



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)

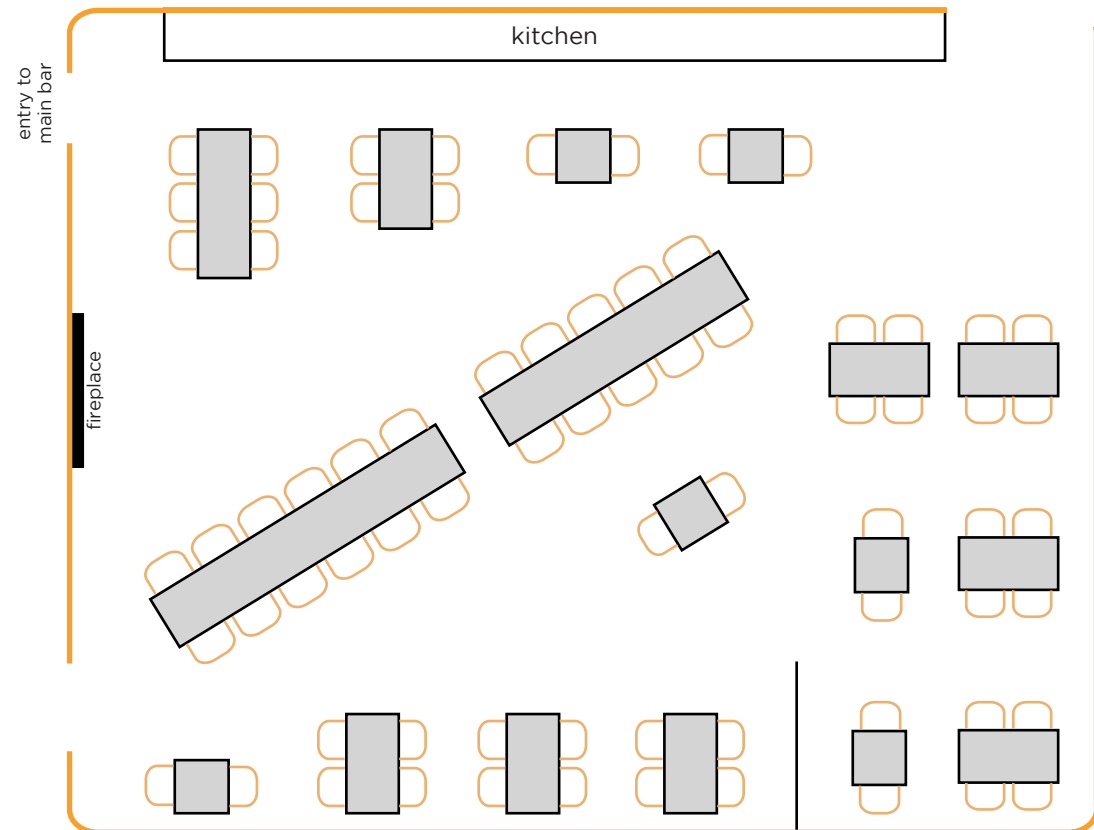


MAIN RESTAURANT

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

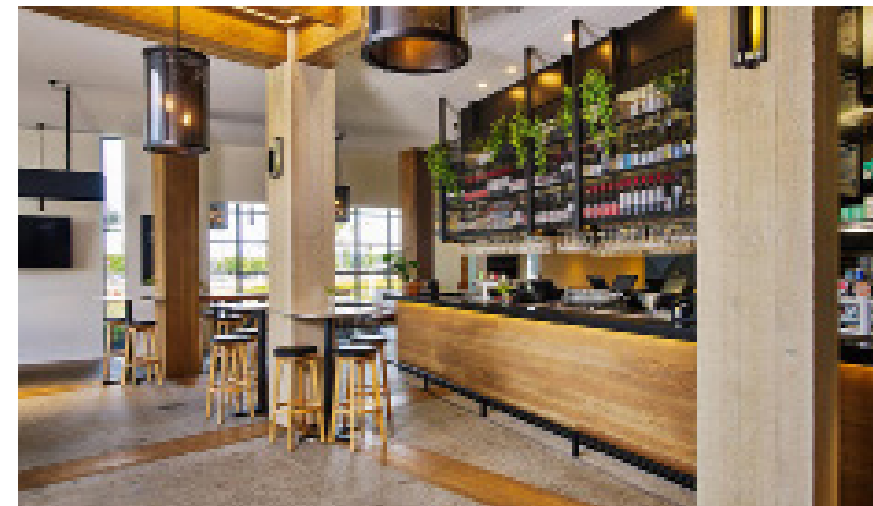
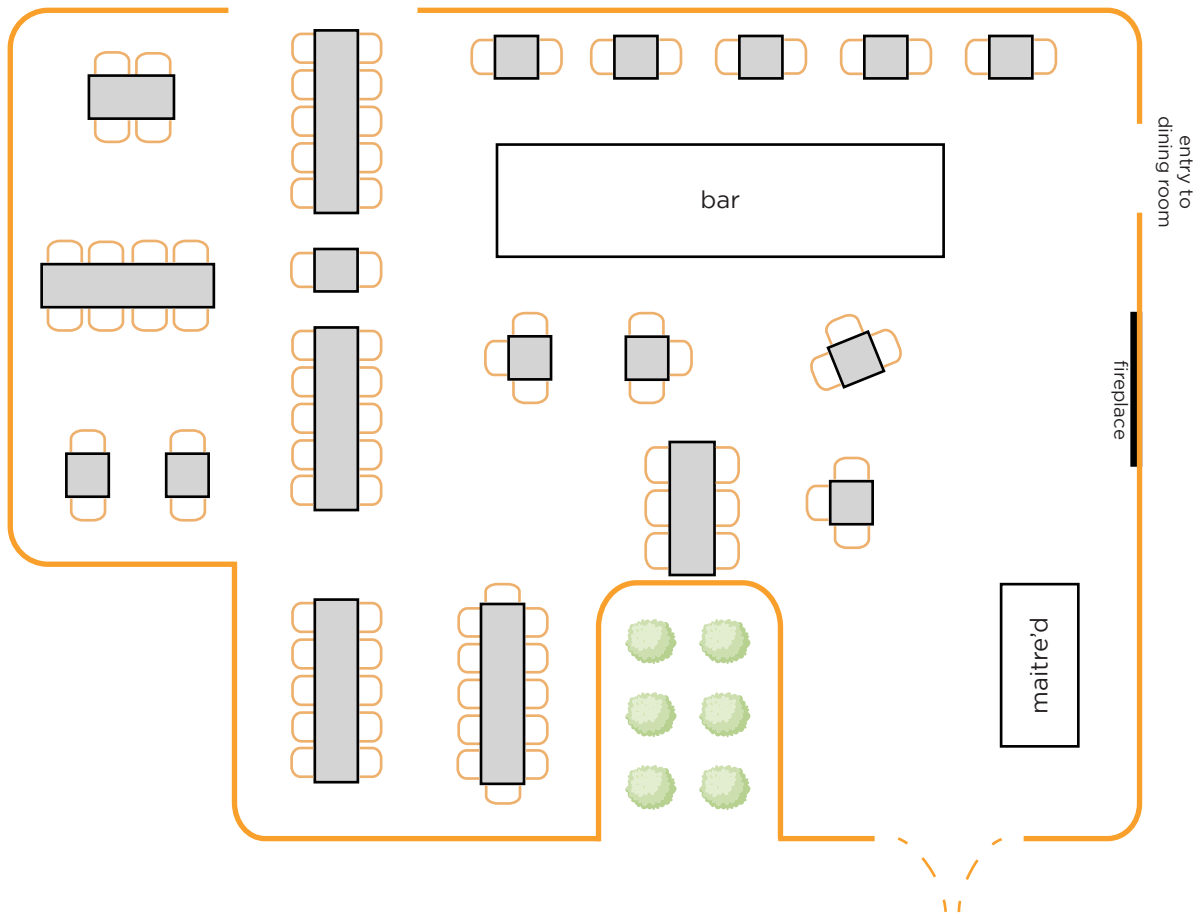


MAIN BAR

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



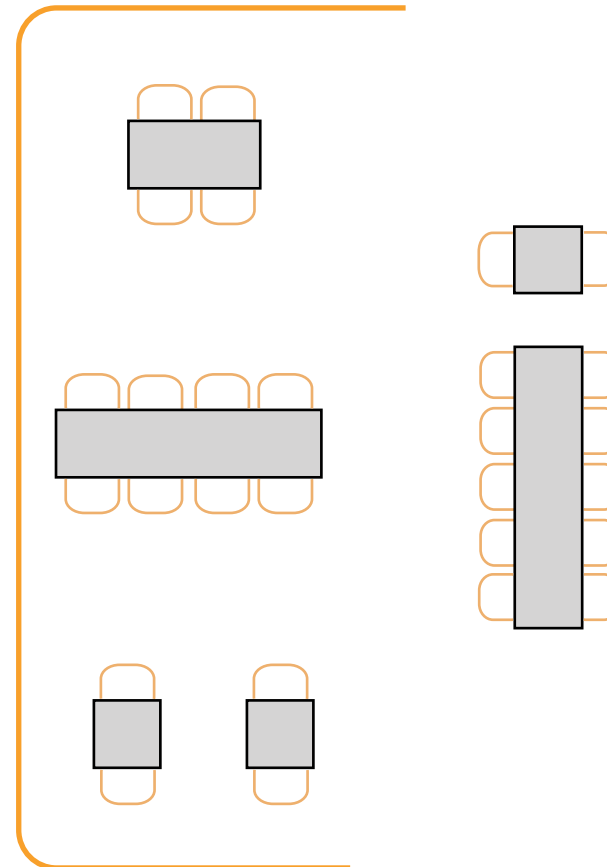
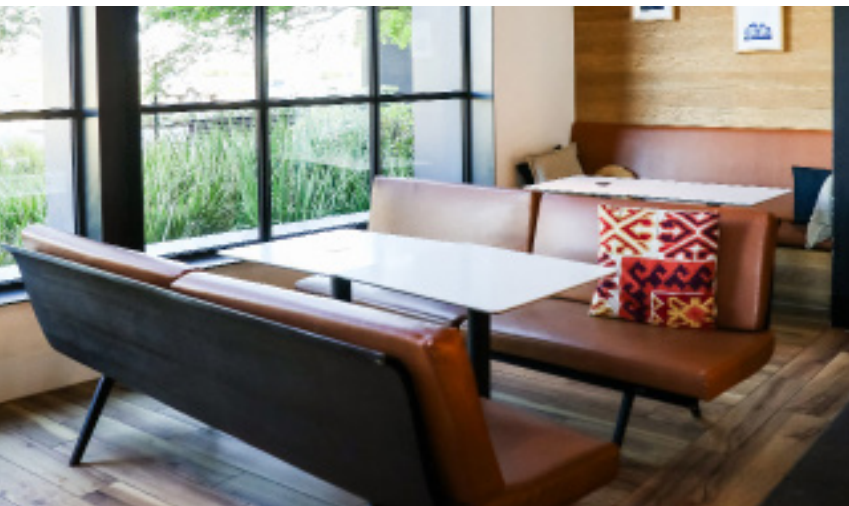


BAR LOUNGE

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 20 - 40 guests

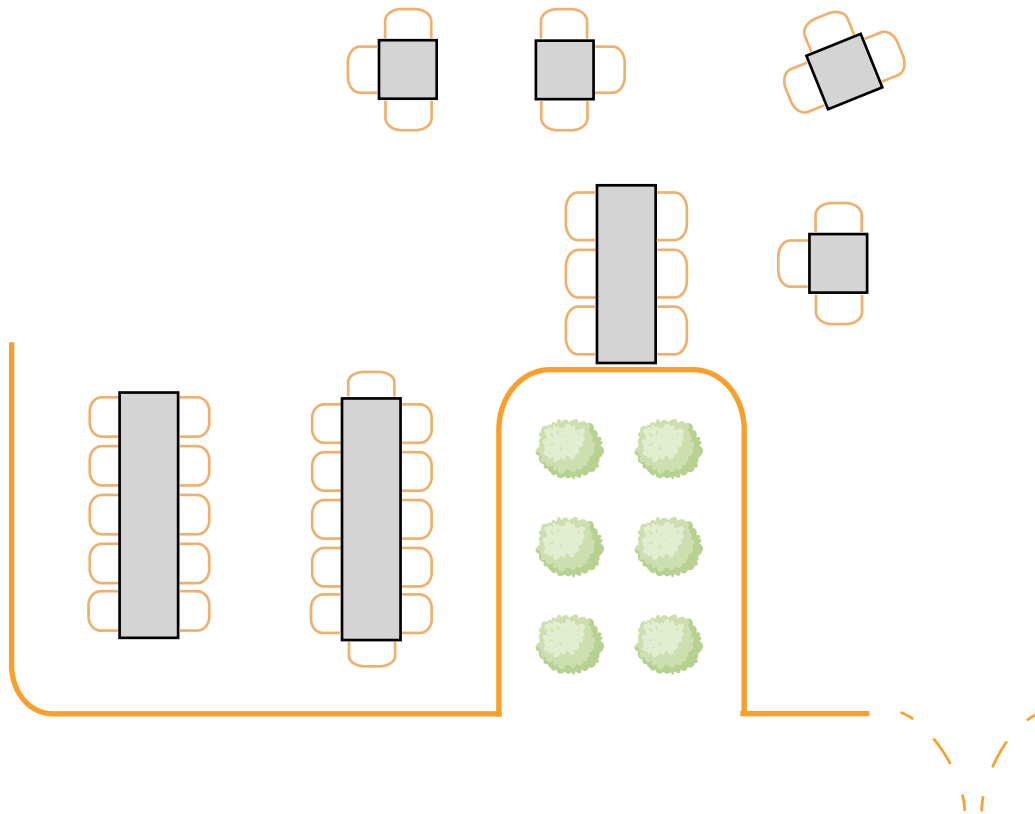


FRONT BAR

The Front Bar at Mr McCracken is a bright and open semi-private space, perfect for birthdays, corporate networking or casual celebrations. A combination of high and low bar tables are sprinkled throughout the area providing a social yet accessible setting.

Seated n/a

Cocktail 40 - 60 guests





SET MENU OPTIONS

\$68 shared entree + main + sides

\$84 shared entree + main + sides + shared dessert + tea + coffee

SHARED ENTREE

CROQUETTES (v)

smoked cheddar, corn, cauliflower, chipotle mayo

HUMMUS (v)

fried chickpea, saltbush, brown butter

SALUMI PLATE

chef's selection, house pickles, grissini

TUNA TARTARE (gf)

anchovy, sherry, avocado cream, horseradish

ASSORTED PIZZA + 6.5

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)

nettle, pea, sugar snap, goats curd, basil

TIGER PRAWN TAGLIATELLE

fennel, chilli, sauce américaine

PORTERHOUSE STEAK (gf)

mash, black mustard, salsa verde

CHICKEN BREAST

red pepper sauce, fregola, sweetcorn, tarragon

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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

red pepper sauce, fregola, sweetcorn, tarragon

72HR LAMB SHOULDER (gf)

cucumber yoghurt, preserved lemon, chilli

SHARED DESSERT

TODAY'S BEST FROMAGE

breads, preserves, whipped quince

PETIT FOURS

ALTERNATE DESSERT

UPGRADE YOUR DESSERT FROM SHARED TO ALTERNATE + 5.5

pre-select 2 to serve alternately

CHOCOLATE DELICE (v, gf)

dark chocolate, cherry, bay leaf ice cream

PASSIONFRUIT TART (v, gfo)

passionfruit, mango, torched meringue

SEMIFREDDO (v, gf)

lemon myrtle, strawberry, vincotto





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

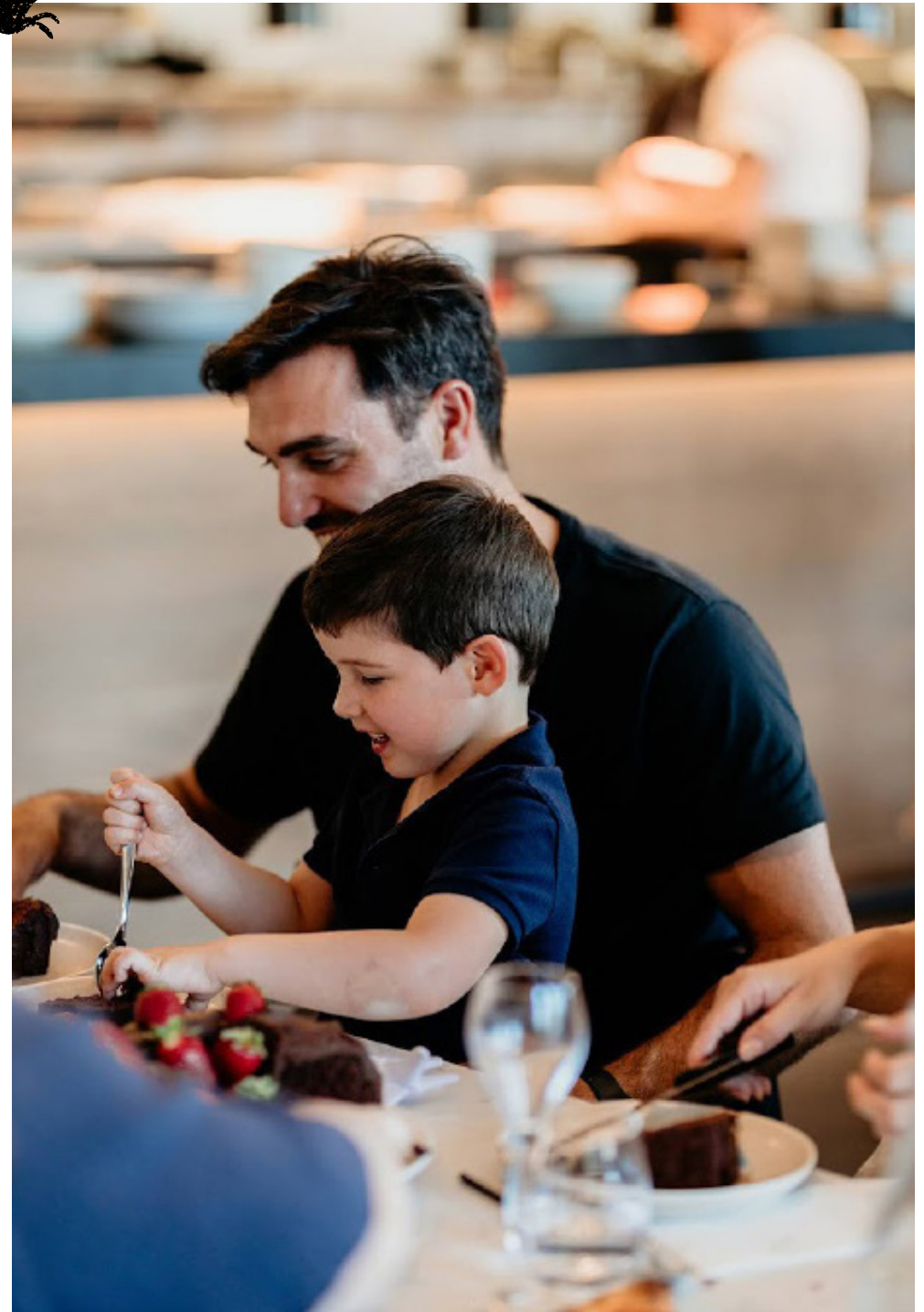
DESSERT

ICE CREAM

with chocolate or strawberry topping

+ BOTTOMLESS SOFT DRINK

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CANAPÉ PACKAGES

2-4HR EVENT

\$52 per person - 4 x hot & cold bites, 1 x substantial, 1 x grazing

\$63 per person - 4 x hot & cold bites, 2 x substantial, 1 x grazing

4-6HR EVENT

\$77.5 per person - 4 x hot & cold bites, 1 x premium, 2 x substantial, 1 x grazing, 1 x sweet treat

**1 piece per person*

PACKAGE A \$52 PER PERSON

bbq pork bao, coriander, hoisin
caramelised onion & mushroom tart (v)
salmon, creme fraiche, potato hash (gf)
cacio e pepe arancini, lemon aioli, grana (v)
angus beef burger, lettuce, American cheddar
fish and chips, tartare sauce, lemon

PACKAGE B \$63 PER PERSON

prosciutto di parma, pickled melon, shiso (gf)
bruschetta, goat's curd, tomato, basil (v)
smoked cheddar and corn croquettes, chipotle, parsley (v)
beef and guinness pie, whipped quince
angus beef burger, lettuce, American cheddar
falafel, house flat bread, pomegranate, labneh (v)
roasted cauliflower and pearl couscous salad,
green goddess dressing (v)

PACKAGE C \$77.5 PER PERSON

cacio e pepe arancini, lemon aioli, grana (v)
pork and fennel sausage roll, tomato chutney
cauliflower, leek and cheese pie (v)
seasonal crudo, harissa, citrus vinaigrette (gf)
rock oysters, mignonette, lemon (gf)
pulled pork, whisky sauce, cabbage slaw slider
falafel, house flat bread, pomegranata, labneh (v)
wagyu bolognese, gnocchi, grana, basil
chocolate brownie, cassis (gf)



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CANAPÉS

HOT & COLD BITES 6.5 each

seasonal crudo, harissa, citrus vinaigrette (*gf*)
caramelised onion & mushroom tart (*v*)
salmon, creme fraiche, potato hash (*gf*)
prosciutto di parma, pickled melon, shiso (*gf*)
bruschetta, goat's curd, tomato, basil (*v*)
smoked cheddar and corn croquettes, chipotle, parsley (*v*)
beef and guinness pie, whipped quince
cauliflower, leek and cheese pie (*v*)
bbq pork bao, coriander, hoisin
cacio e pepe arancini, lemon aioli, grana (*v*)
pork and fennel sausage roll, tomato chutney
chicken and coconut goujons, sweet chilli mayonnaise

PREMIUM 8.5 each

rock oysters, mignonette, lemon (*gf*)
yarra valley caviar, smoked creme fraiche tartlet (*gf*)
calabrian lamb skewers, cucumber, yoghurt, preserved lemon (*gf*)

SUBSTANTIALS 11.0 each

pulled pork, whisky sauce, cabbage slaw slider
falafel, house flat bread, pomegranate, labneh (*v*)
angus beef burger, lettuce, American cheddar

GRAZING 15.0 each

wagyu bolognese, gnocchi, grana, basil
roasted cauliflower and pearl couscous salad, green goddess dressing (*v*)
fish and chips, tartare sauce, lemon

ASSORTED PIZZAS 26.0 per pizza

assorted seasonal selection of gourmet pizzas

SWEET TREATS 6.0 each

blood orange tart, white chocolate ganache (*v, gf*)
chocolate brownie, cassis (*gf*)
strawberry and white chocolate parfait (*v*)
dark chocolate mousse and cherry tart (*gf*)

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

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



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

Ca di Alte Prosecco DOC	<i>Veneto, IT</i>	67.0
Chandon, Blanc de Blanc	<i>Yarra Valley, VIC</i>	77.0
Veuve Clicquot, Champagne	<i>Reims, FR</i>	135.0
Growers Gate, Moscato	<i>South Australia, AUS</i>	55.0

WHITES

Cantina Tollo Nativo, Pinot Grigio	<i>Abruzzo, IT</i>	62.0
Pewsey Vale, Riesling	<i>Barossa Valley, SA</i>	69.0
Babich, Sauvignon Blanc	<i>Marlborough, NZ</i>	62.0
Singlefile, Chardonnay	<i>Great Southern, WA</i>	73.0

ROSÉ

Minuty, Rosé	<i>Côtes de Provence, FR</i>	72.0
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RED

Banks Road, Pinot Noir	<i>Bellarine, VIC</i>	78.0
Maxwell Silver Hammer, Shiraz	<i>McLaren Vale, SA</i>	62.0
Yering Station, Sangiovese	<i>Yarra Valley, VIC</i>	66.0
Ministry of Clouds, Grenache	<i>McLaren Vale, SA</i>	92.0

SIGNATURE COCKTAILS

24.0

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

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

SUMMER BLUSH

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

NEW YORK SOUR

wild turkey rye bourbon, lemon juice, sugar syrup, bitters, spinifex syrah float

COCO CRUSH

coconut rum, aged rum, coconut cream, sugar syrup, lime, mint

LEMON MERINGUE

Vodka, limoncello, lemon, sugar syrup, cream

BLOOMING JASMINE

tangerine orange, jasmine infused gin, sugar syrup, lemon 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. If 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 that 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*

Mr McCracken - Main Restaurant, Main Bar, Bar Lounge

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 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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