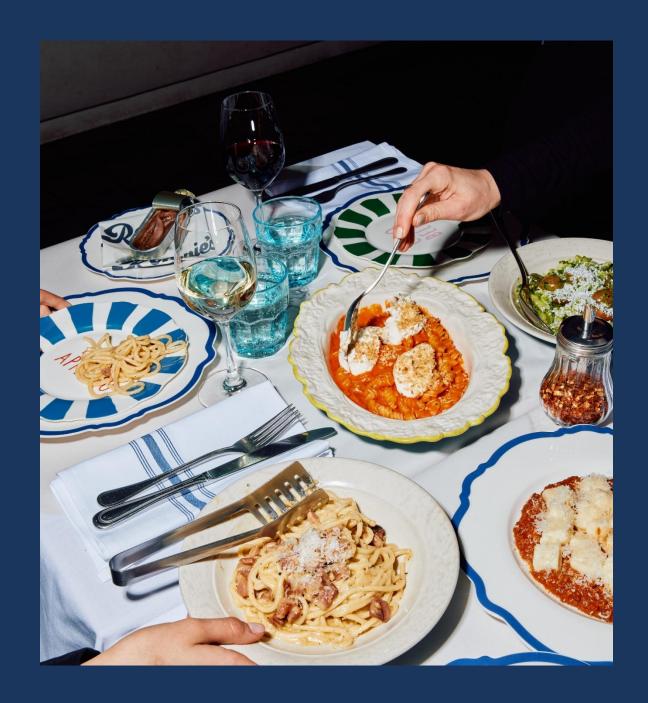


Inspired by the warmth and energy of family dinners and the buzz of big nights out in the city, Ronnie's is where friends and family meet to dine, wine and have good times. A vibrant all-day Italian diner for every occasion — whether it's power lunches with important colleagues, popping bottles of wine with friends or a delicious date night over a shared spaghettini.

Step inside the heritage brick facade in the heart of Melbourne's CBD to join the warm and lively atmosphere of Ronnie's, where good food, great drinks and conversation flow freely. The perfect spot for quick lunches, family dinners, after-work knock-offs, business power lunches, group celebrations for any (and every) occasion — or just an after-work-drink-that-inevitably turns-into-dinner.

Welcome to Ronnie's. Welcome to the family.





## PRIVATE DINING ROOM



Seeking a cosy + intimate gathering spot? Whether it's birthdays, team gatherings, or meetings, our private dining room is the perfect place to gather around our large communal dinner table.

-----

CAPACITY: 20 seated guests

**MINIMUM SPEND:** 

Lunch & Dinner: \$1,000





**BACK BAR** 

For a laid-back hangout the Back Bar's got your back! Nooks, booths, and room to mingle – it's a hotspot for connecting and relaxing.

CAPACITY: 30 standing guests

MINIMUM SPEND: \$1,000

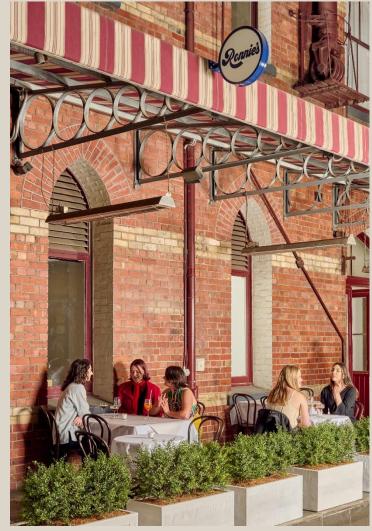
Summer sips or warming whiskey? Meet on The Terrace. Chill cocktail vibes with a side of people-watching.

-----

CAPACITY: 30 standing guests

MINIMUM SPEND: \$1,000





THE TERRACE

Going big? Our venue's all yours! Weddings, birthdays, you name it – we've got you covered.

-----

#### CAPACITY:

80 seated guests or 120 standing

#### **MINIMUM SPEND:**

\$7,500 (Monday to Thursday)

\$15,000 (Friday + Saturday)



## FULL VENUE BOOKING











## CANAPÉS

\$45 per person for 6 options

**COLD OPTIONS** 

ANCHOVIES + WHIPPED COD BRUSCHETTA

CHERRY TOMATO, PESTO + RICOTTA BRUSCHETTA

**OYSTERS** 

natural or mignonette

KINGFISH CRUDO

PROSCIUTTO + MELON

**BEEF CARPACCIO** 

caper aioli

**HOT OPTIONS** 

**BOLOGNESE ARANCINI** 

**PUMPKIN + SAGE ARANCINI** 

THREE CHEESE ARANCINI

MAC + CHEESE CROQUETTE

CHORIZO CROQUETTE

LEEK + PARMESAN CROQUETTE

**GRANDMA'S MEATBALL SKEWERS** 

POPCORN CHICKEN

### **GRAZING**

-----

CHARCUTERIE SELECTION mortadella, bresaola, prosciutto, salami, accompaniments	\$75 per platter serves up to 10 guests
CHEESE BOARD cheddar, soft cheese, blue cheese, accompaniments	\$75 per platter serves up to 10 guests
FRIES aioli	\$10 per bowl
SLOW COOKED BEEF SHORT RIB SLIDERS baby cornichons, tasty cheese, herb mayo	\$9 per person
SPICY FUSILLI ALLA VODKA whipped ricotta	\$10 per person

### **GROUP LUNCH**

\$60 per person

TO START

FERMENTED POTATO FOCACCIA

**SELECTION OF SALUMI** 

WHIPPED COD bottarga

CITRUS ROASTED BEETROOT buckwheat, raisin, walnut crumble, balsamic

<u>MAIN</u>

SPICY FUSILLI ALLA VODKA whipped ricotta

RICOTTA GNOCCHI Grandma's pork, beef + veal bolognese

MIXED LEAVES radish, vinaigrette

### **CLASSIC SELECTION**

\$80 per person

**TO START** 

FERMENTED POTATO FOCACCIA

**SELECTION OF SALUMI** 

WHIPPED COD bottarga

**STRACCIATELLA** 

CITRUS ROASTED BEETROOT buckwheat, raisin, walnut crumble, balsamic

<u>MAIN</u>

SPICY FUSILLI ALLA VODKA whipped ricotta

CHICKEN PARMIGIANA tomato, basil, mozzarella

MIXED LEAVES radish, vinaigrette

**DOLCE** 

MINI CANNOLI

### SIGNATURE PLATES

\$100 per person

TO START

FERMENTED POTATO FOCACCIA

**SELECTION OF SALUMI** 

WHIPPED COD bottarga

**STRACCIATELLA** 

CITRUS ROASTED BEETROOT buckwheat, raisin, walnut crumble, balsamic

<u>PASTA</u>

SPICY FUSILLI ALLA VODKA whipped ricotta

MIXED LEAVES radish, vinaigrette

<u>MAIN</u>

SOUTHERN RANGES RUMP STEAK peppercorn sauce

FRIES aioli

**DOLCE** 

DARK CHOCOLATE MOUSSE candied walnut, orange

### **RONNIE'S FEAST**

\$120 per person

TO START

FERMENTED POTATO FOCACCIA

**SELECTION OF SALUMI** 

WHIPPED COD bottarga

**STRACCIATELLA** 

CITRUS ROASTED BEETROOT buckwheat, raisin, walnut crumble, balsamic

FREE-RANGE CHICKEN, LEEK + TRUFFLE TERRINE pickled onion

<u>PASTA</u>

SPICY FUSILLI ALLA VODKA whipped ricotta

MIXED LEAVES orange, vinaigrette

<u>MAIN</u>

MARKET FISH lemon butter sauce, leeks, cavolo nero

SOUTHERN RANGES RUMP STEAK peppercorn sauce

SEASONAL GREENS garlic + lemon butter

FRIES aioli

**DOLCE** 

MINI CANNOLI

DARK CHOCOLATE MOUSSE candied walnuts, orange



### **DRINKS**

### PARTY PACKAGE

#### **SPARKLING**

2023 First Drop 'Following the Sun' Prosecco *Barossa Valley, SA* 

#### WHITE

2023 Alpha Box & Dice 'Tarot' Pinot Grigio Langhorne Creek, SA

#### **ROSE**

2023 Alpha Box & Dice 'Tarot' Grenache Rosé *McLaren Vale, SA* 

#### **RED**

2021 Cantina Tollo 'Nativo' Sangiovese *Tuscany, Italy* 

#### **BEER**

All tap beers

#### NON-ALCOHOLIC

All soft drinks + juices

I-hour — \$55 per person

2-hour — \$70 per person

3-hour — \$85 per person

### ... AND MORE

#### **COCKTAILS ON ARRIVAL:**

Life Gave Us Lemons — \$20 each Aperol Spritz — \$20 each Negronnie — \$22 each

#### **DRINKS ON CONSUMPTION:**

Open a tab! We're happy to open bar tabs so your guests are able to order whatever they'd like, priced upon consumption.

All drinks listed are subject to availability and may change at any time.



# WANT TO STAY THE NIGHT?

Extend your celebration at Intercontinental Melbourne The Rialto in style.

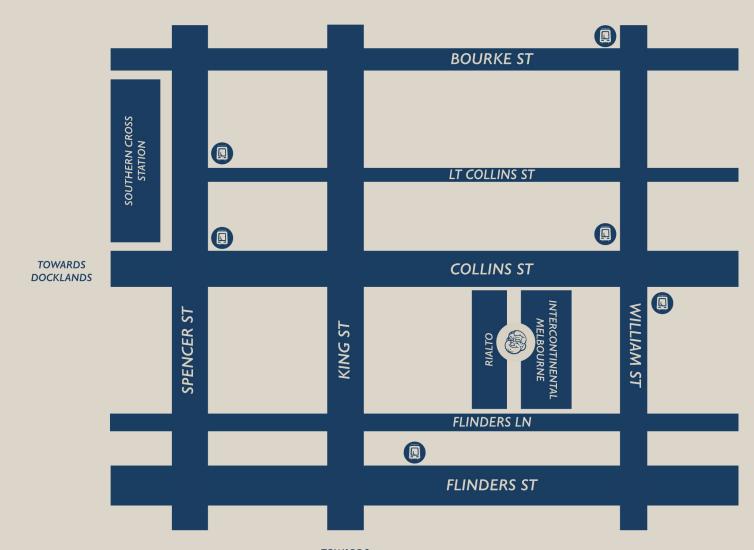
We offer exclusive rates for events, speak to your event coordinator to learn more.

### CONTACT US

CALL: **03 9492 4888** 

EMAIL: HELLO@RONNIES.MELBOURNE

WE'RE LOCATED AT:
RIALTO PIAZZA, 525 COLLINS ST
MELBOURNE, VIC 3000



TOWARDS SOUTHBANK