

WINE BAR
& RESTAURANT

DESSOUS

EVENTS
164 FLINDERS LANE
MELBOURNE





DESSOUS
(PLURAL DESSOUS)

DES• SOUS | DE• SUE | DE• SOO

1. UNDERSIDE; BOTTOM

2. (IN THE PLURAL)
WOMEN'S UNDERGARMENT

Located in the heart of the city at 164 Flinders Lane, Dessous is a wine bar and restaurant in the basement of the historic Richard Allen & Son building.

It's a warm and moody assembly of low lights, marble, plush velvet and deep greys and greens — a beautiful, subterranean escape you'll be in no rush to leave and the perfect atmosphere for your next event.

The space can be set in multiple arrangements to create a truly distinctive event - with the ability to accommodate groups ranging from intimate gatherings to a corporate lunch or dinner.

The food is familiar but unique, focused on snacking and sharing, with tailored menus available to suit your taste and budget. The drinks lineup is an extensive one, with a wine selection that focuses on sustainability, biodynamic practices and exposing unfamiliar regions and varietals. Backed by a lineup of local brews and signature cocktails that are crafty and refined.

THE SPACE

We have a number of different set menu and canape options available or we can tailor a menu to suit your needs. Dessous allows guests to explore and enjoy the beauty of the entire space.

CAPACITY

STANDING: UP TO 80 GUESTS
SIT DOWN: UP TO 60 GUESTS

FULL BOOK OUT MINIMUM SPEND

THE MINIMUM SPENDS FOR
DESSOUS ARE AS FOLLOWS:

LUNCH

TUESDAY — SATURDAY \$5,000

DINNER

\$20,000





CANAPÉ MENU

CANAPÉ MENU ONE

6 CANAPES
\$50PP

CANAPÉ MENU TWO

8 CANAPES
\$70PP

ADDITIONAL CANAPÉS \$10

SYDNEY ROCK OYSTER, MIGNONETTE
DASHI PICKLED MUSSEL, CHILLI TARAMA, POTATO CRISP
RED CURRY CORN FRITTER, PICKLED CUCUMBERS, SWEET CHILLI SAUCE
LEEK AND PARMESAN CROQUETTE, AIOLI
GOURGERE, WHIPPED MISO CREAM
SALMON TARTARE, COMPRESSED CUCUMBER
CHICKEN OYSTER SKEWER, TARE KEWPIE
PORK RILLETTE, PICKLES, LAVOSH
CHOPPED PRAWNS, COS LETTUCE, SAUCE MARY ROSE

SUBSTANTIAL

STEAMED SOY CUSTARD, SCHOOL PRAWNS, GINGER DRESSING
PORK BELLY SANDO, BULLDOG SAUCE
BRAISED LOCAL MUSHROOMS, POTATO BREAD
FRIED CHICKEN ROLL, SWEET CHILLI MAYO

DESSERT

CHOCOLATE BROWNIE, HAZLENUT CREAM
JASMINE RICE PANNA COTTA, CITRUS SYRUP





SIT DOWN MENU

CHEFS MENU
\$100PP

PICKLED MUSSELS, WHIPPED COD ROE, POTATO CRISP
STEAMED SOY CUSTARD, GINGER DRESSING, FRIED SCHOOL PRAWNS
PORK KATSU SANDO, BULLDOG SAUCE

CHILLI DIAMOND CLAMS, GRILLED PORK JOWL, POTATO BREAD
FENNEL AND WOOD EAR MUSHROOM SALAD

DASHI BAKED RICE, BRAISED BEEF CHEEK, WHITE ASPARAGUS
TOKYO TURNIPS, MISO SOUR CREAM, WAKAME

JASMINE RICE PANNA COTTA, CITRUS SYRUP

BEVERAGE PACKAGE

PACKAGE ONE
2 HOURS - \$60PP

PACKAGE TWO
3 HOURS - \$70PP

SPARKLING —

NV EDDIE MCDOUGALL PROSECCO KING VALLEY, VICTORIA

WHITE —

2022 BASS RIVER 'SINGLE VINEYARD' RIESLING, GIPPSLAND, VICTORIA
2021 HARVEST MOON CHARDONNA, CENTRAL VICTORIA

ROSÉ —

2021 MINIMUM SANGIOVESE BLEND GOULBURN VALLEY, VICTORIA

RED —

2021 UNDERGROUND WINEMAKERS PINOT NOIR, MORNINGTON PENINSULA, VICTORIA
2019 JERICHO 'S3' SHIRA MCLAREN VALE, SOUTH AUSTRALIA

BEER —

MISMATCH LAGER
HEAPS NORMAL QUIET XPA 0%

ALTERNATIVELY YOU CAN CHOOSE BEVERAGES FROM OUR SHORT WINE LIST.
THESE WILL BE CHARGED ON CONSUMPTION.





SHORT WINE LIST

PICK 1 SPARKLING —

NV EDDIE MCDOUGALL PROSECCO, KING VALLEY, VICTORIA 68

NV DUVAL-LEROY 'BRUT RESERVE' CHAMPAGNE, FRANCE 170

PICK UP TO 2 WHITES —

2022 FERVOR 'DOKTA NOVA' RIESLING, GREAT SOUTHERN, WESTERN AUSTRALIA 72

2020 WITTMAN 'ESTATE' RIESLING, RHEINHESSEN, GERMANY 105

2021 GOBELSBURG 'LÖSS' GRÜNER VELTLINER, KAMPTAL, AUSTRIA 78

2022 HENTY FARM PINOT GRIS, HENTY, VICTORIA 70

2021 KRIS PINOT GRIGIO, VENETO, ITALY 60

2019 LA PIEVE 'LUNA BIANCA' VERMENTINO, TUSCANY, ITALY 82

2020 CANOSO 'FONTE' SOAVE, VENETO, ITALY 85

2021 COULTER 'C1' CHARDONNAY, ADELAIDE HILLS, SOUTH AUSTRALIA 75

2017 DR FOLK 'BLACK AND WHITE' CHARDONNAY, GIPPSLAND, VICTORIA 98

PICK 1 ROSÉ —

2021 MINIMUM SANGIOVESE BLEND, GOULBURN VALLEY, VICTORIA 68

2020 CHATEAU VANNIERES ROSE CÔTE DE PROVENCE, FRANCE 100

PICK UP TO 2 REDS —

2021 DOMAINE TRENEL 'COTEAUX BOURGUIGNONS' GAMAY, FRANCE 58

2020 LEURA PARK PINOT NOIR, BELLARINE PENINSULA, VICTORIA 88

2019 PRINCIPIA PINOT NOIR, MORNINGTON PENINSULA, VICTORIA 110

2018 LE FILIGARE SANGIOVESE BLEND, CHIANTI CLASSICO, TUSCANY, ITALY 90

2019 MAYFORD TEMPRANILLO, ALPINE VALLEY, VICTORIA 100

2019 JERICHO 'S3' SHIRAZ, MCLAREN VALE, SOUTH AUSTRALIA 68

2019 CONDIE 'THE GWEN' SHIRAZ, HEATHCOTE, VICTORIA 82

2019 ALL SAINTS 'PIERRE' CABERNET BLEND, RUTHERGLEN, VICTORIA 95

WE HAVE A RANGE OF LARGE FORMAT BOTTLE AVAILABLE UPON REQUEST!

BEERS AND SELECTED COCKTAILS AVAILABLE.

FULL WINE LIST AVAILABLE ON REQUEST.

TERMS AND CONDITIONS

PRICING

ALL QUOTES ON FOOD AND BEVERAGE INCLUDE GST AND ARE BASED ON CURRENT VALUES. QUOTES ISSUED TO THE CLIENT ARE ESTIMATES AND ALTHOUGH NOT OUR PREFERENCE, MAY BE SUBJECT TO CHANGE.

FOOD AND DRINKS MENUS

ALL FOOD AND DRINKS MENUS ARE CURRENT AND SUBJECT TO CHANGE. WE WILL BE IN CONTACT IF ANYTHING FROM THE PROPOSED MENUS ARE UNAVAILABLE FOR YOUR EVENT.

MINIMUM SPEND

THE MINIMUM SPENDS FOR DESSOUS ARE AS FOLLOWS:

LUNCH

TUESDAY-SATURDAY \$5,000

DINNER

TUESDAY - SATURDAY \$20,000

PLEASE NOTE WE HAVE VERY LIMITED CAPACITY FOR FULL VENUE HIRES IN THE EVENING

A 7.5% SERVICE FEE WILL BE CHARGED ON TOP OF FINAL BILL

TIME FRAME

FOR LUNCH BOOKINGS AT DESSOUS THE SPACE WILL BE AVAILABLE TO YOU FROM 12PM – 4PM — PLEASE NOTE WE OPEN FOR DINNER SERVICE AT 5PM AND WILL NEED TO SPACE EMPTY AT 4:00PM TO PREPARE. FOR ANY CHANGES TO THIS TIME FRAME PLEASE GET IN CONTACT.

DINNER FROM 5PM – 1AM

DEPOSIT

A DEPOSIT OF \$1,000 IS DUE WITHIN 7 DAYS OF PLACING A TENTATIVE RESERVATION WITH US TO SECURE THE BOOKING. PAYMENT CAN BE MADE VIA BANK TRANSFER OR CREDIT CARD. PLEASE NOTE CREDIT CARD SURCHARGES APPLY

CANCELLATION

DEPOSIT WILL BE RETURNED IN FULL IF BOOKING IS CANCELLED 28 DAYS PRIOR TO THE EVENT OR EARLIER. IF CANCELLATION OCCURS LATER THAN THIS, DEPOSIT WILL BE FORFEITED.

IN THE EVENT OF FURTHER COVID RESTRICTIONS OR LOCKDOWNS, IF WE ARE UNABLE TO MOVE FORWARD WITH THE EVENT THE DEPOSIT WILL BE RETURNED IN FULL.

FINAL PAYMENT

THE BALANCE WILL BE DUE AT THE COMPLETION OF THE EVENT WITH A DISCRETIONARY 7.5% SERVICE CHARGE ADDED TO THE FINAL BILL.

NUMBER OF GUESTS

WE REQUIRE CONFIRMATION OF FINAL NUMBERS ONE WEEK PRIOR TO YOUR EVENT. THIS WILL BE THE MINIMUM NUMBER OF GUESTS TO BE CHARGED FOR ON THE DAY, REGARDLESS OF ANY NO SHOWS. WE ALSO UNDERSTAND THAT THERE ARE LAST MINUTE CHANGES AND SPECIAL REQUESTS, PLEASE CONTACT US DIRECTLY TO DISCUSS ANY CHANGES TO YOUR RESERVATION.

DIETARY REQUIREMENTS

ANY DIETARY REQUIREMENTS ARE TO BE CONFIRMED TWO WEEKS PRIOR TO YOUR EVENT. WE WILL ENDEAVOUR TO ACCOMMODATE DIETARY REQUIREMENTS WITHOUT ALTERING THE CHOSEN MENU.

* PLEASE NOTE THAT ALL MENU AND BEVERAGE SELECTION NEED TO MADE TWO WEEKS PRIOR TO THE EVENT

LICENSING

DESSOUS IS LICENSED UNTIL 1AM. WE RESERVE THE RIGHT TO DECLINE ENTRY TO OUR PREMISES TO ANY GUEST REFUSING TO OBEY WITH HEALTH AND SAFETY REGULATIONS. ANY GUEST WHO IS INTOXICATED OR NOT COMPLYING WITH GENERAL HEALTH AND SAFETY REGULATIONS MAY BE ASKED TO LEAVE.

DAMAGES

IN THE EVENT OF DAMAGES CAUSED TO THE VENUE OR AMENITIES, FOR EXAMPLE; FURNITURE BREAKAGES OR COSMETIC DAMAGES TO VENUE, THE CLIENT WILL BE CHARGED A DAMAGES FEE ASSESSED ON THE EXTENT OF DAMAGE CAUSED AND COSTS TO REPAIR OR REPLACE

ETIQUETTE + BEHAVIOUR

THANK YOU FOR CHOOSING DESSOUS! WE ARE DELIGHTED TO BE CURATING YOUR SPECIAL EVENT.

AS HOSTS, WE BELIEVE IN BEING GRACIOUS AND ACCOMMODATING. OUR AIM IS TO CRAFT AN OFFERING THAT WILL ENSURE YOUR GUESTS FEEL WELCOMED, COMFORTABLE AND RESPECTED.

WE WILL ASSIST YOU TO MOVE EFFORTLESSLY THROUGH THIS PROCESS AND THE VENUE SO THAT YOUR EXPERIENCE IS BOTH INTIMATE AND MEMORABLE. WE ASK THAT YOU HONOUR THIS SPACE WITH ITS RICH, NINETEENTH CENTURY BEGINNINGS AND BESPOKE CONTEMPORARY DESIGN.

AND WE THANK YOU IN ADVANCE FOR ALSO BEING GRACIOUS AND ACCOMMODATING GUESTS.

ACCEPTANCE OF TERMS

I/WE (NAME) _____

AGREE THAT I/WE HAVE READ, UNDERSTOOD AND ACCEPTED THE ABOVE TERMS AND CONDITIONS.

SIGNATURE _____

NAME _____

DATE _____

ABOUT THE MULBERRY GROUP

ESTABLISHED 20 YEARS AGO, THE MULBERRY GROUP HAS FOUNDED SOME OF VICTORIA'S MOST MEMORABLE HOSPITALITY ESTABLISHMENTS. OUR MISSION IS TO CREATE AUTHENTIC EXPERIENCES THAT SUPPORT OUR COMMUNITIES, AND HAVE A POSITIVE ENVIRONMENTAL AND SOCIAL IMPACT. FOOD, PEOPLE AND SUSTAINABILITY SIT AT THE CORE OF EVERYTHING WE DO.

THE MULBERRY GROUP HAS OPERATED NINE STANDALONE VENUES INCLUDING SOME OF MELBOURNE'S MOST ICONIC CAFES, HIGHER GROUND, TOP PADDOCK AND KETTLE BLACK. TODAY, THE PORTFOLIO INCLUDES NOT ONLY CAFES (LIMINAL, HEIDE KITCHEN), BUT ALSO RESTAURANTS AND BARS (HAZEL, DESSOUS, LA CANTINA) PLUS OUR OWN COFFEE ROASTERY (SQUARE ONE COFFEE ROASTERS) AND SOCIAL ENTERPRISE AND FARM, COMMON GROUND PROJECT.

THE MULBERRY GROUP IS PROUD TO SUPPORT COMMON GROUND PROJECT BY DONATING 10% OF PROFITS FROM ALL VENUES DIRECTLY TO THE FARM AND ITS PROGRAMS, WHICH INCLUDE EDUCATION AND TRAINING TO MINIMISE FOOD INSECURITY, PROMOTE FOOD EDUCATION AND INCREASE EMPLOYMENT.

WHEN YOU HOST AN EVENT WITH US, YOU ARE ALSO DIRECTLY CONTRIBUTING TO COMMON GROUND PROJECT.

THANKS FOR BEING PART OF THE JOURNEY WITH US.

LOOKING FOR ANOTHER EVENT SPACE?



HAZEL ATRIUM

AVAILABLE TO EXCLUSIVE HIRE FOR LUNCHTIME WEDNESDAY-SATURDAY AND DINNER TUESDAY-SATURDAY



LIMINAL PRIVATE DINING ROOM

AVAILABLE TO EXCLUSIVE HIRE FOR BREAKFAST AND LUNCHTIME MONDAY-FRIDAY



LA CANTINA

AVAILABLE TO EXCLUSIVE HIRE FOR WEDDINGS AND SPECIAL CELEBRATIONS



HEIDE KITCHEN AND SIDNEY MYER EDUCATION CENTRE

AVAILABLE TO EXCLUSIVE HIRE FOR WORKSHOPS, PRIVATE EVENTS AND WEDDINGS



**COMMON
GROUND**
project

DESSOUS

HAZEL

HEIDEKITCHEN

LA CANTINA

L-I-M-I-N-A-L



SQUARE ONE



