



MR MCCRACKEN

Mr McCracken is the foxy and sophisticated venue at Essendon Fields, designed to be a new level of Bar, Restaurant and Functions in the inner north suburbs of Melbourne.

Located adjacent to Hyatt Place and The Australian Events Centre, Mr McCracken offers the perfect place to entertain, enjoy lunch with colleagues, catch up at your 'local', and the venue of choice for your 'end of year celebrations'

Mr McCracken is not merely a new age gastro pub in Essendon, we have carefully designed every aspect of our venue, food, wine and cocktails around our customer's experience.



Please note: a 7.5% surcharge applies on Sundays and a 15% surcharge applies for public holidays

(03) 9379 1812 | info@mrmccracken.com.au | 1A Larkin Blvd, Essendon Fields | [@mr_mccracken](https://www.instagram.com/mr_mccracken)

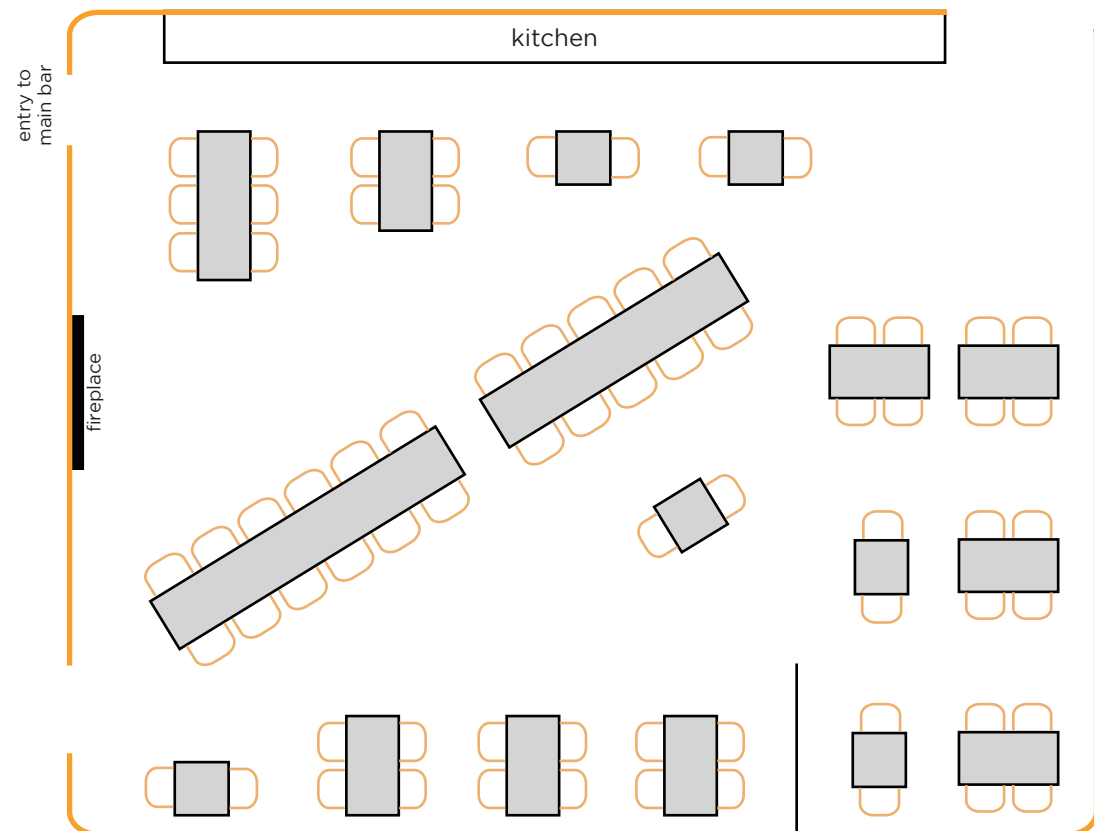


MAIN RESTAURANT

Our capacious restaurant space is sleek, modern and downright foxy in its design. Whether you are looking to accommodate a smaller group booking or after an exclusive event, the main restaurant is the ideal space to wow your guests.

Seated 40 - 75 guests

Cocktail n/a

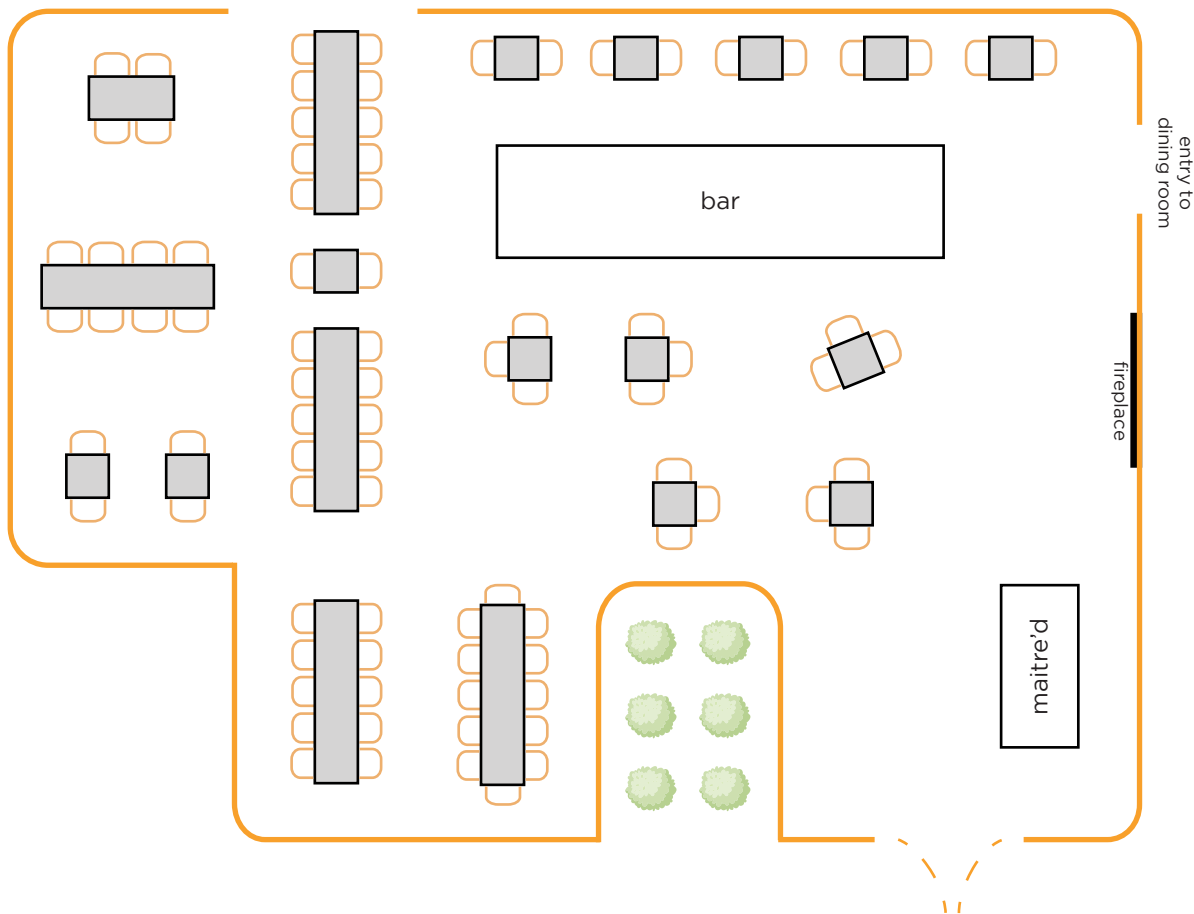


MAIN BAR

Are you looking for a beautiful, modern and classy space to drink with your friends? The bar at Mr McCracken is the perfect solution. Whatever vibe you're looking to create for your upcoming function, we can provide the perfect backdrop.

Seated n/a

Cocktail 50 - 120 guests



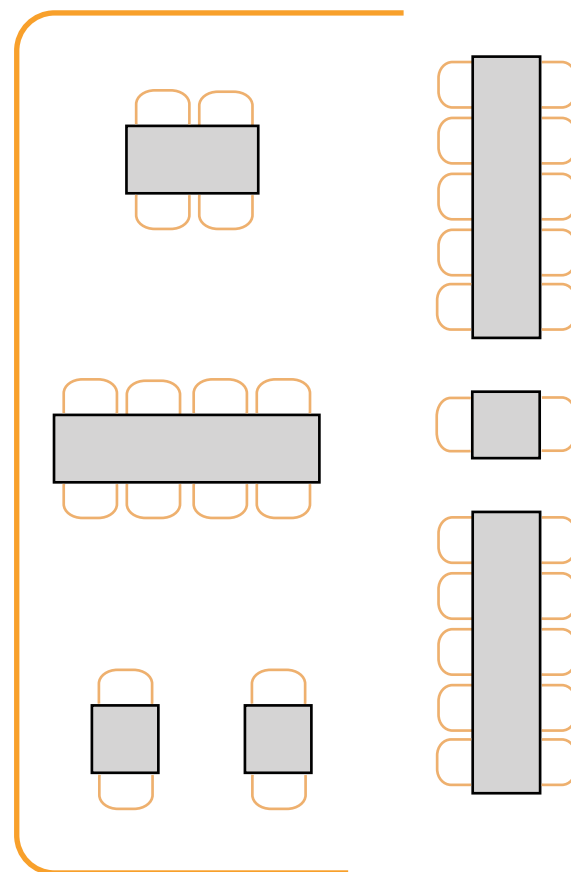
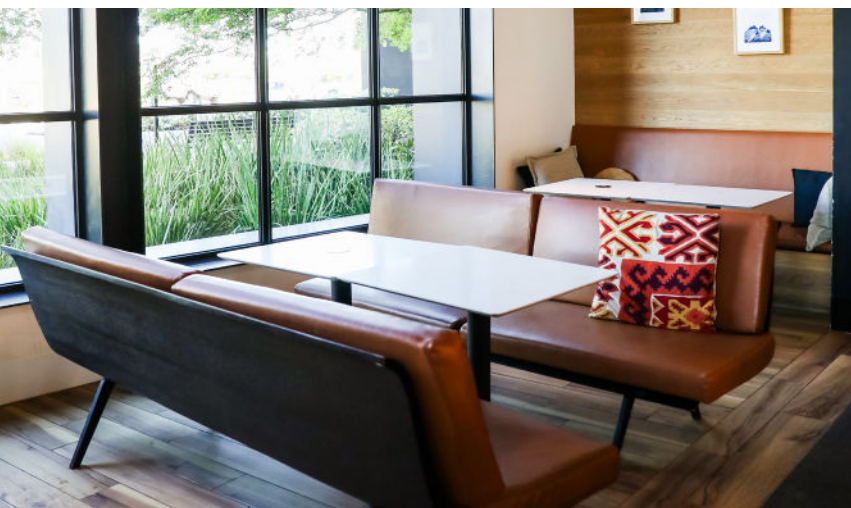


BAR LOUNGE

This space is designed for medium-sized cocktail occasions incorporating the high bars and lounge area. It is the perfect space to provide your function with the complete Mr McCracken experience.

Seated n/a

Cocktail 25 - 50 guests





SET MENU OPTIONS

\$65 shared entree + main + sides

\$65 main + shared dessert + sides

\$80 shared entree + main + sides + shared dessert + tea + coffee

SHARED ENTREE

CROQUETTES (v)

smoked cheddar, corn, cauliflower, chipotle mayo

SWEET POTATO HUMMUS (vg, n)

sourdough, hazelnut dukkah, garlic oil

SALUMI PLATE

chef's selection, house pickles, grissini

STRACCIATELLA (v)

fennel, aged white balsamic

ASSORTED PIZZA + 6.0

shared pizza can be added to any set menu as an entree

gluten friendly pizza available on request +3.5

SIDES

HOUSE SALAD (vg)

pickled shallot, cucumber, verjuice

CHIPS (v)

with mustard mayo

CHOICE MAIN

available for groups of 10-30

RISOTTO (v, gf)

spring vegetables, lemon, truffle pecorino

TIGER PRAWN SPAGHETTI

fennel, chilli, sauce américaine

PORTERHOUSE STEAK (gf)

mash, black mustard, salsa verde

CHICKEN BREAST (gf)

onion cream, smoked leek, pickled shallots, silverbeet

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SHARED MAIN

available for groups of 30+

Pre-selection of 2 mains

HUMPTY DOO BARRAMUNDI (gf)

cauliflower purée, cous cous, wild mushroom

PORTERHOUSE STEAK (gf)

mash, black mustard, salsa verde

CHICKEN BREAST (gf)

onion cream, smoked leek, pickled shallots, silverbeet

72HR LAMB SHOULDER (gf)

preserved lemon, Tasmanian pepperberry yoghurt

SHARED DESSERT

TODAY'S BEST FROMAGE

breads, preserves, whipped quince

PETIT FOURS

ALTERNATE DESSERT

UPGRADE YOUR DESSERT FROM

SHARED TO ALTERNATE + 5.0

pre-select 2 to serve alternately

LIMONCELLO CHEESECAKE

native lime, candied blood orange, ganache

WILD BERRY TART (gf)

berry custard, crushed hazelnuts

TIRAMISU (gf)

caramel, mascarpone, chocolate





KIDS SET MENU

\$25 choice main + dessert + soft drink

(12 years & under)

MAIN

your choice of the following

HAM & PINEAPPLE PIZZA

MARGHERITA PIZZA

PENNE BOLOGNESE

PENNE NAPOLI

FISH & CHIPS

CHICKEN & CHIPS

DESSERT

ICE CREAM

with chocolate or strawberry topping

+ BOTTOMLESS SOFT DRINK

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CANAPÉS

COLD BITES 6.0 each

oysters, mignonette, lemon (gf)
salmon crudo, shallot, fermented chilli, kewpie (gf)
beef tartare, cassava, green chilli mayonnaise (gf)
leek and roquefort tart, tomato, basil (v)
hot smoked huon salmon rillette, dill, focaccia
prosciutto di parma, grissini, whipped quince
bruschetta, goat's curd, tomato, basil (v)

HOT BITES 6.0 each

smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and burgundy pie, bacon, whipped quince
roasted pumpkin and fetta pie, fried sage (v)
bbq pork bao, coriander, hoisin
porcini mushroom arancini, truffle salt, grana (v)
pork and pistachio sausage roll, tomato chutney
mushroom and leek spring roll (vg)
chicken and coconut goujons, sweet chilli mayonnaise, coriander

SUBSTANTIALS 10.0 each

lamb po'boy, cucumber yoghurt, salsa verde, torn mint
fish taco, caper slaw, lemon, tartare
beef slider, house pickles, smoked cheddar, brioche

(v) vegetarian (vg) vegan (gf) gluten friendly (n) contains nuts

GRAZING 14.0 each

wagyu bolognese, gnocchi, grana, micro basil
porcini mushroom risotto, truffle, sage (v, gf)
fish and chips, tartare sauce, lemon

ASSORTED PIZZAS 24.0 per pizza

assorted seasonal selection of gourmet pizzas

SWEET TREATS 5.0 each

lemon and raspberry tart, white chocolate, lemon balm (gf)
passionfruit panna cotta, almond crumble, lemon balm (gf)
chocolate brownie, cassis (gf)
chocolate caramel mousse (gf)

(1 piece per person, minimum of 20 pieces per item)

SAMPLE PACKAGES

2-4HR EVENT

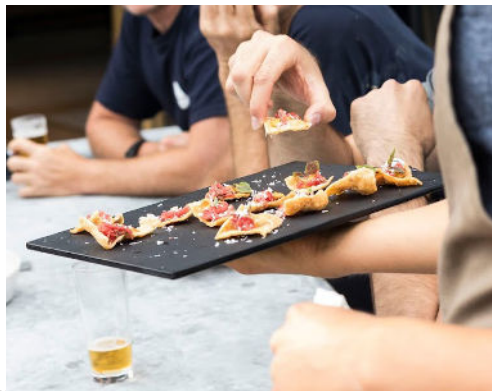
\$56 per person - assorted pizzas, 4 x hot & cold bites, 1 x substantial, 1 x grazing

\$66 per person - assorted pizzas, 4 x hot & cold bites, 2 x substantial, 1 x grazing

4-6HR EVENT

\$72 per person - assorted pizzas, 5 x hot & cold bites, 2 x substantial, 1 x grazing

\$77 per person - assorted pizzas, 5 x hot & cold bites, 2 x substantial, 1 x grazing, 1 x sweet treat



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BEVERAGES

We recommend pre-selecting a sparkling, 2 whites and 2 reds.

Tap beer, soft drink and mineral water will be available.

Please contact your coordinator for a full wine list.

SPARKLING

Mr McCracken's Muse, Brut Cuvée	Multi Regional, SA	49.0
Chandon Blanc de Blanc	Yarra Valley, VIC	65.0
Veuve Clicquot, Champagne	Reims, FR	135.0
Stefano Lubiana, Brut Rosé	Derwent, TAS	98.0

WHITES

Artigiano Venezie 2019, Pinot Grigio	Veneto, IT	60.0
Frankland Estate, Riesling	Frankland, WA	62.0
Russian Jack, Sauvignon Blanc	Marlborough, NZ	52.0
Curly Flat, Chardonnay	Macedon Ranges, VIC	110.0

ROSÉ

Beautiful Mystery, Rosé	King Valley, VIC	55.0
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RED

Scorpo Estate, Pinot Noir	Morn. Peninsula, VIC	95.0
Buller Wines The Nook, Shiraz	Heathcote, VIC	50.0
Tellurian, GSM	Heathcote, VIC	65.0
Nocturne SR Cabernet Blend	Margaret River, WA	65.0

SIGNATURE COCKTAILS

23.0

WITCHES POTION

Vanilla vodka, Frangelico, hazelnut syrup, butterfly pea extract, lime

SUMMER BLUSH

Beefeater pink gin, St Germain, lime juice, egg whites, raspberry syrup

GIN & ELDERFLOWER COLLINS

Hendrick's gin, St Germain, soda, lemon juice, white sugar

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

vanilla vodka, wild passion Alizé, white chocolate monin, passionfruit purée, ruby red grapefruit, egg white

STRAWBERRY CRUSH

Beefeater dry gin, lime, white sugar, pomegranate, strawberry liqueur

MR MCCRACKEN'S MANGO ICED TEA

Sailor Serry, mango nectar, English breakfast tea syrup, lime

SMOKY ORANGE WHISKY SOUR

Laphroaig, Canadian Club, chocolate bitters, orange juice

PITCHERS

45.0

PIMM'S

SANGRIA

APEROL SPRITZ

STRAWBERRY GIN SMASH

CLASSIC COCKTAILS AVAILABLE UPON REQUEST



BOOKING GUIDELINES

To Book

Love the venue as much as we do? Amazing! To book your event, send an email to us confirming that you would like to go ahead, outlining the date and time of the event and the number of guests. From there, we'll ask you for a signed contract and 20% deposit of your agreed spend. Once paid, congratulations! You're about to start planning an incredible event with one of our fabulous event coordinators. Just note that if you are booking an event 14 days or less before the date, full payment is required at the time of booking.

So that your event can run as smoothly as possible, we require guest number confirmation, final payment and all dietary requirements no later than 10 days prior to your event date.

Our Food

We work with lovely, fresh produce. This does mean however that all menu items are subject to change according to seasonality and availability. As great as we are at catering for nearly all dietary requirements, all Melbourne Hospitality People (MHP) kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. In the event that MHP has not been given prior notification, the client will be charged pro rata for all additional items required. MHP will aim to cater appropriately for all dietary requirements and allergies, however, cannot guarantee, nor take responsibility for any reaction to the food.

Housekeeping

To ensure all our guests have the best time, we do not allow; Inappropriate behaviour, games, activities or novelty items.

Decorative items such as balloons and large floral arrangements may impact the ambience for other patrons, therefore there are restrictions in place. Exceptions are made for full-venue exclusive events.

Yes, we are famous purveyors of all things fun, celebratory and impulsive. However, we are also in the business of keeping it fabulous and safe for all - including you! To do this, we always practice our Responsible Service of Alcohol. If we ask you to slow down and have some water, consider us your guide in getting you back up on the D-floor, and take our advice.

We are proud to be a venue free from discrimination. Discriminatory behaviour or language will not be tolerated.



Surcharges

Sundays - 7.5% surcharge applies to food and beverage

Public Holidays - 15% surcharge applies to food and beverage

FAQs

Is there a minimum spend?

A minimum spend is required to reserve one of our spaces on a semi-exclusive or exclusive basis. This is met by your food and beverage selection. Our minimum spends are season and space dependent.

How long can my event go for?

Celebrate your semi-exclusive event for 3 hours, or kick it up a notch for 4 hours for your exclusive event. Exclusive lunch events can run anytime from 12pm - 4pm or 1pm - 5pm, and exclusive evening events anytime from 6pm - 10pm or 7pm - 11pm. Please discuss with your coordinator if you need more time that what is regularly allocated.

My friend is vegan, gluten free, FODMAP, pregnant, allergic to peanuts and hates mushroom, can they still come?

Our chefs love making sure everyone is well looked after! Just let your coordinator know of any dietary requirements 10 days prior to your event and we will make sure they don't leave hungry.

Can I bring a cake?

Absolutely! You are welcome to bring your own cake and we will provide plates and cutlery free of charge. We can also serve your cake plated with seasonal garnish and cream for \$3 per person.

Can I display a cake?

If you would like to display your cake for your semi-exclusive booking, please discuss this with your event coordinator as additional fees may apply.

What's the dress code?

We want all of our guests to feel comfortable at Mr McCracken, and ask that you dress fun but respectable! Dirty workwear, intimidating dress or dress ups are not permitted.

Can we take home leftover food from our event?

We're so glad you loved the food so much you want to take it home! Unfortunately, due to food safety requirements, leftover food cannot be taken post event. We don't like wastage, so please enjoy all of the food while you're in venue.

Where can we park?

There is plenty of parking available in the Hyatt Place car parks, on either side of Mr McCracken. And even better, we can validate it for you!

I'm in a wheelchair, how do I get in?

Our venues are incredibly accessible. For more details, please feel free to contact your event coordinator.

We would like to do speeches, can we?

You are absolutely more than welcome to give a speech, however, we are not able to isolate our speakers and turn the music down. Please work on your vocal exercises prior and keep it short and sweet. If you are using the venue exclusively, you can speak for as long and loud as you like!



CANCELLATION/POSTPONEMENT POLICY

This applies to all events excluding venue exclusive events. The full terms and conditions will apply to venue exclusive events. These can be found below.

SEMI-EXCLUSIVE EVENTS - *Events including set menus, cocktail functions, and restaurant bookings with no minimum spends.*

Cancellation before 7 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

EXCLUSIVE ROOM EVENTS - *Events with minimum spends*

Captain Baxter - Palm Room, Atrium South, Atrium Bar, Dining Room, Cocktail Bar

Republica - Lounge, Wine Room, Main Restaurant, Courtyard Verandah

Mr McCracken - Main Restaurant, Main Bar, Bar Lounge

Toorak Hotel - Private Dining Room, Jackson Room, Lounge Bar

Cancellation/Postponement before 30 days will forfeit 20% of the minimum spend or the booking fee whichever is higher.

Cancellation/Postponement between 14 - 29 days will forfeit 50% of the minimum spend.

Cancellation/Postponement between 7 - 13 days will forfeit 75% of the minimum spend.

Cancellation/Postponement of 6 days or less will forfeit 100% of the minimum spend.

Day 1 is deemed the day we receive written confirmation of intention to cancel.

The non-refundable booking fee is in place to act as compensation for administrative costs, stock loss, and lost opportunity associated with an event or reservation.

For a full list of terms and conditions, please visit melbournehospitality.com.au

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FULL VENUE EXCLUSIVE EVENT T&C's

CANCELLATION / POSTPONEMENT / CHANGE OF DATE

CANCELLATION BY CLIENT

1.1 If the client chooses to cancel the booking for the Event, the following terms will be applicable:

These fees are to compensate Amello Pty Ltd for the administration costs, business losses and lost opportunity. These shall be considered liquidated damages.

- 1.1.1 More than 6 months' notice, cancellation fee will be equivalent to the initial Booking Fee amount, thus the Booking Fee amount will be forfeited.
- 1.1.2 Notice of 3 to 6 months, the Booking Fee amount and the 1st Progress Payment amount or 45% of the minimum spend, whichever is higher, will be forfeited.
- 1.1.3 Notice of 1 to 3 months, the Booking Fee amount and the 1st and 2nd Progress Payments amounts or 70% of the minimum spend, whichever is higher, will be forfeited.
- 1.1.4 Less than 31 days' notice, the Booking Fee amount and all Progress Payments or 95% of the minimum spend, whichever is higher, will be forfeited.

POSTPONEMENT BY CLIENT

3.2 If an Event is postponed or date changed, the following terms are applicable:

- 3.2.1 3.2.1 Notice of 6 months or more: 50% of your booking fee will be rolled over to your new date; 50% of your booking fee will be forfeited.
- 3.2.2 Notice of 3 to 6 months: the postponement fee will be equivalent to the Booking Fee amount.
- 3.2.3 Notice of 1 to 3 months, the postponement fee will be the full cancellation fee as per 3.1.2.
- 3.2.4 Less than 31 days' notice - the postponement fee will be the full cancellation fee as per 3.1.3.

3.3 Amello Pty Ltd will make their best endeavours to accommodate any postponement, however, cannot guarantee a future date.

- 3.3.1 The Client accepts that the Minimum Spend for a newly agreed date, will be based on our requirements at the time of the new date and the previous agreed minimum spend will be void. All outstanding payments due will be adjusted to conform with the new minimum spend and reflective of that change.
- 3.3.2 The client accepts that if an Event is postponed to a new date, this contract will be terminated, and the parties will enter into a new contract for the new date.

CANCELLATION BY AMELLO

3.4 Amello Pty Ltd reserves the right to cancel or postpone any confirmed booking if:

- 3.4.1 Any payments are not made by the due date.
- 3.4.2 The nature of the Event alters in a way, including, but not limited to, the number of guests substantially changing, the type of Event changes or the nature of the Event changes in such a way that it would be prejudicial to the corporate image of Amello Pty Ltd.
- 3.4.3 Undue difficulties arise in communications between Amello Pty Ltd and the Client, the nominated contact person or anyone else associated with the client, in relation to the Event.
- 3.4.4 The Client does not abide by any time requirements set out in these Terms and Conditions or in any communication with them.
- 3.4.5 Any arrangement or proposal for the Event is unacceptable to Amello Pty Ltd.
- 3.4.6 There are double bookings and Amello Pty Ltd is unable to conduct the Event due to a conflict of date or time.

3.5 The Client agrees that all cancellation and postponement charges and fees are reasonable and agree that they act as compensation for Amello Pty Ltd's administrative costs, stock loss and lost opportunity.

3.6 If Amello Pty Ltd cancels or postpones any confirmed booking under 3.4.6, it will use all reasonable endeavours to make alternative arrangements to your satisfaction including arranging an alternative suitable venue and/or nominating an alternative suitable date. If suitable alternative arrangements cannot be agreed, Amello Pty Ltd will refund all monies paid but will not be liable in any way for any other claim, demand or compensation.

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