



Set in the grounds of Pentridge Prison, Coburg, The Boot Factory café is steeped in history. The building dates back to the 1850s, it was once part of the Coburg penitentiary where well behaved prisoners worked making shoes & boots for the prison guards. The Coburg café is now family owned and the restoration has used all of the original features, the setting is an iconic space that looks over the guard's tower and the looming walls of the prison. The Boot Factory is famous for its handmade and home loved food. Dishes are transformed by the brigade of classically trained chefs using only the best ingredients and time honoured traditions. Suitable for special occasions, parties & more formal gatherings, the interior has been sensitively decorated to create an atmosphere that is second to none.



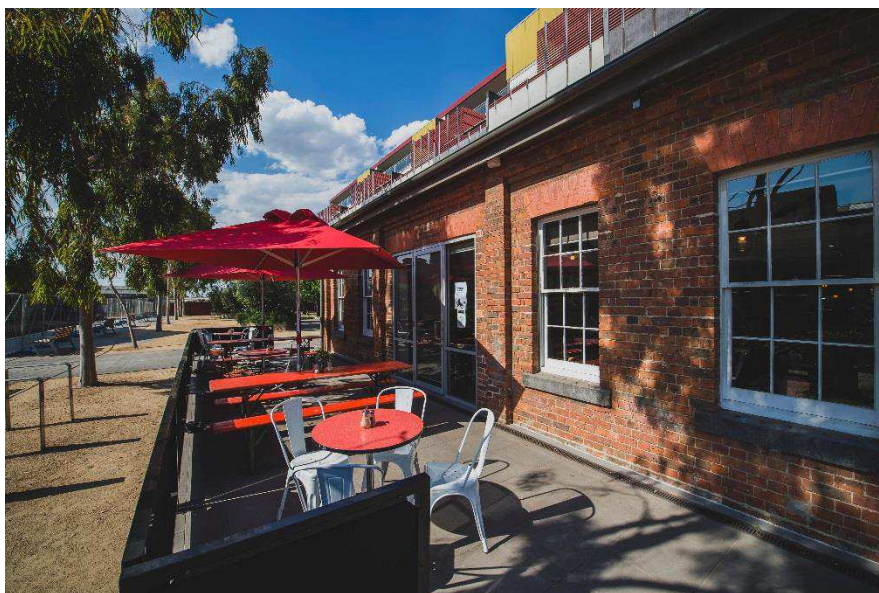
function spaces

The VENUE

If you're having a celebration and you need the whole venue, we would welcome your party with a brigade of chefs, bartenders and waiters that will make it a night to remember.

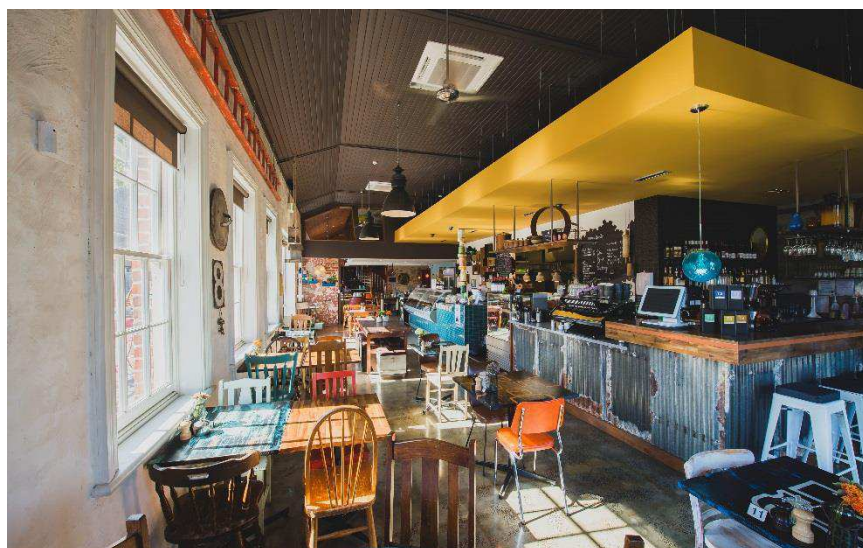
Capacity:
seated · 80
standing · 110

Minimum spend:
weekday · \$2000
weekend · \$3000



The BAR

Perfect for a 21st, 30th, 40th, 50th, or any other special occasion. It's always good to be near the bar! This area can be transformed in to a comfy space with arm chairs or it can be completely cleared leaving a great standing area!



Capacity:
seated · 45
standing · 50

Minimum spend:
weekday · \$1500
weekend · \$2500

The LOFT

The loft is the cosiest place in Melbourne for a function. Decked out with a retro style, it suits lunch or dinner as well as a standing canape and cocktail function. The room has a separate music system, a bar, a projector screen and air conditioning. The occasion is all yours!



Capacity:
seated · 30
standing · 40

Minimum spend:
LUNCH
weekday · \$ 350
Weekend · \$600

AFTER 5PM
weekday · \$ 1500
Weekend · \$2000

The BACK BAR

A large area that still offers the warmth and atmosphere that the Boot Factory has to give. Perfect for a private party or a sit-down meal.

Capacity:
seated · 50
standing · 50

Minimum spend:
weekday · \$1500
weekend · \$2500



canape menu

On ARRIVAL

\$4 each

Bocconcini, tomato, basil, balsamic on toasted turkish bread (v)

Pea and Halloumi Arancini

Spicy salami, blue cheese, roast red pepper blinis

Confit duck spring rolls with spiced plum sauce

Tempura prawn with lemon & garlic aioli

First HOUR

\$5 each

House cured salmon on toasted rye, soused red onion & dill crème

Middle eastern lamb koftes, tzatziki dipping sauce (gf)

Black bean, pico de gallo, guacamole, tostada (v) (gf)

Smoked chicken, brie & grape baby gem salad cups (gf)

Spinach & ricotta pastry rolls with tomato relish (v)

Individual sweet potato, red pepper & leek quiche (v)

Main EVENT

\$6 each

Wagyu Beef Sliders in Brioche Buns with Iceberg, Cheddar & Aioli

Cocktail Pork Hot Dogs in Brioche roll with cheddar and
housemade, Chili Tomato relish

Moroccan spiced Calamari w' lime and coriander aioli

Fish "n" Chip Cones with Crumbed Fish and Beer Battered Chips

SWEETS

\$6 each

Pistachio & Raspberry Teacake (GF)
Coffee & Hazelnut, Honeycomb Torte (GF)
Berry Velvet Teacake (GF)

**B.Y.O Cake - portioned & plated \$35.00*

**Canapé menus have a minimum spend of \$20 per head*

Sharing PLATTERS

\$25 each (Feeds 4 to 6 guests)

Salads - Selection of three house-made salads

Fruit Platter - Selection of seasonal Fruits

Selection of House-made Dips & Toasted Turkish Bread

Antipasto - Olives, Cured Meats, Dips, Crudites & marinated
bocconcini

Cheese - Soft, Hard & Blue, Fig jam & Grapes

Beer Battered Chips with Rosemary salt, Aioli

Sweet Potato Chips with Rosemary salt, Aioli

**Celebrate with freshly prepared,
locally sourced, quality,
home-made food and experience
a part of Pentridge
you don't want to leave.**

sitdown menu

Standard MENU

\$40 per guest

Entrée

To Share

Antipasto platter, cured meats, dips & turkish bread

Mains

Choice of either

Crispy skin poached chicken with jus wild rice and grain salad, spinach, currants, pomegranate, danish feta, toasted almonds, honey sumac yoghurt

Char-grilled atlantic salmon, salsa verde, crab meat, grilled corn, cherry tomato, pickle kohlrabi potato hash

Truffle mushroom risotto, assorted vegetables, chargrilled asparagus

Sides

(host to choose 3)

Wild rice & grain salad, spinach, currants, pomegranate, danish feta, toasted almonds & honey sumac yoghurt

Roasted kipfler potato with rosemary sea salt

Mix leaf salad with lemon dressing

Brown butter green beans with toasted almond flakes

Premium MENU

\$50 per guest

Entrée

To share

Antipasto platter, cured meats, dips & turkish bread
Heirloom tomato & burrata cheese
Moroccan spiced calamari, coriander & lime aioli

Mains

Choice of either

Chargrilled 250g sirloin steak (served medium), cauliflower &
horseradish puree, red wine beef jus

Market fish, prawn & tarragon crust, creamy herb polenta,
infused chilli oil

Sides

(host to choose 3)

Wild rice & grain salad, spinach, currants, pomegranate, danish
feta, toasted almonds & honey sumac yoghurt

Roasted kipfler potato with rosemary sea salt

Mix leafsalad with lemon dressing

Brown butter green beans with toasted almond flakes

drink packages

\$28 per person for 2 hours

\$36 per person for 3 hours

\$42 per person for 4 hours

Dal Zotto Pucino Prosecco (King Valley, VIC)

&

Choice of 1 White & 1 Red

Norfolk Rise Pinot Grigio (Limestone Coast, SA)

Sticks Chardonnay (Yarra Valley, VIC)

Crowded House Pinot Noir (Marlborough, NZ)

FB Malbec (Argentina)

&

Coldstream Apple Cider

Little Creatures Roger

Coburg Lager

&

Soft Drinks, Bottled Juices, Mineral Water

&

Tea and Coffee

***Spirits & mixers can be included in the drinks package for an additional \$6pp**

***Cocktails can be included for an extra \$10pp**