EVENTS & PRIVATE DINING



NOĒMA



Renders are indicative only. Final design details and finishes may vary.

NOĒMA

A lifetime in the making, Noēma is award-winning restaurateur Chris Lucas's personal expression of Greek dining.

Handmade pies, seasonal vegetables, seafood and meats cooked over charcoal and wood reflect the food he grew up with. Generous plates invite sharing, celebrating the simplicity of Greek cooking.

Curated by our award-winning wine team, the cellar brings together impressive collections from Greece, France, Italy, Australia and beyond. An extensive cocktail programme offers equal reason to settle in at the bar.

Across two levels, a breezy, light-filled dining room with an open kitchen and lively bar gives way to a more intimate space below, with plush seating and a second bar. Natural materials and considered details create a relaxed elegance, from lunch over a glass of wine to dinner that stretches into the evening.



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PRIVATE DINING ROOMS



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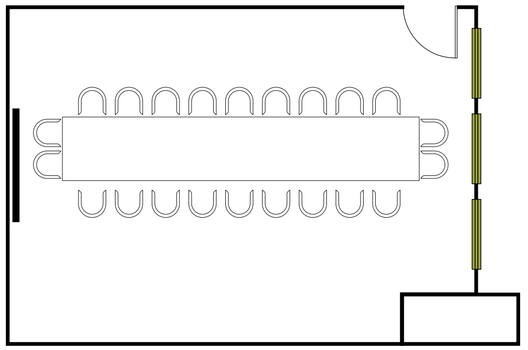
PRIVATE DINING ONE

Capacity: 22 Guests

Secluded on Noēma's lower level,
Private Dining One brings together warm, moody interiors,
striking feature lighting and bespoke furniture in a setting
with complete privacy from the main restaurant.

Seating up to 22 guests at a long table, the room offers an elegant
backdrop for any celebration or occasion. An integrated
LED screen provides flexibility for presentations and occasions
that bring business and hospitality together.

LED Screen, AV Hire, Bar Tab, Dietary Requirements,
Disability Access, DIY Theming



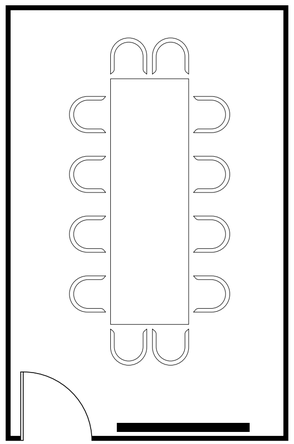
PRIVATE DINING TWO

Capacity: 12 Guests

An intimate retreat on Noēma's lower level,
Private Dining Two offers a warm, elegant setting, secluded
from the energy of the main restaurant.

Seating up to 12 guests at a long table, the room pairs bespoke
furniture with striking feature lighting and a moody palette.
Complete privacy makes it an ideal space for family celebrations,
gatherings with friends and lunches or dinners with colleagues.

LED Screen, AV Hire, Bar Tab, Dietary Requirements,
Disability Access, DIY Theming



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PRIVATE DINING MENUS

FOOD MENUS

ADD-ONS

FRESHLY SHUCKED OYSTERS
house condiments 8.5ea

MIXED BREAD BASKET
sourdough koulouri & Noēma bread 15pp

ADDITIONAL PASTA COURSE

LOBSTER & SQUID PASTA CALAMARATA
roast tomato bisque 35pp

2 COURSE MENU
from 95pp

3 COURSE MENU
from 125pp

COURSE 1

MEZZE CRUDO
bottarga, saffron, citrus

COURSE 2

pre-select for your group

BBQ CHICKEN BREAST
lemon & wild oregano, roasted potatoes

or

GRILLED JOHN DORY
wild greens, ladolemono, evoo

served with

SIMPLE MAROULOSALATA
lettuce, dill, lemon vinaigrette, feta

COURSE 3

BOUGATSA CINNAMON ROLLS
vanilla bean ice cream

MAIN COURSE UPGRADE

swap course two for

LAMB SHOULDER
braised peas, wild oregano, tzatziki 34pp

HANGER STEAK
pure black wagyu hanger, braised lentils, thyme 36pp

EYE FILLET
peppercorn sauce 32pp

ADDITIONAL SIDES

VILLAGE GREEK SALAD
feta, olives, capers, wild oregano, evoo 12pp

CHIPS
sea salt 12pp

LEMON ROAST POTATOES
confit garlic, oregano, rosemary 16pp

SPANAKOPITA
wild greens, spinach, feta, dill 24.5ea

UPGRADES TO FINISH

SUMMER CHERRIES
naturally strained yoghurt 15pp

GALAKTOBOUREKO MILK DOUGHNUTS
semolina custard doughnuts, cinnamon sugar 12pp

DARK CHOCOLATE & OLIVE OIL GANACHE CAKE
honey fudge sauce 16pp

Sample menus only. Subject to seasonal availability and change without notice.

ADD-ONS

FRESHLY SHUCKED OYSTERS
house condiments 8.5ea

SPENCER GULF KING PRAWNS
chilli, lemon, herbs 22.5ea

FEASTING MENU

from 185pp

TO START

SOURDOUGH KOULOURI
TZATZIKI natural Greek yoghurt, dill, evoo
YELLOWFIN TUNA TARTARE chilli, capers, evoo
ZUCCHINI CHIPS wild oregano, herb labne

MAIN

CHICKEN SOUVLAKI
lemon, green onion, sesame

SPANAKOPITA
wild greens, spinach, feta, dill

choose from

LAMB SHOULDER
braised peas, wild oregano, tzatziki

or

GRILLED JOHN DORY
wild greens, ladolemono, evoo

served with

SIMPLE MAROULOSALATA
lettuce, dill, lemon vinaigrette, feta

LEMON ROAST POTATOES
confit garlic, oregano, rosemary

TO FINISH

BOUGATSA CINNAMON ROLLS
vanilla bean ice cream

ADDITIONAL SIDES

VILLAGE GREEK SALAD
feta, olives, capers, wild oregano, evoo 12pp

CHIPS
sea salt 12pp

ADDITIONAL DESSERTS

SUMMER CHERRIES
naturally strained yoghurt 15pp

GALAKTOBOUREKO MILK DOUGHNUTS
semolina custard doughnuts, cinnamon sugar 12pp

DARK CHOCOLATE & OLIVE OIL GANACHE CAKE
honey fudge sauce 16pp

Sample menus only. Subject to seasonal availability and change without notice.

BEVERAGE PACKAGES

PACKAGE 1

2 hour - 85 | 3 hour - 105 | 4 hour - 125

SPARKLING

NV TAR & ROSES PROSECCO
King Valley, Vic

WHITE

2024 MIGLIORATI PINOT GRIGIO
Abruzzo, Italy

ROSÉ

2025 MARQUIS DE PENNAUTIER
Languedoc, France

RED

2023 AMICI PINOT NOIR
Tamar Valley, Tas

BEER

MYTHOS LAGER *330ml bottle, Thessaloniki, GR*

STOMPING GROUND 'FOOTLOOSE' PALE ALE 0.5%
355ml can, Collingwood, Vic

bottled San Benedetto still & sparkling water, soft drinks

PACKAGE 2

2 hour - 110 | 3 hour - 135 | 4 hour - 155

COCKTAIL ON ARRIVAL

SPARKLING

NV CHANDON BLANC DE BLANCS 'SPECIAL EDITION'
Yarra Valley, Vic

WHITE

2025 NICO LAZARIDI LION D'OR ASSYRTIKO
Drama, Greece

2022 SERAFICA MIRANTUR ETNA BIANCO
Sicily, Italy

ROSÉ

2025 MARQUIS DE PENNAUTIER
Languedoc, France

RED

2025 SANTOLIN LITTLE SAINT PINOT NOIR
Yarra Valley, Vic

2022 CLEMENTE GUASTI BARBERA D'ASTI SUPERIORE
Piedmont, Italy

BEER

MYTHOS LAGER *330ml bottle, Thessaloniki, GR*

STOMPING GROUND 'FOOTLOOSE' PALE ALE 0.5%
355ml can, Collingwood, Vic

bottled San Benedetto still & sparkling water, soft drinks

PACKAGE 3

2 hour - 135 | 3 hour - 175 | 4 hour - 205

COCKTAIL ON ARRIVAL

SPARKLING

NV CHARLES HEIDSIECK BRUT RÉSERVE
Champagne, France

WHITE

2025 NICO LAZARIDI LION D'OR ASSYRTIKO
Drama, Greece

2024 VASSE FELIX PREMIER CHARDONNAY
Margaret River, WA

ROSÉ

2025 MARQUIS DE PENNAUTIER
Languedoc, France

RED

2024 GAIA AGIORGITIKO
Nemea, Greece

2024 GRIVOT GOISOT
Burgundy, France

2024 INKWELL GRAVITY'S GONE GRENACHE
McLaren Vale, SA

BEER

MYTHOS LAGER *330ml bottle, Thessaloniki, GR*

STOMPING GROUND 'FOOTLOOSE' PALE ALE 0.5%
355ml can, Collingwood, Vic

bottled San Benedetto still & sparkling water, soft drinks

ON CONSUMPTION

SPARKLING & CHAMPAGNE

NV CASTER CAMILLO PROSECCO *Veneto, Italy 95*

NV CHANDON BLANC DE BLANCS LUCAS EDITION *Yarra Valley, Vic 105*

NV CHARLES HEIDSIECK RÉSERVE BRUT *Champagne, France 175*

WHITE

2024 MIGLIORATI PINOT GRIGIO *Abruzzo, Italy 90*

2025 BROKENWOOD PINOT GRIS *Beechworth, Vic 90*

2025 NICO LAZARIDI LION D'OR ASSYRTIKO *Drama, Greece 85*

2024 KIR-YIANNI PARANGA MALAGOUSIA & RODITIS *Central Region, Greece 90*

2024 VILLA MARIA CELLAR SELECTION SAUV BLANC *Marlborough, New Zealand 80*

2023 SARDELLES CYPRIEN PERCHAUD POUILLY-FUMÉ *Loire Valley, France 95*

2025 PIKES CLARE HILLS RIESLING *Clare Valley, SA 80*

2025 CASTELLI THE SUM RIESLING *Frankland River, WA 95*

2021 CARMINUCCI BELATO PECORINO *Marche, Italy 70*

2025 HEGGIES CLOUDLINE CHARDONNAY *Eden Valley, SA 80*

2023 AMICI CHARDONNAY *Tamar Valley, Tas 90*

2024 VASSE FELIX PREMIER CHARDONNAY *Margaret River, WA 90*

2023 LA CHABLISIENNE PETIT CHABLIS *Burgundy, France 145*

2024 DOMAINE GRIVOT-GOISOT CHABLIS *Burgundy, France 125*

2023 MATROT BOURGOGNE BLANC *Burgundy, France 155*

2022 DOMAINE CHANSON VIRÉ-CLESSÉ *Burgundy, France 150*

ROSÉ

2025 THYMIOPOULOS ROSÉ DE XINOMAVRO *Naoussa, Macedonia, Greece 115*

2023 NOSTRO ROSÉ *Yarra Valley, Vic 80*

2025 MARQUIS DE PENNAUTIER *Languedoc, France 80*

RED

2025 GIANT STEPS *Yarra Valley, Vic 100*

2025 SANTOLIN LITTLE SAINT PINOT NOIR *Yarra Valley, Vic 90*

2023 AMICI PINOT NOIR *Tamar Valley, Tas 90*

2024 CREUZE NOIRE 'BELLE VUE' *Saint-Amour, Beaujolais, France 95*

2020 DOMAINE DE MONTILLE BOURGOGNE ROUGE *Burgundy, France 185*

2022 AMIOT-SERVELLE BOURGOGNE ROUGE *Burgundy, France 195*

2024 GAIA AGIORGITIKO *Nemea, Greece 115*

2021 GREENOCK CREEK SHIRAZ *Barossa Valley, SA 100*

2023 SPINIFEX SHIRAZ *Barossa Valley, SA 95*

2021 STONEGARDEN SHIRAZ *Eden Valley, SA 195*

2023 HEATHCOTE ESTATE SHIRAZ *Heathcote, Vic 135*

2020 BODEGA AKUTAIN CRIANZA TEMPRANILLO *Rioja Alta, Spain 155*

2019 CHÂTEAU OCÉALE *Haut-Médoc, Bordeaux, France 125*

2023 JOSHUA COOPER 'CLARET' CABERNET BLENDS *Macedon Ranges, Vic 115*

2023 YALUMBA THE SIGNATURE CABERNET SHIRAZ *Barossa Valley, SA 210*

2022 SERAFICA MIRANTUR ETNA ROSSO *Sicily, Italy 90*

2021 CONVINO CHIANTI CLASSICO *Tuscany, Italy 80*

2020 CORTE DEI VENTI ROSSO DI MONTALCINO *Tuscany, Italy 135*

ON CONSUMPTION

NOĒMA COCKTAILS

PINEAPPLE & FENNEL TOMMY'S 24
Don Julio Blanco Tequila, Pineapple, O/Purist Tsipouro, Fennel, Chartreuse, Lime, Chilli Salt

CUCUMBER SPRITZ 22
White Grape Aperitif, Cucumber, Sauvignon Blanc, Ouzo, Verjus, Fizz

HONEY FIG OLD FASHIONED 24
Woodford Reserve Bourbon, Michter's Rye, Greek Honey, Raisin, Scorched Fig, Bitters

FIG LEAF MARTINI 26
Ketel One Vodka, Fig Leaf & Honey Distillate, Dry Vermouth

CLASSIC COCKTAILS

MARGARITA 26
Don Julio Blanco Tequila, Orange Curaçao, Lime

ESPRESSO MARTINI 26
Ketel One Vodka, Mr Black, Cold Drip

SOUTHSIDE 26
Tanqueray Gin, Mint, Lime

NEGRONI 26
Tanqueray Gin, Campari, Sweet Vermouth

COSMOPOLITAN 26
Vodka, Triple Sec, Lime, Sugar, Cranberry

APEROL SPRITZ 26
Aperol, Prosecco, Soda

NON-ALCOHOLIC COCKTAILS

CUCUMBER FIZZ 14
Cucumber, Coconut Water, Marigold, Elderflower, Verjus

GRAPEFRUIT SPRITZ 14
Ruby Red Grapefruit, Rosemary, Citrus, Raspberry Tonic



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THANK YOU

NOËMA

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