Aunty Link's DIVATEO

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



capacity: 15-30 seated / up to 45 for standing

format: one long, elegant banquet table for intimate dining atmosphere **features:** mirrored, new-york style bar as backdrop and byo playlist







the hoddle

capacity: 15-30 seated / up to 45 for standing

format: one long, elegant banquet table for intimate dining atmosphere

features: pull-down screen and projector and byo playlist





SHARED BANQUET MENUS

if you dream of a seated occasion with long, laid-out tables for communal dining – where the food is abundant and guests can order drinks without leaving their seats, then a shared banquet package is perfect for you

uncle's menu | 7 courses

89 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit gf

western plains pulled pork sticky rice cake, pickles, mint gf

free range chicken ribs smoked coconut, honey and sesame glaze gf

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass gf

penang beef curry, grilled pineapple, lychee gf

barramundi and prawn 'la lot', spring onion oil, fried lemongrass gf

served with fragrant rice and seasonal salad

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

add paired wines

+40 p.p

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



aunty's menu | 8 course

99 p.p

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

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

add paired wines

+55 p.p

kim's menu | 10 course

119 p.p

betel leaf fried tofu, tamarind caramel, coconut, sour fruit gf

coffin bay oysters green nam jim, shiso gf

vietnamese sticky rice cakes spiced eggplant, smoked coconut, pickled shallots

beetroot cured petuna ocean trout nori, thom kha sauce, smoked eel, trout roe, seagrass gf

charred mooloolaba prawn tom yum dressing, confit tomato, fennel, lime leaf gf

poached chicken salad coconut, cashews, sesame, lemongrass gf

loddon farm salt & pepper quail orange, pickled mushrooms, watercress, sticky soy gf

slow roasted gippsland lamb shoulder fermented chilli bean, smoked eggplant, thai spiced crust gf

steamed port arlington mussels thai yellow curry broth, fried taro chips gf

served with fragrant rice

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

add paired wines +75 P.

gf-gluten free vg-vegan v-vegetarian











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







Aunty, Vins

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

