

## WELCOME TO MORRIS JONES

MORRIS JONES HAS BEEN LOVINGLY RESTORED FROM THE 1887 LANDMARK HERITAGE WAREHOUSE BUILDING AND MODERNISED BY AWARD WINNING ARCHITECT RUSSELL & GEORGE. LOCATED IN THE BUSTLING BOHEMIAN WINDSOR END OF CHAPEL STREET SERVING CONTEMPORARY AUSTRALIAN CUISINE BY EXECUTIVE CHEF MATTHEW BUTCHER AND EXQUISITE COCKTAILS IN OUR LIVELY BAR AND LUSH COURTYARD.

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### OPENING HOURS:

MONDAY – THURSDAY      4:00PM – LATE  
FRIDAY - SUNDAY      11:30AM – 1AM

### KITCHEN HOURS:

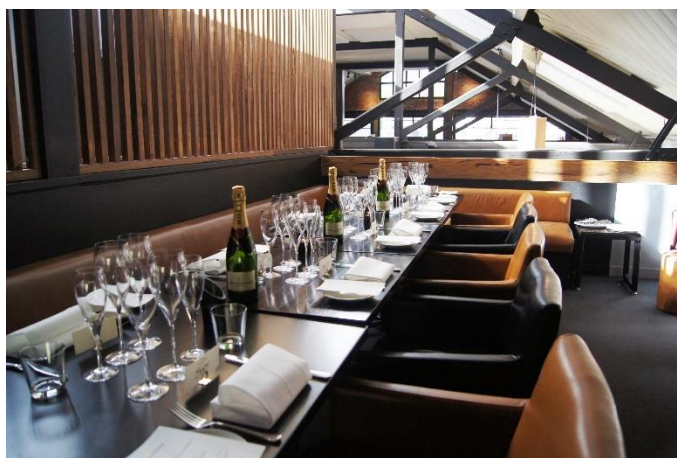
LUNCH  
FRIDAY - SUNDAY      11:30AM – 2:30PM  
  
DINNER  
MONDAY – SUNDAY      5:30PM – LATE  
SUPPER:      DAILY UNTIL LATE

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## FUNCTION SPACES

### THE LOFT

SECLUDED BY TIMBER SCREENS ABOVE THE BAR THIS FLOATING MEZZANINE OFFERS A SMALL INTIMATE SPACE THAT CAN ACCOMMODATE UP TO 12 PEOPLE FOR PRIVATE DINING OR BE CONVERTED INTO A PRIVATE LOUNGE FOR UP TO 30 GUESTS.



### THE MEZZANINE

THE MEZZANINE DINING SPACE ACCOMMODATES UP TO 26 GUESTS SEATED ON A SINGLE LONG HIGH TABLE WITH LUXURIOUS LEATHER BACKED STOOLS. THE SPACE CAN BE CONVERTED TO ACCOMMODATE 65 GUESTS STANDING FOR A COCKTAIL STYLE EVENT WITH A SMALL PRIVATE LOUNGE. AN EXCLUSIVE EVENT IN THIS SPACE PROVIDES A SECLUDED PRIVATE ROOM OVERLOOKING BUSTLING CHAPEL STREET AND OUR BEAUTIFULLY RESTORED DINING ROOM AND BAR.



### COURTYARD AND BAR AREAS

SEATED AMONGST PATRICK BLANC INSPIRED VERTICAL GARDEN WALL. THIS SPACE IS SUBJECT TO AVAILABILITY ON ENQUIRY. PLEASE NOTE THIS AREA CANNOT BE RESERVED AFTER 7.30PM



# MORRIS JONES EXECUTIVE CHEF

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## MATTHEW BUTCHER

ORIGINALLY FROM THE QUAIN  
NORTHERN VICTORIAN TOWN OF  
ECHUCA, MATTHEW BUTCHER'S  
PASSION FOR COOKING CAME FROM  
WORKING IN HIS FAMILY'S  
BUSINESS, IMMERSING HIMSELF IN  
THE REGION'S OUTSTANDING LOCAL  
PRODUCE AND COOKING HEARTY  
COUNTRY DISHES.



WORKING ALONGSIDE SOME OF THE INDUSTRY'S MOST NOTABLE CHEFS (GORDON RAMSAY, SHANNON BENNETT OF VUE DE MONDE AND RYAN CLIFT OF TIPPLING CLUB IN SINGAPORE), MATTHEW HAS ESTABLISHED HIMSELF IN BOTH THE NATIONAL AND INTERNATIONAL FOOD CULTURE WITH HIS WEALTH OF DIVERSE INFLUENCES AND CREATIVE ATTRIBUTES.

TAKING OVER MORRIS JONES AS EXECUTIVE CHEF IN MAY 2013, MATTHEW BRINGS CONTEMPORARY AUSTRALIAN FLARE TO COMPLIMENT THE 1887 OPEN BRICK HERITAGE WAREHOUSE BUILDING.

HIS CREATIVE EYE FOR UNIQUE DETAIL COUPLED WITH A GENUINE LOVE OF FRESH LOCAL PRODUCE, MATTHEW BRINGS PASSION AND ART TO EVERY DISH HE CREATES WITH A MENU THAT IS BOTH INCREDIBLY FLAVOURSOME AND PLAYFUL.

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# PRIVATE DINING

## SET MENUS

### THE SHARING MENU

\$89 PER PERSON

#### FIRST COURSE

##### **SALMON SASHIMI**

YUZU PEEL, BEETROOT, HORSERADISH

##### **ZUCCHINI FLOWERS**

VARIATIONS OF BEETROOT, GOATS CURD,  
PASSIONFRUIT

##### **SPICY TUNA POKE**

CRISPY RICE, AVOCADO, SOY + YUZU

##### **CHESTNUT GNOCCHI**

BUTTERNUT PUMPKIN, TEXTURES OF PARMESAN

#### SECOND COURSE

##### **OTWAY CRISPY PORK**

WILTED KALE, XO PIPIS, MASTER STOCK

##### **WILD BARRAMUNDI**

BROCCOLI COUSCOUS, CHICKEN SKIN, BLACK BASIL

##### **12HR BRAISED LAMB SHOULDER**

ANCIENT GRAINS, CARROT + CARDAMOM

##### **O'CONNOR'S FILLET 270G**

BAKED POTATO SKIN, RED WINE SAUCE

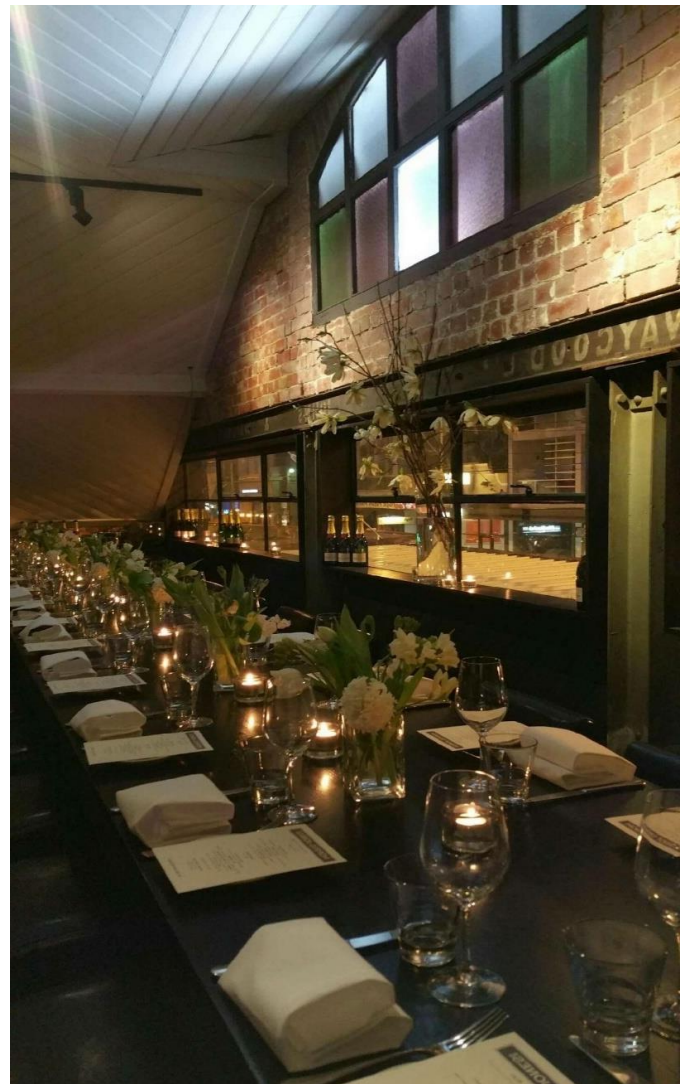
SERVED WITH SHARING SIDES

#### THIRD COURSE

NITRO VIOLET CRUMBLE

COCONUT PANNA COTTA

WHITE CHOCOLATE + RASPBERRIES



### THE CHEF'S FOUR COURSE

\$95 PER PERSON

CHEF'S SIGNATURE FOUR COURSE TASTING MENU.  
THIS IS AN EXCELLENT WAY TO EXPERIENCE THE  
MORRIS JONES JOURNEY WITH COURSES FROM THE  
GARDEN, SEA, LAND AND SWEET WORLD.

WE OFFER A PREMIUM WINE MATCH TO OUR  
CHEF'S FOUR COURSE MENU AT AN ADDITIONAL  
\$50 PER HEAD.

### THE MATTHEW BUTCHER EXPERIENCE

PRICES START AT \$100

THE CRÈME DE LA CRÈME OF MENU OPTIONS.  
THIS PREMIUM PACKAGE INVOLVES A TAILORED  
MENU DESIGNED PERSONALLY BY MATTHEW WHICH  
IS SURE TO ADD AN EXTRAORDINARY WOW FACTOR  
TO YOUR SPECIAL OCCASION.



# COCKTAIL EVENTS

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## CANAPE MENU

OUR STYLISH COCKTAIL FUNCTIONS CAN BE  
TAILOR MADE TO SUIT ANY OCCASION.

MINIMUM 15 PER SELECTION WITH \$4  
FOR EACH CANAPÉ.

PLEASE FINALISE CANAPÉ CHOICES A WEEK  
PRIOR TO YOUR FUNCTION.

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### COLD

MARINATED BEETROOT, HOLY GOAT,  
PINE NUTS (VEG) GF

TOMATO CANNELLONI, BLACK OLIVE,  
SMOKED GOATS CURD (VEG) GF

SMOKED SALMON MOUSSE IN A CONE,  
BLACK CAVIAR

WAGYU TARTARE, SWEET & SOUR JELLY +  
DASHI GF

KINGFISH, COCONUT + YUZU,  
AVOCADO PUREE, LSA GF

OYSTERS – BLOODY MARY GRANITA

SMOKED EGGPLANT, LAVOSH, SESAME SALT  
(VEG) GF

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### HOT

MJ SLIDER, ASIAN SLAW

CHEESE CROQUETTES, SWEET ONION JAM

CHICKEN + TRUFFLE OIL SAUSAGE ROLL

PORK BELLY, PRAWN POPCORN,  
CAULIFLOWER GF

MUSHROOM RISOTTO, PUFFED POTATO  
(VEG) GF

PORK NUGGETS, COMPRESSED APPLE,  
SWEET ONION

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### SWEET

CHOCOLATE + TONKA BEAN TRUFFLES

KIWI, PASSION + FRUIT VACHERIN

CHOCOLATE ORANGE POT

LEMON TART

VEG – VEGETARIAN

GF- CAN BE MADE GLUTEN FREE

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# BEVERAGE PACKAGES

## BASIC

WHITE SHEEP, SAUVIGNON BLANC  
OXFORD, PINOT GRIGIO  
ENDLESS, PINOT NIOIR  
HIDE AND SEEK, SHIRAZ  
ANGUS, SPARKLING  
MIX AND MATCH 10 BOTTLES FOR \$430. THEREAFTER \$43 PER BOTTLE

## STANDARD

CLOUDY BAY, SAUVIGNON BLANC  
CORTE GIARA, PINOT GRIGIO  
GRASSHOPPER, PINOT NOIR  
VASS FELIX, CABERNET SAUVIGNON  
CAPE MENTELLE, SHIRAZ  
CHANDON, SPARKLING  
MIX AND MATCH 10 BOTTLES FOR \$690. THEREAFTER \$69 PER BOTTLE.

## ADD ONS

PREMIUM SPIRITS  
\$250  
-GREY GOOSE, SAILOR JERRY, MAKERS MARK, WESTWIND SABRE

## PREMIUM

THE TOP TIER PACKAGE IS DESIGNED TO YOUR FUNCTION SPECIFICALLY. WHETHER IT'S ADDING COCKTAILS TO YOUR NIGHT, A BAR UPSTAIRS AND A BAR TENDER. WE CAN CATER TO YOUR EVERY NEED TO GIVE THE ULTIMATE WOW FACTOR.

## MORRIS JONES FUNCTION WINE LIST

OUR WINE LIST HAS BEEN CAREFULLY SELECTED BY MORRIS JONES TO SUIT MATTHEW BUTCHER'S CONTEMPORARY AUSTRALIAN CUISINE.

ALTERNATIVELY, YOU MAY WISH TO SELECT YOUR WINES IN ADVANCE FROM OUR BEVERAGE PACKAGE OR FULL WINE LIST AND CREATE A REDUCED WINE LIST TO BE SERVED ON THE NIGHT. CHOOSING WINE IN ADVANCE ENSURES THAT WE CAN ACCOMMODATE YOUR PREFERENCES. PLEASE ASK YOUR RESERVATION MANAGER FOR OUR PREMIUM SELECTIONS AND MAIN WINE LIST.

FOR PRESELECTED BEVERAGES WE REQUIRE 5 WORKING DAYS' NOTICE BEFORE YOUR EVENT DATE. YOUR SELECTION IS SERVED FOR THE PERIOD OF YOUR FUNCTION. OUR STAFF CAN KEEP YOU INFORMED OF YOUR CONSUMPTION ACCOUNT BALANCE AS REQUIRED DURING THE EVENT. BOTTLES PURCHASED ON THE NIGHT WILL BE AT BEVERAGE LIST PRICE AND NOT PART OF



## TERMS & CONDITIONS

### TENTATIVE BOOKINGS

A TENTATIVE RESERVATION CAN BE HELD FOR 48 HOURS AWAITING A DEPOSIT. IF A DEPOSIT IS NOT RECEIVED WITHIN THE TIMEFRAME ARRANGED, THE SPACE WILL BE RELEASED TO OTHER PARTIES.

### CONFIRMATION

RESERVATIONS WILL ONLY BE CONFIRMED ON RECEIPT OF ASSOCIATED DEPOSIT.

### DEPOSIT

THE FOLLOWING DEPOSIT AMOUNT IS REQUIRED TO CONFIRM THE BOOKING UNLESS OTHERWISE SPECIFIED BY MORRIS JONES MANAGEMENT.

### MINIMUM SPENDS

FUNCTIONS MUST ADHERE TO THE MINIMUM SPEND REQUIRED. ORGANISERS ARE LIABLE FOR THE DIFFERENCE IN THE EVENT OF THE MINIMUM SPEND NOT BEING MET. THE MINIMUM SPEND INCLUDES DEPOSIT, FOOD AND BEVERAGE.

### DEPOSIT

	<u>LUNCH</u>	<u>DINNER</u>
THE MEZZANINE	\$500	\$1000
THE LOFT	\$500	\$500
MAIN DINING ROOM	POA	POA
FRONT DINING ROOM	POA	POA
COURTYARD	POA	\$200
BAR	POA	\$200

### JANUARY – OCTOBER

	<u>LUNCH</u>	<u>DINNER</u>
THE MEZZANINE		
- FRIDAY	\$1500	\$3500
- SATURDAY	\$1500	\$4000
THE LOFT	\$1000	\$1500
MAIN DINING ROOM	POA	POA
FRONT DINING ROOM	POA	POA
COURTYARD	POA	POA
BAR	POA	POA

## NOVEMBER – DECEMBER

	<u>LUNCH</u>	<u>DINNER</u>
THE MEZZANINE		
- THURSDAY	POA	POA
- FRIDAY	\$3000	\$4500
- SATURDAY	\$3000	\$4500
THE LOFT	\$1500	\$1500
MAIN DINING ROOM	POA	POA
FRONT DINING ROOM	POA	POA
COURTYARD	POA	POA
BAR	POA	\$200

### EXCLUSIVE CANAPÉ FUNCTION

AN EXCLUSIVE FUNCTION IN THE LOFT HAS A RESERVATION FEE INCLUSIVE OF A MINIMUM ORDER OF 125 CANAPES WITH BEVERAGES CHARGED IN ADDITION.  
EXCLUSIVE USE OF THE MEZZANINE IS A COMBINED FOOD AND ALCOHOL PACKAGE WITH A MINIMUM SPEND OF \$1500 ON CANAPÉS.

### CONFIRMATION OF ATTENDANCE

EXPECTANT FINAL NUMBERS ARE REQUIRED SEVEN (7) WORKING DAYS PRIOR TO YOUR EVENT.  
ALL BOOKINGS PAYMENTS ON A SET MENU OR CANAPÉ PACKAGE WILL BE BASED ON FINAL CATERING NUMBERS CONFIRMED THREE (3) WORKING DAYS PRIOR TO THE FUNCTION.

### CATERING REQUIREMENTS

MORRIS JONES RESERVES THE RIGHT TO SUBSTITUTE MENU ITEMS OF A SIMILAR QUALITY WITHOUT NOTICE, DUE TO, BUT NOT LIMITED TO, SUPPLIER SHORTAGES AND SEASONAL CHANGES.  
SPECIAL DIETARY REQUIREMENTS MUST BE COMMUNICATED 7 DAYS PRIOR TO THE EVENT.

### DAMAGES AND CLEANING

ORGANISERS ARE FINANCIALLY RESPONSIBLE FOR ANY DAMAGES TO THE BUILDING FURNITURE OR PROPERTY DURING AND IMMEDIATELY FOLLOWING THE FUNCTION INCLUDING ANY COSTS FOR REPAIR OR REPLACEMENT.

### CANCELLATION

IF LESS THAN 7 DAYS' NOTICE OF CANCELLATION IS GIVEN FOR EXCLUSIVE FUNCTIONS THE DEPOSIT CANNOT BE REFUNDED.  
FOR ALL OTHER BOOKINGS WE REQUIRE 24 HOURS' NOTICE OF ANY REDUCTION IN NUMBERS OR CANCELLATIONS TO AVOID A CHARGE OF \$30 PER HEAD.

### SETTLEMENT

WE OFFER ONE BILL PER TABLE OR EVENT.  
THE BALANCE OF THE TOTAL AMOUNT IS PAYABLE ON THE DAY OF THE EVENT BY CASH OR CREDIT CARD ONLY.  
ALL PRICES ARE INCLUSIVE OF GST.  
A 7.5% DISCRETIONARY SERVICE CHARGE IS APPLICABLE TO THE TOTAL BILL ON THE NIGHT.

FOR ALL BOOKINGS, WE WILL HOLD YOUR TABLE FOR 15 MINUTES AFTER THE TIME OF YOUR CONFIRMED BOOKING.  
IF YOU'RE ENTIRE GROUP IS NOT HERE AT THE TIME OF BOOKING OR 15 MINUTES AFTER, WE WILL NOT SIT YOUR TABLE UNTIL THE NEXT SEATING TIME BECOMES AVAILABLE.

WE RECOMMEND SAYING TO YOUR GUESTS THAT YOUR BOOKING IS FOR 15 – 30 MINUTES PRIOR TO THE BOOKED TIME SO THAT GUESTS ARRIVE EARLY AND CAN ENJOY A DRINK AT THE BAR.

FOR FURTHER INFORMATION, PLEASE CONTACT OUR RESERVATION MANAGER:

E: [INFO@MORRISJONES.COM.AU](mailto:INFO@MORRISJONES.COM.AU)

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