



PRIVATE DINING & EVENTS AT CUMULUS UP.

CUMULUS UP.





To make a time to view our spaces or to discuss your next event, please contact us on 03 9650 1445.

UP THE STAIRS FROM CUMULUS INC. YOU WILL FIND OUR WINE BAR, CUMULUS UP.

European in atmosphere, featuring parquet timber floors, marble accents and Laguna lighting by Matteo Thun, Cumulus Up strikes a balance between edgy luxe and familiar classic.

Flooded with natural light from north facing windows during the day, the space offers a warm and inviting atmosphere for exclusive breakfast and lunch events whilst creating a dramatic and elegant mood by night.

Our private dining room, The Wine Room offers an intimate dining experience for smaller groups providing privacy while still connecting to atmosphere of the restaurant.

Menus translate the philosophy of the Cumulus Up. kitchen, showcasing the very best produce though seasonal and plentiful shared banquet feasts.

Our expansive wine collection housed in the climate controlled cellar offers an abundance of choice, with a fine selection of wines both Old World and New to pair with each and every occasion.

Exclusive Events

Cumulus Up. can be hired exclusively for events of all styles, accommodating up to 50 guests for seated events, and up to 70 guests for stand-up cocktail events.

We welcome private breakfast and lunch events 7 days a week, and evening events on Sunday & Monday. To enquire for exclusive evening events from Tuesday to Saturday please be in touch with our events team directly.

The Wine Room

Our dedicated private dining room accommodates up to 20 guests for a seated event, offering an intimate space boasting a stunning faceted wooden feature wall, custom Italian lighting and private entrance.

Separated from Cumulus Up's main dining room and bar with floor to ceiling glass doors, The Wine Room offers retreat for those who love to celebrate with friends, family and colleagues.

CUMULUS | UP.

EXCLUSIVE DINNERS & THE WINE ROOM

–
Our menu options celebrate the incredible produce that we love to cook with. Dishes are chosen by our chef on the day and are served in progression and presented share style.

The Wine Room is available for private dinner from Tuesday to Saturday, and can accommodate up to 20 guests.

Cumulus Up is available for exclusive dinners Sunday & Monday evening.



HOUSE BANQUET 85 PER PERSON

A selection of house favourites

–
Sydney Rock oyster
Fried spiced chickpeas
Raw fish, buttermilk dressing & dill

Charcuterie
House smoked octopus, saffron, lemon & Sicilian olive
Heirloom carrots, macadamia & sherry

Slow roast lamb shoulder
served with
Roast potatoes, mustard dressing
Mixed leaves & balsamic

Buttermilk pannacotta, amaro caramel & mandarin sorbet

PREMIUM BANQUET 120 PER PERSON

An expanded selection of dishes that we get really excited about.

–
Sydney Rock oyster & finger lime
Crudités, Holy Goat fromage frais
Raw fish, buttermilk dressing & dill

Duck waffle, foie gras & prune
Ventricina, wagyu bresola & culatta

Heirloom carrots, macadamia & sherry
Hand rolled garganelli, mushrooms & cecina

O'Connor rib eye
~ served with condiments
Jerusalem artichokes, mustard & horseradish
Mixed leaves & balsamic

Cumulus birthday cake, chocolate, malt & whiskey

APPETISERS ON ARRIVAL 15 per person

–
Wild mushroom tart, Comté custard
Tuna, crushed peas & curd
Potato skins, soured cream & anchovy

ADDITIONAL OPTIONS

–
Champagne on arrival
Billecart-Salmon Brut,
Mareuil-sur-Aÿ, Champagne, France
35 per person

Cheese course
15 per person

Madeleine filled with lemon curd
3 per person

Selection of petit fours
4.5 per person

*We are dedicated to accommodating all dietary requirements and allergies.
All menu selections are subject to seasonality and may change without notice.*

LUNCH EVENTS AT CUMULUS UP

Your private lunch event at Cumulus Up. is all about enjoying great food and wine in a sophisticated atmosphere.

Cumulus Up is available for private lunch events 7 days a week. We can accommodate up to 50 guests seated or 70 guests standing.

Please choose from our menu selections below.



CHEF'S SELECTION MENU 85 PER PERSON

A selection of seasonal favourites served banquet style, designed by our chef on the day - a wonderful way to enjoy the full Cumulus Up experience.

Sydney Rock oyster
Fried spiced chickpeas
Raw fish, buttermilk dressing & dill

Charcuterie
Chopped beef, tarragon & fried anchovy
Heirloom carrots, macadamia & sherry

Slow roast lamb shoulder
served with
Roast potatoes, mustard dressing
Mixed leaves & balsamic

Buttermilk pannacotta, amaro caramel & mandarin sorbet

EXPRESS 3 COURSE MENU 75 PER PERSON

An individually plated option ideal for corporate lunches and guests with time constraints.

Choice of one dish per course, pre-selected by you.

Entrée
Tuna tartare, crushed peas & curd
or
Poached chicken, celeriac & hazelnuts

Main course
Served individually with seasonal sides
Ocean trout, buttermilk & dill
or
Grass fed beef, green sauce & onion

Served to share for the table
Slow roast shoulder of lamb

Dessert
Buttermilk pannacotta, amaro caramel & mandarin sorbet

Alternate service supplementary fee
10 per person

2 course Express Menu available
65 per person

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

Our specially tailored options designed to give your event the 'wow' factor.

Champagne on arrival
Billecart-Salmon Brut,
Mareuil-sur-Aÿ, Champagne, France

Served for the first 1/2 hour of your event
35 per person

Canapés served on arrival
15 per person

Moonlight Flat oyster
5 per person

Cheese course
15 per person

Madeleine filled with lemon curd
3 per person

House made petit fours
4.5 per person

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BREAKFAST EVENTS AT CUMULUS UP

Start your day like a local! Cumulus Up is available for breakfast events from 7am until 10.00am daily.

We can accommodate up to 50 guests seated or 70 guests standing.

Please choose from our 3 menu options.



ROVING STYLE BREAKFAST 45 PER PERSON

The following is served canapé style:

Smoked ocean trout, waffle, chopped egg, crème fraîche

Smoked bacon bap, gentleman's relish

Bircher muesli, seasonal fruit

SHARE STYLE BREAKFAST 55 PER PERSON

The following is served banquet style:

Smoked bacon bap, gentleman's relish

Smoked ocean trout, waffle, chopped egg, crème fraîche

House made crumpets, whipped ricotta & Rooftop honey

Bircher muesli, seasonal fruit

2 COURSE PLATED BREAKFAST 65 PER PERSON

Vanilla bean yoghurt, rhubarb & pistachio

House made crumpets, whipped ricotta & Rooftop honey

Followed by

Please select 2 of the following to be served alternately:

Shakshouka – baked eggs with roasted peppers & Persian feta

Roast field mushrooms, country loaf & goat's fetta

Smoked ocean trout, waffle, chopped egg, crème fraîche

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

Glowing Green Juice
By Market Juice

Add a green juice to be served alongside your breakfast beverage selection for the duration of your event
8 per person

Bloody Mary on arrival
12 per person

A selection of freshly baked pastries
4.5 per person

Bircher muesli to share
5 per person

Madeleine filled with lemon curd
3 each

Ruby grapefruit, amaro caramel & mandarin
9 each

*We are dedicated to accommodating all dietary requirements and allergies.
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All breakfast menus are inclusive of:

Single Origin coffee &
Loose Leaf English Breakfast tea
Organic orange juice
Harcourt apple juice

BEVERAGES (ON CONSUMPTION)

–
Focusing on the best examples of vintage, varietal, style and region, Cumulus Up offers an extensive range from both the New World and the Old.

Whether you are selecting from a shortlist of our favourites, premium wines for the discerning audience or impressive large-format bottles, we have it covered - our team can assist in selecting range of welcome drinks and nightcaps to bookend perfectly matched wines to your menu selection.

THE SHORTLIST

CHAMPAGNE AND SPARKLING

Vinea Marson	Prosecco, King Valley, Australia	2016	64
Billecart-Salmon Brut	Champagne, Mareuil-sur-Aÿ, France	NV	178
Château Moncontour	Chenin Blanc 'Les Quinze Arpents', Vouvray, France	NV	65
Palmetto	Blanc de Blanc, Barossa Valley, Australia	NV	56
Oakdene	Sparkling Rosé, Geelong, Australia	NV	55
Delamere	Sparkling, Pipers Brook, Tasmania	NV	72

WHITE

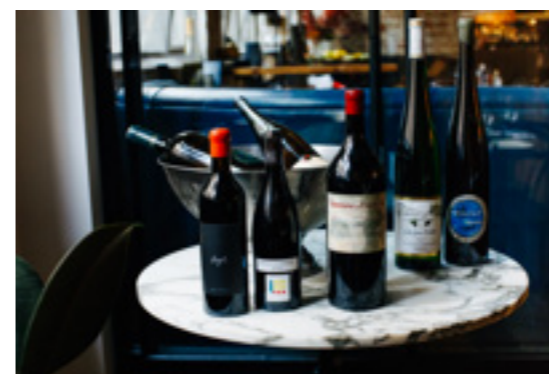
Clos Clare	Riesling, Clare Valley, Australia	2016	75
A. Christman	Riesling, Pfalz, Germany	2015	95
Fontana	Verdejo, 'Mesta' Castilla y León, Spain	2015	44
Airlie Bank	Sauvignon Blanc, Yarra Valley, Australia	2017	56
Craggy Range	Sauvignon Blanc, Martinborough, New Zealand	2017	82
Foxeys Hangout	Pinot Gris, Mornington Peninsula, Australia	2017	66
Journey	Chardonnay, Yarra Valley, Australia	2016	81
Frankland Estate	Chardonnay, Frankland River, Australia	2016	66
Alain Gras	Chardonnay, Saint-Romain, Burgundy, France	2014	122

ROSÉ

Foster e Rocco	Sangiovese Rosé, Heathcote, Australia	2016	62
Les Grés	Côtes de Provence, France	2016	80

RED

Foxeys Hangout	Pinot Noir, 'Red Fox', Mornington Peninsula, Australia	2017	66
Giant Steps	Pinot Noir, Yarra Valley, Australia	2017	76
R. Hall	Pinot Noir 'Harriets', Yarra Valley, Australia	2015	91
Alain Gras	Pinot Noir, Saint-Romain, Burgundy, France	2013	110
Massolino	Nebbiolo, Langhe, Italy	2015	125
Kennedy	Shiraz, Heathcote, Australia	2017	47
Aramis	Shiraz, Barossa Valley, Australia	2015	72
Kaesler	Shiraz 'Reach for the Sky', Barossa Valley, Australia	2015	98
Tahbilk	Cabernet Sauvignon, Nagambie Lakes, Australia	2010	70
Voyager	Cabernet Sauvignon Merlot, Margaret River, Australia	2015	58



THE PREMIUM SELECTION

CHAMPAGNE AND SPARKLING

Laherte Freres	Champagne, 'Ultradition' Extra Brut, France	NV	155
Stefan Lubiana	'Reserve', Derwent Valley, Australia	NV	98
Philipponnat	Champagne, 'Reserve' Brut, France	2005	300

WHITE

A. Christmann	Riesling, Pfalz, Germany	2015	95
Goisot	Sauvignon Blanc, 'Exogyra Virgula', Burgundy, France	2015	98
Roches Neuves	Chenin Blanc 'L'Insolite', Loire Valley, France	2015	150
Clos Mogador	Grenache Blanc blend, Priorat, Spain	2012	180
Yeringberg	Chardonnay, Yarra Valley, Australia	2011	160
Alain Gras	Chardonnay, Saint-Romain, Burgundy, France	2014	122
Hubert Lamy	Chardonnay 1er Cru, Saint-Aubin, France	2008	190

RED

Curly Flat	Pinot Noir, Macedon Ranges, Australia	2014	130
Taupenot-Merme	Pinot Noir, Chambolle-Musigny, Burgundy, France	2014	258
Rockford	Shiraz 'Basket Press', Barossa Valley, Australia	2014	195
Mont-Redon	Chateauneuf-du-Pape, Rhone Valley, France	2007	185
Château le Puy	Merlot Blend, 'Emilien', Bordeaux, France	2012	180
Pio Cesare	Nebbiolo, 'Il Bricco', Barbaresco, Italy	2009	300
Massolino	Nebbiolo, Langhe, Italy	2015	125
Clos Mogador	Grenache Carignan Syrah, Priorat, Spain	2006	240

*Please speak to our team regarding an incredible range of rare or large format selections
All beverage selections are subject to vintage changes and availability without notice*