



The Brickmakers Arms Building was established in 1853 and ran as a successful hotel for years, quenching the thirst of many locals.

Having gone through many changes of face and surviving two fires, the Brickmakers Arms Building finally closed its doors and remained closed for nearly 12 years.

Brickmakers Arms was in much need of a face lift and given a new lease on life and a new name, Ten One Ate Café, when it reopened its doors in February of 2016.

It has been no surprise that it sparked interest from the locals who were keen to see the doors open and start serving the community again, this time as a more laid back cafe. Whether you're looking for a delicious healthy feed or a more indulgent meal, our menu covers all your bases.

Ten One Ate offers a beautifully renovated Cellar which can be reserved for private dining for up to twenty-two guests or for small cocktail parties. The venue is also available for functions outside of trading hours, with a range of menu and drink options available.

Enclosed are various packages designed to give flexibility and variety for your function needs.

Please contact us if you have any enquiries, or would like to make an appointment to view the layout of the cafe and discuss the needs for your function.

Kind Regards,



Ten One Ate

1018 MT Alexander Road, Essendon, VIC 3040

Tel: 03 93794892

www.tenoneate.com.au

The Cellar

The Cellar at Ten One Ate offers one of the most elegant and sophisticated experiences that Essendon has to offer. Up to 22 guests (sit down) or 35 guests (stand up) can enjoy this space for breakfast, lunch or a formal corporate meeting. We also offer this space for after hours events, with a range of menu options available upon request. We will ensure your guests experience the best Essendon has to offer.

- VIP Ambience
- Flat screen TV for powerpoint seminars or slide show for birthday parties
- HDMI Cable ready
- iPod to play music for all occasions
- Your own personal waiter for the entire duration of your function



To book your private cellar
experience
email: contact@tenoneate.com.au

Booking Essential

SET MENU

(14+ GUESTS)

2 Course \$55 (Sharing board & Main)

2 Course \$65 (Entrée & Main or Main & Dessert)

3 Course \$80 (Entrée, Main & Dessert)

Please choose only 2 items per course.

Alternate drop service.

Sharing Board Starter 1 board serves 6 people

Sandwich Platter \$40

Chicken & avocado; Ham, cheese & tomato; Egg & lettuce; and Pumpkin, fetta & pesto

Mini Pastry Platter \$45

Selection of mini danishes, mini doughnuts and croissants

Vegetarian Antipasto board (v) \$55

Grilled vegetables, semi-dried tomatoes, marinated bocconcini, artichoke hearts, mixed olives, bread

Bruschetta Board \$60

Classic - tomato, red onion, basil, balsamic

Salmon – Tassal smoked salmon, capers, crème fraiche

Pancetta – Fennel infused pancetta, roasted capsicum, shaved Grana Padano

Salumi board \$65

Prosciutto, salami, pancetta, sopressa, ham, olives, various cheeses, bread

Mixed Antipasto Board \$70

Olives, various cheeses, pickled vegetables, variety of cured meats, bread and dips

Cheese board (v) \$70

Triple cream brie, aged cheddar, provolone dolce, blue stilton, fig paste, grapes and crackers

Calamari board (gf) \$75

Tossed in pink salt and pepper with a roquette and roasted capsicum salad and roast garlic aioli

Entrée

Roast pumpkin soup (v)

Sourdough croutons, pumpkin seeds and pinenuts

Vegetable Arancini (v)

Napoli sauce, roquette, balsamic and shaved parmesan

Heirloom Caprese Salad (v)

Selection of vine-ripened heirloom tomatoes, Buffalo mozzarella, Spanish onion, basil, balsamic, sea salt

Salt and Pepper Calamari (gf)

Rice flour dusted, roasted garlic aioli, lemon

gf = gluten free

df = dairy free

v = vegetarian

vg = vegan

Main

Pork Belly (gf)

Crispy skin pork belly served on coleslaw and parsnip purée with sweet soy glaze

Pan-fried Salmon (gf, df)

Kipfler potato, roasted beetroot, almonds, edamame beans and cherry tomatoes

Moroccan Chicken

Lightly spiced chicken slow cooked in an aromatic tagine with vegetables, served on lemon couscous

Eye Fillet Steak (All steaks are cooked medium) (gf)

200g steak injected with garlic butter, pink peppercorn sauce served with seasonal vegetables

Chicken Parma

Panko crumbed chicken breast, buffalo mozzarella, tomato salsa and chips

Beer-Battered Flathead Tails

Garden salad, chips, aioli, lemon

Mushroom Medley Risotto (v, gf)

King brown, oyster, swiss brown, portobello and shiitake mushrooms, pea purée, shaved parmesan

Desserts

Sticky Date Pudding

Vanilla ice-cream, butterscotch sauce

Nutella Bomboloni

Three mini Nutella doughnuts with chocolate sauce and ice-cream

Raspberry Panna Cotta

Vanilla-bean Panna Cotta with raspberry coulis and strawberries (gf)

Dark Chocolate Mousse

Callebaut chocolate, fresh strawberries and toasted pistachio

gf = gluten free

df = dairy free

v = vegetarian

vg = vegan

DINNER PARTY

Price

\$35.00 per person

Catering

Finger Food – Please choose 6 items

Items

Meat

- Moroccan lamb meatballs slow cooked in matbucha sauce (gf)
- Chicken satay skewers served with a spicy peanut sauce (gf)
- Mediterranean lamb skewers, fresh herbs, lemon juice & tzatziki (gf)
- Buffalo chicken wings served with blue cheese dressing & house pickled celery
- Wagyu beef sliders, roquette, cheddar, black garlic aioli in a brioche bun
- Cajun-spiced Chicken sliders, cos lettuce, cream cheese in a brioche bun
- Chargrilled Prosciutto-wrapped asparagus

Seafood

- Calamari tossed in rice flour and a Sichuan pepper (gf)
- Prawn skewers served with lemon pepper & garlic (gf)
- Crab sliders served with a squid ink aioli, lettuce & avocado in a brioche bun
- Lemon pepper fried scallops served with homemade tartare sauce
- Fish and Chips served with lemon aioli

Vegetarian (V)

- Pumpkin, capsicum & mushroom frittata (gf)
- Thai vegetarian curry served with jasmine rice (gf)
- Stuffed mushrooms – semi dried tomatoes, spring onion & gruyere cheese
- Pumpkin risotto served w asparagus, tomato concasse & Parmigiano-Reggiano (gf)
- Beetroot, pumpkin & goat's cheese sliders served with avocado & lettuce in a brioche bun
- Beer-battered chips in a cup
- Mini-eggplant parmigiana, roasted tomato sauce, pecorino

gf = gluten free

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Please no alteration to dishes. Our dishes are best served as described.

Subject to change based on availability.

BEVERAGE OPTIONS

Beverages are at café prices

White

Wirra Wirra Mrs. Wigley Moscato 9g / 42b

La Maschera Pinot Grigio 9.5g / 45b

Hill-Smith Estate Chardonnay 9.5g / 45b

Twin Islands Sauvignon Blanc 9.5g / 45b

Sparkling

Redbank Prosecco 9.5g / 45b

Jansz Tasmania NV Sparkling 10g / 48b

Rosé

La Vielle Ferme Rosé 8g / 34b

Red

Opawa Pinot Noir 8.5g / 36b

Yalumba Organic Shiraz 8.5g / 36b

Beer

Corona 8

Asahi 8

Carlton Draught 7

Mountain Goat Steam Ale 8

Cascade Premium Light 7

The Hills Apple Cider 8

Standard Spirits - \$10 each

Vodka

Scotch

Whiskey

Rum

Gin

Other Beverages

Coffee \$4.00

Tea and Hot Chocolate \$4.50

Soft Drinks \$4.50

TERMS AND CONDITIONS

CONFIRMATION A \$500 deposit is required to secure your booking, which is non-refundable if there is less than seven days notice.

PRICES All prices quoted are correct at time of enquiry and are subject to change.

FINAL NUMBER Exact numbers are required seven days prior to your event and will form the basis of minimum charge regardless of attendance on the day of your event.

FOOD & BEVERAGE Confirmed selections are required seven days prior to your event upon confirmation of final number.

TEN ONE ATE reserves the right to alter menus with notification, according to seasonal availability. Beverages may be substituted with others of equal value if preferred selection is unavailable.

EXTERNAL SUPPLIERS Any intended entertainment / live performances or person providing services at the venue relating to your function, must have consent from Ten One Ate prior to the event. Any external service providers must take out a public liability insurance. A certificate of currency indemnifying us and our related/associated companies must be provided prior to the commencement of your event.

MINIMUM SPEND A minimum spend of \$1500 is required to book the Cellar and \$2000 to book the entire main dining area outside of opening hours, seven days a week.
For the cellar a minimum spend of \$300 is required between 7am and 4pm, seven days a week.
For use of the cellar for any meetings or conferences a minimum spend of \$300 is required, otherwise a room hire fee of \$100 will apply.

CAKEAGE FEE A \$2.50 per head cake fee applies. This includes the cake to be cut, plated and served with coulis and strawberries.

TEN ONE ATE has the right to discontinue service to any guests and/or reject any persons from the venue according to the Responsible Service of Alcohol guidelines, without liability.

NO BYO

SET UP TIMES Access to the cafe for set up will be discussed when booking is made.

TIMING Ten One Ate is licensed to serve alcohol up until 11pm, however guests must vacate by midnight according to body corporate policies.

CLOSED Ten One Ate is closed Good Friday, Christmas Day and New Year's Day. Closure is subject to change.

DAMAGES The function organiser is responsible for any replacement or repair costs for any damages incurred by guests attending their function. Ten One Ate shall not be responsible for loss or damage of any property left at the premise before, during or after a function.

SECURITY A function may require security services upon request of Ten One Ate, we can organise this at the cost of the client.

SMOKING is currently only permitted behind the café off Brewster Street.

These Terms and conditions are not negotiable and are binding.