



THE
L I N C O L N
Est. 1854

Functions & Private Dining

15/20 The Age Good Food Review (29 November 2022)
Critic's Pick - The Age Good Food Guide 2024
Winner of *Pernod Ricard's* Bar of Tomorrow Sustainability Award 2023
3AW's Pub of the Decade 2010-19
Australia's Wine List of the Year Awards 2018 & 2019 / 2 glasses
Melbourne's Best Sunday Roasts / Time Out Melbourne
Pub of the Year / Time Out Melbourne Pub Awards 2017
Hotel of the Year / Australian Bar Awards 2018
Hotel of the Year / Australian Liquor Industry Awards 2018
Publican of the Year / Australian Liquor Industry Awards 2018

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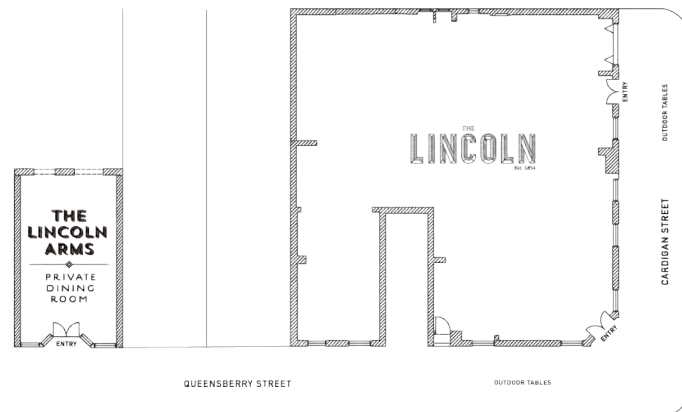
Welcome.

Tucked on the corner of Queensberry and Cardigan Streets, at the edge of the city, The Lincoln is an award-winning and historic pub opened since 1854 that has retained a charming old world facade, and an interior brimming with character. Loved by our loyal regulars and a favourite within the hospitality industry. From intimate dinners to casual catch-ups, from corporate gatherings to milestone celebrations, we are an all-occasion pub.

Our kitchen, led by our Michelin-trained Head Chef, Richard Hayes, is focused on using the highest quality sustainable and seasonal produce, buying direct from fishers and farmers where possible.

We have a beautifully refurbished Private Dining Room known as “The Lincoln Arms” located at 138 Queensberry Street that offers much sought after privacy while still offering the same excellent service, food and drinks.

The Lincoln is a labour of love for our team, with an uncompromising commitment to simply delicious food and drinks, a warm welcome and relaxed feel. We are a pub that has stood the test of the time and remains one of the best in Melbourne.





Public Bar

The Public Bar.



Standing service for up to 80 guests



Canapés available

Our art-deco bar is a throwback to Melbourne's past, with a charming open fireplace, and bar stools that have been propping up punters for years. The deeply atmospheric space and aesthetic details recall a bygone era. If the tan and terrazzo tiled bar could talk, they could tell some stories!

Our bar has 12 taps featuring a rotating list of craft beers, as well as a carefully curated wine list showcasing small producers, including some of Australia's most progressive winemakers. The tap beers and wines on offer changes regularly, so there is always something new and interesting to discover.



Canapés.

\$40pp standard menu *(minimum 20 guests)*

Housemade sausage rolls

Chicken sandwich fingers

Shiitake mushroom croquettes, parmesan (v)

Fried chicken ribs, fermented chilli (gf)

Salt & pepper squid (gf)

Caramelised onion tart (v)

Add-on options

XO local prawns, rice cracker +\$5pp

Tomato bruschetta (v) +\$5pp

Baba ganoush on toast (v) +\$5pp

Cured meat, pickles +\$10pp

Cheese & condiments +\$10pp

Edamame +\$8 per serve

Fries +\$11 per serve

12 freshly shucked oysters +\$45 per serve

Includes canapé service over 2 hours.


Seasonal changes and produce availability may apply.

Please get in touch with us to discuss any other dietary requirements.



The Restaurant.

 Seated service for up to 50 guests

 \$65pp set menu, required for groups of 10+ guests (*children under 12 years not included*)

Experience our brand of friendly and attentive service while enjoying a comforting and delicious menu showcasing seasonal and regional produce at its finest. Our restaurant is cosy, with a view of the kitchen and enclosed on three sides.

Celebrate all your birthdays, Christmas parties, leaving parties, catch-ups large and small, corporate lunches, end of financial year lunches, pretty much any milestone event! Our team would love for you to book with us here at The Lincoln.



\$65 Restaurant Set Menu

TO START	Housemade sourdough, butter Shiitake mushroom croquettes, parmesan Pork & chicken terrine, pear, chutney Cured meats, pickles
MAINS	Slow-roasted lamb shoulder
SIDES	Roast potatoes, seasonal vegetables, green salad
DESSERT	Sticky date pudding, vanilla ice cream

Add-on options

½ dozen freshly shucked oysters +\$25

Fries +\$11 per serve

XO local prawns, rice cracker +\$5pp

Additional main (meat or fish) +\$15pp

Cheese +\$10pp

Sample menu only. Seasonal changes and produce availability may apply. The restaurant is a shared area and is not a private space unless agreed otherwise. Groups of 10 guests or more are required to partake in the set menu (children under 12 years not included). Our food is served sharing, family-style, with portions divided between two to four people. We accommodate individual dietary requirements, and can provide sample menus of such variations on request.



Private Dining Room

The Private Dining Room.

 Audiovisual facilities available

 Seated service only, up to 30 guests

 \$85pp set menu (*not required for children under 12 years*)

 \$2000 minimum spend *

Our stunning Private Dining Room, “The Lincoln Arms”, is a hop and skip away, two doors down from the pub. Set within a beautiful Victorian shopfront, the lovely low-lit room has the warmth of a wood-panelled bar and elegance of high ceilings in a deep midnight blue, all overseen by an original 40-year-old vintage poster by Bernard Villemot, an absolute showstopper in its scale. This is the ultimate space for good eating, drinking and celebrating with your nearest and dearest. Whatever the occasion, make it truly special here.



\$85 Private Dining Set Menu

TO START	Housemade sourdough, butter
	XO local prawns, rice cracker, bottarga
	Shiitake mushroom croquettes, parmesan
	Pork & chicken terrine, pear, chutney
	Cured meats, pickles
MAINS	Slow-roasted lamb shoulder
	Market fish
SIDES	Roast potatoes, seasonal vegetables, green salad
DESSERT	Sticky date pudding, vanilla ice cream

Add-on options

½ dozen freshly shucked oysters +\$25 / Fries +\$11 / Cheese +\$10pp

Sample menu only. Seasonal changes and produce availability may apply. Our food is served sharing, family-style, with portions divided between two to four people. We can accommodate individual dietary requirements, and can provide sample menus of such variations on request. Includes exclusive use of the room over lunch (12-5pm) or dinner (6-11pm) service. Guests are welcome to move to the bar in the pub after.

** If the minimum spend is not met, the additional charge will become a room hire fee and will be payable on completion of the function.*



Drinks

Drinks.

We can work with you to create a drinks offering within your budget. Guests can order and pay at the bar or by scanning a QR code at their table, or a bar tab can be set up at the beginning of your function with a specified limit. This can be increased if needed, as your function progresses.

Our tap beer and cider list changes regularly. The following is a sample of our drinks list and gives an idea of our price point. A current wine list can be found on our website or provided on request.

WINES BY THE GLASS.

BUBBLES.

120ml / btle

NV Valformosa Cava Brut	<i>Penedes, Spain</i>	13.5 / 67.5
NV Blue Pyrenees Sparkling Shiraz	<i>Pyrenees, VIC</i>	12.5 / 62.5

WHITE.

22 Chalmers Bush Block Inzolia o	<i>Murray Darling, NSW</i>	16 / 80
22 Colle Corviano Pinot Grigio	<i>Abnuzo, Italy</i>	12.5 / 62.5
22 Luna Field Blend Riesling/Sauvignon	<i>Tamar Valley, TAS</i>	14 / 70
22 Fleet Chardonnay	<i>Yarra Valley, VIC</i>	15 / 75

PINK & CHILLED RED

21 L'Artiste Rose Cinsault/Grenache/Cab	<i>Languedoc, France</i>	13 / 65
21 Pozno Got Lost Shiraz/Merlot/Pinot Gris	<i>Adelaide Hills, SA</i>	15 / 75

RED.

22 Fighting Gully Road Pinot Noir	<i>Beechworth, VIC</i>	16 / 80
22 Mac Forbes EB44 Nebbiolo	<i>Yarra Valley, VIC</i>	15 / 75
19 Balnaves Cabernet Sauvignon	<i>Coonawarra, SA</i>	17 / 85
20 Demi Shiraz from the tap	<i>Heathcote, VIC</i>	13.5 / 67.5

FROM THE TAPS.

	Pot	Pint
Carlton Draught	7	14
Moo Brew 'Tassie' Lager	6.5	13
Burnley x Seeker Brewing Bohemian Pilsner	7.5	15
Batch Pash the Magic Dragon Sour Passionfruit & Dragonfruit Sour	7.5	15
Two Metre Tall 'Cleansing' Sour Ale (June & Sept 2021 Blend)	9	18
Bright Brewery Pale Ale	7	14
Balter XPA	7.5	15
The Mill Haze Hazy IPA	7.5	15
Kaiju 'Metamorphosis' West Coast IPA	8	16
Love Shack Red Ale	7	14

NOT SO BOOZY.

Leitz Eins Zwei Zero Alcohol Free Riesling (750ml)	40
Konpira Maru Class M Planet Dolcetto (750ml) <.5% alc	45
<i>Seedlip</i> 'Garden 108', tonic, edamame, cucumber	10
Senza Aperitif <i>Bitter orange, herbs & Gentian Root</i> (250ml can) <.5% alc	7.5
MATEO Organic Yerba Maté Sodas <i>Original, Hibiscus or Ginger</i>	8.5
Passionfruit, <i>Capi</i> yuzu, grapefruit soda	8.5

SOME COCKTAILS.

Lip Service <i>Davidson Plum, Finger Lime, Grapefruit Spritz</i> (250ml Can)	16
The Pomelo <i>Agave, Pomelo Vermouth, Celery, Lime, Grapefruit</i>	18
Aperol Spritz <i>Aperol, Bubbles, Soda</i>	15
Lincoln Iced Tea <i>Vodka, Peach, Tea, Cider</i>	17
Rosella Rose <i>MGC Gin, Rose, Blood orange, Vermouth, bubbles</i>	18
Pub Squash #1 <i>MGC Gin, Absinth, Orgeat, Lemon, Soda</i> (Contains Nuts)	18
Millionaire <i>Plantation Pineapple Rum, Sloe Gin, Apricot, Lime</i>	19
Spicy Tommy's <i>Ghost Tequila, Ancho Reyes Chile, Agave, Lime</i>	21
Negroni <i>MGC Gin, Campari, Rosso Vermouth</i>	20
Espresso Martini <i>Vodka, PX, Liqor 43, Espresso</i>	19

Booking Form.

Thank you for hosting your event at The Lincoln. Please complete this form and return to hello@hotellincoln.com.au, or receive instant confirmation by booking online at hotellincoln.com.au. You can also call (03) 9347 4666 to provide credit card details to secure a group reservation.

CONTACT DETAILS

Name:

Company:

Contact No:

Contact Email:

FUNCTION DETAILS

Day / Date of Function:

Start / Finish Time:

Occasion:

Number of Guests:

Function space:

Menu option:

Agree to Minimum Spend : Y / N

(for Private Dining Room)

Terms & Conditions.

I confirm that I

_____ have read and understood the below terms and conditions and agree to comply.

Date: _____

Signed: _____

Confirmation of bookings:

Due to demand, tentative bookings can only be held for up to 3 days. Once this period has lapsed, the venue reserves the right to release the tentative reservation. A compulsory credit card authority is required to confirm the booking and is held as security.

Prices & minimum spends:

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. Minimum spend requirements apply for the Private Dining Room. If the minimum spend quoted for the space is not met, the additional charge will become a room hire fee and will be payable on completion of the function.

Final payment:

Final attendance numbers are required 5 working days prior to the event. You will be charged on the basis of this number unless guests exceed the confirmed amount, upon which you are required to cover those additional costs. Full payment is required before or on the day of the booking. This credit card will be charged in the event the total bill outstanding is not settled on the date of reservation. Please note we will only accept one payment for the entire group – no split bills. We accept MasterCard, Visa, AMEX, EFTPOS and cash. Cheques are not accepted.

Cancellations:

Any cancellation made within a period of 7 days from the date of the function will incur a fee of \$50pp

Guest entry:

Guest entry to functions will only be permitted in accordance with agreed start and finish times. The venue reserves the right to refuse entry to any patron in accordance with normal responsible service of alcohol procedures. Minors are welcome to attend functions only when accompanied by a Legal Guardian, however they must vacate the premise by 10pm (infants are welcome to remain at parent's own risk).

Room allocation:

Management reserves the right to assign an alternate room where the original room becomes inappropriate or unavailable due to circumstances beyond the venue's control. Should attendee numbers decrease from numbers advised at the time of final confirmation, it is at the venue management's discretion to reallocate an event to a more appropriate space.

Dietary Needs:

All dietary requirements must be disclosed and confirmed with our events manager no less than 3 days before booking. Any food related costs incurred for late changes will be charged accordingly.

Cake:

Cakes, or similar, brought onto the premises must be discussed with

events manager prior to booking. Cakeage fees may apply

Alcohol:

The Lincoln is not a BYO venue. Any alcohol brought onto the premises is not permitted and will be confiscated or the person will be asked to leave. We take responsible service of alcohol very seriously and any intoxicated guests will not be served and asked to safely vacate the premises as required by law.

Function conduct:

It is required that the organiser will conduct the function in an orderly manner. All normal venue policies, procedures and legal responsibilities apply to any and all persons attending functions at all times, including total compliance to all responsible service of alcohol guidelines and standards. When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or if a function is booked on forged pretences, the venue reserves the right to cancel the function without notice, and at the expense of the host.

Decoration:

You are permitted to bring flowers, balloons, banners, and lighting to your function. Please note, no confetti or decorations that cannot be taken with you are permitted in the venue. You may, if organised with events manager, enter the venue an hour prior to your event to set up your decorations. You are required to collect any decorations and equipment immediately after the function or by the following day and no later.

Video and Music:

Depending on the space, you may be permitted to play your own music and visuals. However, we reserve the right to control volume and what we deem as appropriate content for other patrons of the venue..

Time Limits:

You and your guests are required to vacate the space within half an hour of your designated time slot. You will be charged additional fees upon failing to do so.

Damage:

Please be advised that organisers are financially responsible for any damage, theft, breakage or vandalism sustained to the function room or venue premises by guests, invitees or other persons attending the function. Should any extra cleaning be required to return the premise to a satisfactory standard, this will be charged to the client. The venue does not accept responsibility for damage or loss of merchandise left at the venue prior to or after the function. It is recommended that all client goods be removed from the venue immediately after the function.

Government enforced postponement or cancellations:

Government restrictions will potentially impact venue capacities and limit our capabilities. Please understand that we must abide by current restrictions and absolutely no exceptions will be made. The health and safety of our staff and our guests is our number one priority. Any government updates outside our control (i.e. closure of venue or changes to times/ capacities) that leads to postponements or cancellations will not incur the penalty fee.