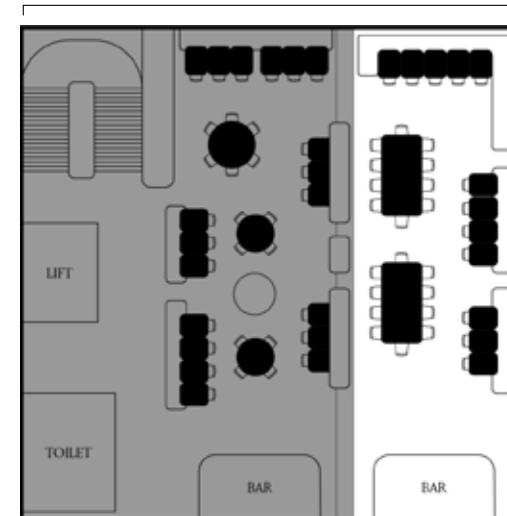
**Le Salon Upper – Capacity: 46 seated**

Set above the main restaurant with direct lift access, our split-level dining room, Le Salon, is available to hire exclusively, featuring arched windows overlooking Bourke Street and two dedicated private bars. Embracing a timeless Parisian aesthetic, replete with gold accents and gentle curves, this versatile space has a mix of banquette and table seating throughout.

*Please note - for optimal privacy we recommend securing  
Le Salon Upper or exclusive use of the space.*



*Le Salon Exclusive*



*Le Salon Lower*

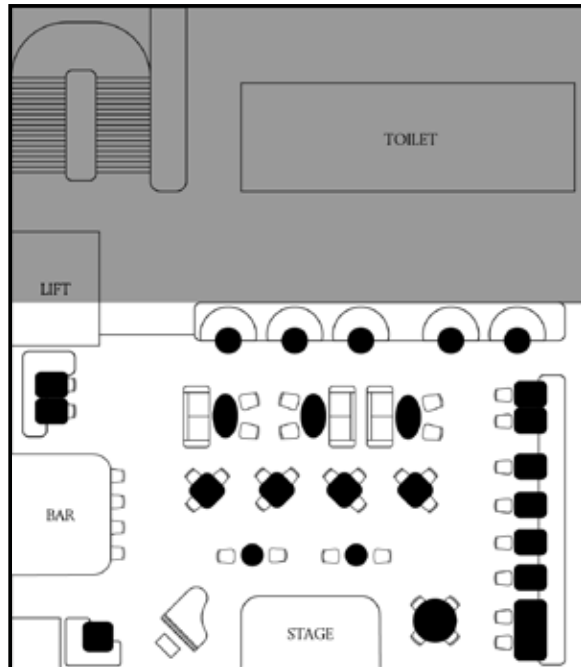
*Le Salon Upper*

## *Le Club - Exclusive*

**Capacity:** 60 seated, 80 standing\*

Set beneath the restaurant, our sultry underground space exudes an air of late-night decadence, with velvet booths, lounge seating and moody lighting combining to create a plush, jazz club-inspired setting. Extravagant detailing features throughout, while a commanding verde marble bar serves expertly crafted signature cocktails. Designed to accommodate a wide range of entertainment, Le Club boasts a dedicated stage, with grand piano, DJ capabilities and state-of-the-art audio setup.

*\*Please note - furniture removal fees apply for a cocktail event.*



*Private Dining Menus*



## Private Dining Menus

### \$95 Two-Course Menu

*Individually Plated*

#### FIRST COURSE

Saumon Gravlax Cured Salmon, Sauce Gribiche

#### SECOND COURSE

*choose one\**

New York Strip Sirloin Pepper Sauce

*or*

Le Cheeseburger

#### SIDES

Salade Verte à la Française Mixed Green Leaves

Maison Bâtard Pommes Frites



### \$125 Three-Course Menu

*Individually Plated*

#### FIRST COURSE

Tartare de Thon et Avocat

Chopped Spicy Tuna Tartare

#### SECOND COURSE

*choose one or two alternating\*\**

New York Strip Sirloin Pepper Sauce

*or*

Le Cheeseburger

*or*

Roasted John Dory Chardonnay Caper Sauce

#### SIDES

Salade Verte à la Française Mixed Green Leaves

Maison Bâtard Pommes Frites

#### THIRD COURSE

Sticky Date Madeleines Crème de Café

SAMPLE MENUS ONLY. SUBJECT TO SEASONAL AVAILABILITY AND CHANGE WITHOUT NOTICE.

\* TWO-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS

\*\* THREE-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS OR 2 MAIN COURSES TO BE PRE-SELECTED AND SERVED ALTERNATING.

*Private Dining Menus*

*\$155*  
*Four-Course Menu*

*Individually Plated*

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**FIRST COURSE**  
Lobster & Leek Croquettes

**SECOND COURSE**  
King Prawn Cocktail Marie Rose

**THIRD COURSE**  
*choose one or two alternating\**  
Boeuf Fillet au Poivre Eye Fillet, Pepper Sauce  
*or*  
Le Cheeseburger  
*or*  
King George Whiting Mustard Parisienne

**SIDES**  
Salade Verte à la Française Mixed Green Leaves  
Maison Bâtard Pommes Frites  
Haricots Verts Green Beans Confit Shallots

**FOURTH COURSE**  
Sticky Date Madeleines Crème de Café



**SUPPLÉMENTAIRE**  
Tournedos Rossini 200g Truffled Madeira, Foie Gras \$30pp

*\$265*  
*Feast Menu*

*Individually Plated*

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**FIRST COURSE**  
*shared platter*  
Le Petit Plateau Oysters, King Prawns, Kingfish Crudo

**SECOND COURSE**  
Hand-Cut Steak Tartare Eye Fillet, Mustard, Potato Crisps

**THIRD COURSE**  
Gambas à la Plancha King Prawns, Parsley, Lime

**FOURTH COURSE**  
Châteaubriand au Poivre 200g Centre Cut Eye Fillet, Pepper Sauce

**SIDES**  
Salade Verte à la Française Mixed Green Leaves  
Gratin de Chou-fleur Baked Cauliflower & Comté Cheese

**FIFTH COURSE**  
Sticky Date Madeleines Crème de Café



**SUPPLÉMENTAIRE**  
Siberian Caviar +\$35pp  
Oscietra Royale Caviar +45pp

SAMPLE MENUS ONLY. SUBJECT TO SEASONAL AVAILABILITY AND CHANGE WITHOUT NOTICE.

\* FOUR-COURSE MENU - 1 MAIN COURSE TO BE PRE-SELECTED AND SERVED TO ALL GUESTS OR 2 MAIN COURSES TO BE PRE-SELECTED AND SERVED ALTERNATING.

*Private Dining Shared Menus*

*\$135*  
*Menu de la Maison*

*Shared Menu*

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**ENTRÉES**

**Comté Cheese Gougères** Shaved Jambon  
**Hand-Cut Steak Tartare** Eye Fillet, Mustard, Potato Crisps  
**Saumon Gravlax** Cured Salmon, Sauce Gribiche  
**Grilled Calamari** Peas, Olive Oil, Herbs

**GRANDS PLATS**

**Poulet Rôti aux Olives**  
Rôtisserie Chicken, Green Olives  
Served with  
**Maison Bâtard Pommes Frites**  
**Salade Verte à la Française** Mixed Green Leaves

**DESSERT**

**Sticky Date Madeleines** Crème de Café, Caramel



**SUPPLÉMENTAIRE**

**Oysters du Jour** +8.5ea  
**Fromages du Jour** +36.5

*\$175*  
*Grand Menu de la Maison*

*Shared Menu*

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**ENTRÉES**

**Comté Cheese Gougères** Shaved Jambon  
**Parfait Maison** Chicken Liver Pâté  
**Tartare de Thon et Avocat** Chopped Spicy Tuna Tartare  
**Grilled Calamari** Peas, Olive Oil, Herbs  
**Baby Snapper en Croûte** Sauce Beurre Blanc

**GRANDS PLATS**

**Châteaubriand au Poivre**  
Centre Cut Eye Fillet, Pepper Sauce  
Served with  
**Maison Bâtard Pommes Frites**  
**Salade Verte à la Française** Mixed Green Leaves

**DESSERT**

**Maison Bâtard Mousse au Chocolat**  
Crème Chantilly, Belgian Chocolate Shards



**SUPPLÉMENTAIRE**

**Oysters du Jour** +8.5ea  
**Fromages du Jour** +36.5

## *Bespoke Menu*



### **BESPOKE CHEF'S MENU STARTING FROM \$325**

To elevate your Bâtard experience, our Executive Chef can curate a bespoke menu tailored to your needs, while our Head Sommelier can collaborate on a customised beverage offering to match.



## Canapé Menu

### PACKAGE 1

*\$95pp (4 small bites, 1 substantial, 1 sweet)*

### PACKAGE 2

*\$135pp (5 small bites, 2 substantial, 1 sweet)*

#### SMALL BITES

Cheese Gougère, Shaved Jambon  
Parfait Maison Choux  
Smoked Tomato Crouton  
Steak Tartare Tart  
Lobster & Leek Croquette, Lime  
Potato Rosti, Taramasalata, Lemon  
Picked Crab Tart, Cucumber  
Prawn Crumpet, Marie Rose  
Grilled Pea Crème Fraiche Tart

#### SUBSTANTIAL

Prawn Toast, Spicy Tomato Jam  
Petite Beef Bourguignon Pie  
Spicy Tuna Avocado Bun

#### SWEET CANAPÉS

Salted Caramel Éclair  
Tarte aux Fruits  
Strawberry Macaron  
Passionfruit Macaron

### CHEFS CHOICE CANAPES | \$25PP

Includes a Chefs selection of three small canapes

*Only available in addition to seated menus*



## *Trolleys*



Elevate your guests' dining experience with an elegant silver-served trolley showcasing signature caviar and dessert offerings.

**CAVIAR TROLLEY | \$56.5PP**

Siberian Caviar, Crumpets, Potato Chips, Crème Fraiche

**DESSERT TROLLEY | \$40.5PP**

Maison Bâtard's dessert trolley with a selection of our most famous desserts.





*Beverage Menu*



## *Beverage Packages*

### *Package One*

<b>2HR - \$95</b>	<b>3HR - \$115</b>
<b>4HR - \$135</b>	<b>5HR - \$145</b>

**COCKTAIL ON ARRIVAL**

**Passionfruit 75**

Vodka, Passionfruit, Orange, Aromatised Wine

**SPARKLING**

NV Chandon Blanc de Blancs Lucas Edition, Yarra Valley

**WINE**

2023 La Chablisienne Petit Chablis, Burgundy, France

2024 Chateau d'Esclan Whispering Angel,  
Provence, France

2024 Domaine de Verquiere Côtes du Rhône,  
Rhône Valley, France

**BEER**

Bright Alpine Lager

### *Package Two*

<b>2HR - \$125</b>	<b>3HR - \$145</b>
<b>4HR - \$165</b>	<b>5HR - \$175</b>

**COCKTAIL ON ARRIVAL**

**Passionfruit 75**

Vodka, Passionfruit, Orange, Aromatised Wine

**CHAMPAGNE**

NV Jean de la Fontaine Eloquente, Champagne, France

**WINE**

2025 Henschke Peggy's Hill, Eden Valley

2023 La Chablisienne Petit Chablis, Burgundy, France

2024 Chateau d'Esclan Whispering Angel,  
Provence, France

2023 Singlefile Cabernet Blend, Great Southern

2024 Domaine de Verquiere Côtes du Rhône,  
Rhône Valley, France

**BEER**

Bright Alpine Lager

### *Package Three*

<b>2HR - \$175</b>	<b>3HR - \$195</b>
<b>4HR - \$215</b>	<b>5HR - \$225</b>

**COCKTAILS ON ARRIVAL**

**Passionfruit 75**

Vodka, Passionfruit, Orange, Aromatised Wine

**Negroni Rouge**

Gin, Raspberry, Campari,  
Pineau des Charentes Rouge, Vermouth

**CHAMPAGNE**

NV Charles Heidsieck Brut Reserve,  
Champagne, France

**WINE**

2024 The Lane Sauvignon Blanc, Adelaide Hills

2023 La Chablisienne Petit Chablis, Burgundy, France

2021 Bicheron Macon-Peronne, Burgundy, France

2024 Chateau d'Esclan Whispering Angel, Provence, France

2024 Nostro Pinot Noir, Mornington Peninsula

2024 Domaine de Verquiere Côtes du Rhône,  
Rhône Valley, France

2018 Chateau Blanzac Cote de Castillon

**BEER**

Bright Alpine Lager

BOTTLED VELLEMINFROY STILL/SPARKLING WATER AND SOFT DRINKS ARE INCLUDED WITH ALL PACKAGES.

## *Cocktails on Arrival*

### **Passionfruit 75 \$28**

Vodka, Passionfruit, Orange, Aromatised Wine

### **Mandarin Margarita \$28**

Tequila, Mezcal, Mandarin, Marigold, Piment d'Espelette

### **Negroni Rouge \$28**

Gin, Raspberry, Campari, Pineau des Charentes Rouge, Vermouth

## *Champagne & Sparkling Trolley*

### **OPTION 1 - \$100 / HR**

NV Moët & Chandon Imperial, Champagne, France

NV Chandon Blanc de Blancs Special Edition, Yarra Valley, Vic

### **OPTION 2 - \$150 / HR**

NV Piper-Heidsieck Essentiel by Lucas, Champagne, France

2012 Chandon Late Disgorged Blanc de Blancs, Yarra Valley, Vic

### **OPTION 3 - \$250 / HR**

NV Piper-Heidsieck Essentiel by Lucas, Champagne, France

NV Bollinger Special Cuvée Brut, Champagne, France

NV Ruinart Rosé Brut, Champagne, France





## *On Consumption*

### SPARKLING & CHAMPAGNE

NV	Chandon Blanc de Blancs Lucas Edition, Yarra Valley, Vic	145
NV	Tar & Roses Prosecco, King Valley, Vic	80
NV	Jean de la Fontaine Eloquente, Champagne, France	190
NV	Piper-Heidsieck Cuvée Essentiel Lucas Edition, Champagne, France	235
NV	Charles Heidsieck Brut Reserve	225
NV	Ruinart R Brut, Champagne, France	340
NV	Bollinger Special Cuvée Brut, Champagne, France	250
2015	Dom Pérignon Brut, Champagne, France	650
NV	Ruinart Rosé Brut, Champagne, France	505

### WHITE

2025	Pikes Clare Hills Riesling, Clare Valley, SA	80
2019	Other Voices Field Blend Pinot Gris, Mornington Peninsula, Vic	95
2024	Clemente Guasti Gavi di Gavi, Piedmont, Italy	85
2024	The Lane Sauvignon Blanc, Adelaide Hills, SA	70
2020	Château Grand Village, Bordeaux, France	195
2023	Domaine de Sardelles, Sancerre, France	120
2024	Leeuwin Estate Prelude Chardonnay, Margaret River, WA	115
2024	Vasse Felix Premier Chardonnay, Margaret River, WA	125
2023	La Chablisienne Petit Chablis, Burgundy, France	145
2020	Jean Marc Brocard Chablis 1er Cru Vaulorent, Burgundy, France	250
2020	Domaine Faiveley Bourgogne Blanc, Burgundy, France	135
2021	Bicheron Macon-Peronne, Burgundy, France	95
2021	Domaine de la Creuze Noire Le Clos de Monsieur Noly, Burgundy, France	195

## *On Consumption*

### ROSÉ

2023	Nostro Rose, Heathcote, Vic	75
2024	Château d'Esclans Whispering Angel, Côtes de Provence, France	160

### RED

2024	Serrat Autres Terres Nenagh Park Pinot Noir, Yarra Valley, Vic	110
2024	Nostro Pinot Noir Mornington Peninsula, Vic	95
2023	Yabby Lake Single Vineyard Pinot Noir, Coal River, Tasmania	165
2022	Isabelle et Denis Pommier Bourgogne Rouge, Burgundy, France	160
2022	SC Guillard Gevrey-Chambertin Reniard, Burgundy, France	320
2021	Domaine Naturaliste Discovery Cabernet Sauvignon, Margaret River, WA	110
2022	Vasse Felix Premier Cabernet Sauvignon, Margaret River, WA	145
2018	Chateau Blanzac Cote de Castillon, Bordeaux, France	185
2022	Nostro Shiraz, Heathcote, Vic	85
2021	Greenock Creek Shiraz, Barossa Valley, SA	95
2024	Jasper Hill Emily's Paddock Shiraz, Heathcote, Vic	370
2024	Domaine de Verquièrre Côtes du Rhone, Rhone Valley, France	115
2021	Domaine Chanssaud Chateauf du Pape, Rhone Valley, France	195
2017	Chateau Pradeaux, Bandol, France	215
2022	Clemente Guasti Barbera d'Asti Superiore	100

### DESSERT

2022	Elderton Golden Semillon, Barossa Valley, SA	80
2021	Diznoko Late Harvest 500ml, Tokaji, Hungary	140
2024	Clemente Guasti Moscato d'Asti 750ml	95



*Thank you*