Aunty fim's PRIVATEO

UNIQUE PRIVATE DINING EXPERIENCES IN THE HEART OF COLLINGWOOD

an intimate space to gather

at aunty kim's, we offer the choice of two private dining spaces, each of which are identical in size and feature their own street entry and music systems... the 'hoddle' and 'wellington'

sunday-thursday: no minimum spend
friday-saturday: enquire with our functions team



the wellington

capacity: 15-30 seated / up to 45 for standingformat: one long, elegant banquet table for intimate dining atmospherefeatures: mirrored, new-york style bar as backdrop and byo playlist

the hoddle

capacity: 15-30 seated / up to 45 for standingformat: one long, elegant banquet table for intimate dining atmospherefeatures: pull-down screen and projector and byo playlist









shared banquet menus

aunty kim's shared banquet menus feature a range of celebratory dishes that can cater to all dietary requirements on request. our flavours are inspired by south-east asia, using premium australian ingredients with surprising contemporary twists

uncle's menu | 7 course

betel leaf fried tofu, tamarind caramel, coconut, sour fruit western plains pulled pork sticky rice cake, pickles, mint free range chicken ribs smoked coconut, honey and sesame glaze beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass masterstock loddon farm chicken water chestnuts, spring onion, mandarin charred barumundi 'la lot' peanuts, red grapes, lemongrass served with fragrant rice and seasonal salad

vietnamese egg coffee milk chocolate, vanilla ice cream, hazelnut, leche foam

aunty's menu | 8 course

betel leaf fried tofu, tamarind caramel, coconut, sour fruit western plains pulled pork sticky rice cake, pickles, mint beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass free range chicken ribs smoked coconut, honey and sesame glaze milawa twice cooked duck leg steamed bao, persimmon, soy kewpie, pickles slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust steamed port arlington mussels thai yellow curry broth, fried taro chips served with fragrant rice and seasonal salad

thai milk tea semifreddo dark chocolate clay, tamarind jam, grass jelly

kim's menu | 10 course

89^{pp}

betel leaf fried tofu, tamarind caramel, coconut, sour fruit coffin bay oysters green nam jim, shiso vietnamese sticky rice cakes spiced eggplant, smoked coconut, pickled shallots beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass charred mooloolaba prawn tom yum dressing, confit tomato, fennel, lime leaf poached chicken salad coconut, cashews, sesame, lemongrass loddon farm salt & pepper quail orange, pickled mushrooms, watercress, sticky soy slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust steamed port arlington mussels thai yellow curry broth, fried taro chips

served with fragrant rice

white chocolate & coconut mousse passion fruit curd, basil seeds, seasonal fruit, ginger gelato

all menus are sample and subject to change. have something special in mind? speak to the function team for your bespoke menu



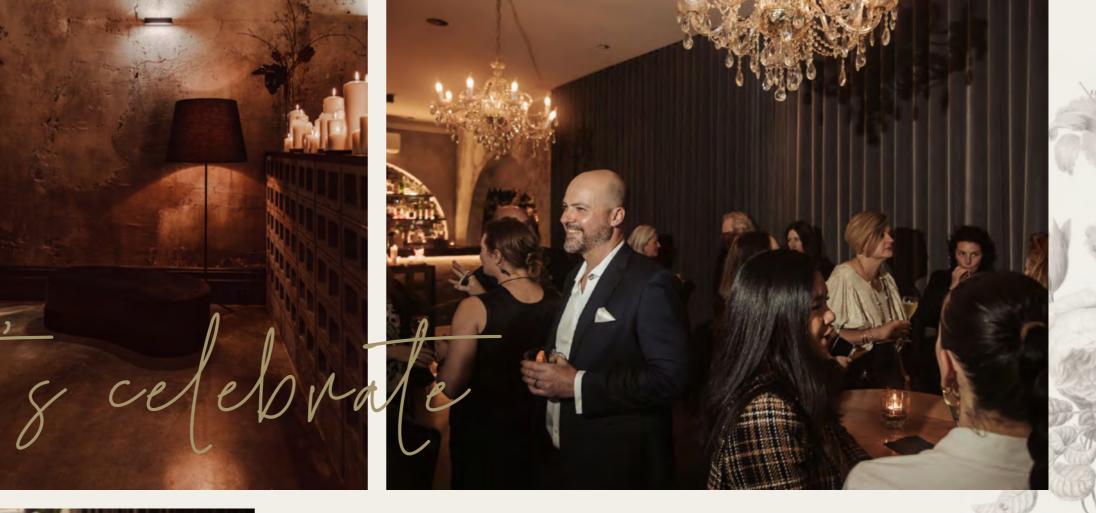
99 pp

119^{pp}











offering an intimate space with a warm, yet historic ambience, it's the perfect venue for small gatherings, work meetings and special events

contact us for availability and to book: events@auntykims.com | call 0456 009 448

planning a larger event? we also offer full venue hire for groups of up to 72 seated or 100 standing! reach out to find out more



Hunly, Vims

at Aunty Kim's, we know that no group is ever the same, and so if you have specific requirements our team are more than happy to chat through these with you and are available 7 days a week. Please note all menu's can cater for dietary requirements with advanced notice

events@auntykims.com | 0456 009 448 | auntykims.com 92-94 johnston street, collingwood vic 3066

PAPR	R	-	ſ.	F	1
SCRS	P				
	S	C	R		