

**PRIVATE
DINING &
EVENTS AT
CUMULUS UP.**

CUMULUS UP.





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.

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, floor to ceiling glass doors framed by sheer linen curtains, 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 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 the house favourites.

—

Spiced chickpeas
Raw fish, ginger & cipollini
Crudites, quark & herb oil
Padron peppers & Pedro Ximenez vinegar

Charcuterie
Duck waffle, foie gras & prune
Black barley, macadamia, mint & shanklish

Slow roast lamb shoulder

- served with

Roast potatoes, horseradish & marjoram
Mixed leaf, white balsamic & black pepper

Baked meringue, mango & coconut sorbet

PREMIUM BANQUET 120 PER PERSON

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

—

Sydney Rock oyster
School prawns & paprika salt
Padron peppers & red mojo
Heirloom tomatoes, anchovy & basil

Duck waffle, foie gras & prune
Beef bresaola, culatta & saucisson

Ricotta gnocchi, summer squash & pinenuts
Peas, cucumber, mint & galotyri cheese

O'Connor rib eye

- served with condiments

Mixed leaf, white balsamic & black pepper
Fries

Valrhona chocolate & hazelnut slice, coffee cream

Madeleine filled with lemon curd

APPETISERS ON ARRIVAL 15 PER PERSON

Please select three

—

Crushed pea & goat's curd tart
Cucumber, quark & sesame
Tempura mussel & saffron aioli
Chicken croquette, aioli
Fig & mozzarella crisp

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

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

—

Moonlight Flat oyster
5 per person

Cheese course
15 per person

Madeleine filled with lemon curd
4 per person

House made petit fours
4.5 per person

We are dedicated to accommodating all dietary requirements and allergies.

All menu selections are subject to seasonality and variation 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.
A wonderful way to enjoy the full Cumulus Up experience.*

–
Spiced chickpeas
Raw fish, ginger & cipollini
Crudites, quark & herb oil
Padron peppers & Pedro Ximenez vinegar

Charcuterie
Duck waffle, foie gras & prune
Black barley, macadamia, mint & shanklish

Slow roast lamb shoulder
– served with
Roast potatoes, horseradish & marjoram
Mixed leaf, white balsamic & black pepper

Baked meringue, mango & coconut sorbet

EXPRESS 3 COURSE MENU 75 PER PERSON

*Available Monday to Friday
Choice of one dish per course, pre-selected by you.*

–
Entrée
Tuna, crushed pea & goat's curd
or
Poached chicken, pinenut & fennel salad

Main course
Served individually with seasonal sides
Ocean trout, leek & sea herbs
or
Served individually with seasonal sides
Grass fed beef, green sauce & radish
or
Served sharing style
Slow roast shoulder of lamb

Dessert
Valrhona chocolate & hazelnut, coffee cream

Alternate service supplementary fee
10 per person, per course

2 course Express Menu available
65 per person

APPETISERS ON ARRIVAL 15 PER PERSON

Please select three

–
Crushed pea & goat's curd tart
Cucumber, quark & sesame
Tempura mussel & saffron aioli
Chicken croquette, aioli
Fig & mozzarella crisp

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

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

–
Moonlight Flat oyster
5 per person

Cheese course
15 per person

Madeleine filled with lemon curd
4 per person

House made petit fours
4.5 per person

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

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 styles of menu below.



ROVING BREAKFAST 45 PER PERSON

–
Smoked ocean trout, buckwheat waffle,
chopped egg & crème fraîche

Bacon bap, gentleman's relish

Bircher muesli, seasonal fruit

SHARE STYLE BREAKFAST 55 PER PERSON

–
Bacon bap, gentleman's relish

Smoked ocean trout, buckwheat waffle,
chopped egg & crème fraîche

House made crumpets, whipped ricotta
& Rooftop honey

Bircher muesli, seasonal fruit

2 COURSE PLATED BREAKFAST 65 PER PERSON

FIRST COURSE

Served sharing style

Vanilla bean yoghurt, blood plum & almond

House made crumpets, whipped ricotta
& Rooftop honey

SECOND COURSE

Served alternately

Please select 2 options

Shakshouka – baked eggs with roasted peppers
& shanklish

Baker Bleu country loaf, tomato, galotyri cheese
& basil

Smoked ocean trout, buckwheat waffle,
chopped egg & crème fraîche

Bacon bap, gentleman's relish

ADDITIONAL ITEMS TO ENHANCE YOUR EXPERIENCE

–
A selection of freshly baked pastries
5 per person

Bircher muesli to share
5 per person

Madeleine filled with lemon curd
4 per person

–
Glowing Green Juice by Market Juice
Add a green juice to be served alongside our breakfast
beverage selection for the duration of your event
8 per person

Bloody Mary on arrival
12 per person

All breakfast menus are inclusive of

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

*We are dedicated to accommodating all dietary requirements.
Sample menus are subject to seasonal change and variation without notice.*

BEVERAGES (ON CONSUMPTION)

Focusing on the best examples of vintage, varietal, style and region, Cumulus Up offers an extensive range of wines 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.



ON CONSUMPTION (THE SHORT LIST)

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CHAMPAGNE AND SPARKLING				
Amanti	'Extra Dry' Prosecco, Veneto, Italy	NV	57	
Delamere	Sparkling, Pipers Brook, Tasmania	NV	85	
Stefano Lubiana	'Reserve' Sparkling, Derwent Valley, Tasmania	NV	98	
Fluteau	Blanc de Noirs Brut, Gyé-sur-Seine, Champagne, France	NV	148	
Pierre Gimonnet	Blanc de Blancs 'Cuis' 1er Cru, Champagne, France	NV	179	
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WHITE				
Hillside	Riesling, Clare Valley, South Australia	2018	58	
Clos Clare	Riesling, Watervale, Clare Valley, South Australia	2019	84	
The Pass	Sauvignon Blanc, Marlborough, New Zealand	2019	55	
Ata Rangit	'Raranga' Sauvignon Blanc, Marlborough, New Zealand	2018	81	
Cantina Tollo	'Rocca Ventosa' Pinot Grigio, Abruzzo, Italy	2018	44	
Foxey's Hangout	Pinot Gris, Mornington Peninsula, Victoria	2018	71	
Yarra Peaks	'Limited Release' Chardonnay, Yarra Valley, Victoria	2018	72	
Shadowfax	Chardonnay, Macedon Ranges, Victoria	2018	80	
Dog Point	Chardonnay, Marlborough, New Zealand	2017	98	
Besson	Chardonnay, Chablis, Burgundy, France	2017	99	
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ROSÉ				
Mount Trio	Rosé, Great Southern, Western Australia	2018	55	
Saint Andre de Figuiere	Rosé, Côtes de Provence, France	2018	67	
Gavoty	'Grande Classique' Rosé, Côtes de Provence, France	2018	95	
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RED				
Bellvale	Pinot Noir, Gippsland, Victoria	2018	59	
Curly Flat	'Lyra' Pinot Noir, Macedon Ranges, Victoria	2018	78	
Eventide	Pinot Noir, Mornington Peninsula, Victoria	2018	89	
Prophets Rock	Pinot Noir, Central Otago, New Zealand	2018	96	
Devevey	Pinot Noir, Rully, Burgundy, France	2013	114	
Shady Lane	Shiraz, Grampians, Victoria	2017	65	
Demi by Syrahmi	Shiraz, Heathcote, Victoria	2018	78	
Kaesler	Shiraz, Barossa Valley, South Australia	2016	98	
Qaramy	'Finca' Malbec blend, Uco Valley, Mendoza, Argentina	2016	84	
Voyager Estate	Cabernet Merlot, Margaret River, Western Australia	2016	66	
Tahbilk	Cabernet Sauvignon, Nagambie Lakes, Victoria	2012	84	

THE PREMIUM SELECTION

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CHAMPAGNE				
Gembrook Hill	Blanc de Blancs, Yarra Valley, Victoria	2012	130	
Pierre Gimonnet	Blanc de Blancs 'Cuis' 1er Cru, Champagne, France	NV	179	
Louis Roederer	'Brut Premier', Champagne, France	NV	185	
Ulysse Collin	'Les Maillions' Extra Brut, Champagne, France	2011	320	
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WHITE				
Grosset	'Polish Hill' Riesling, Clare Valley, South Australia	2018	140	
Keller	'Von der Fels' Trocken Riesling, Rheinhessen, Germany	2018	165	
Goisot	'Exogyra Virgula' Sauvignon Blanc Burgundy, France	2017	115	
Bindi	'Kosta's Rind' Chardonnay, Macedon Ranges, Victoria	2018	152	
Tolpuddle	Chardonnay, Coal River Valley, Tasmania	2017	170	
By Farr	Chardonnay, Geelong, Victoria	2018	200	
Besson	Chardonnay, Chablis, Burgundy, France	2017	99	
Besson	'Vaudesir' Grand Cru Chardonnay, Chablis, Burgundy, France	2014	195	
Alain Gras	Chardonnay, Auxey-Duresses, Burgundy, France	2014	145	
Matrot	Chardonnay, Meursault, Burgundy, France	2015	279	
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RED				
Curly Flat	Pinot Noir, Macedon Ranges, Victoria	2015	144	
Bindi	'Original Vineyard' Pinot Noir, Macedon Ranges, Victoria	2018	194	
Alain Gras	'Vieilles Vignes' Pinot Noir, Auxey-Duresses, Burgundy, France	2013	128	
Benjamin Leroux	Pinot Noir, Volnay, Burgundy, France	2015	250	
Devevey	Pinot Noir, Rully, Burgundy, France	2016	144	
Massolino	Nebbiolo, Langhe, Piedmont, Italy	2016	125	
Marli Russell	'RP2' Grenache blend, Yarra Valley, Victoria	2016	128	
Frankland Estate	'Isolation Ridge' Shiraz, Frankland River, Western Australia	2017	102	
Jim Barry	'McRae Wood' Shiraz, Clare Valley, South Australia	2012	165	
Rockford	'Basket Press' Shiraz, Barossa Valley, South Australia	2016	200	
Rockford	'Home Block' 1500ml Cabernet Sauvignon, Barossa Valley, SA	2013	310	
Grands Maréchaux	Merlot blend, Côtes de Blaye, Bordeaux, France	2015	114	
Château Labégorce	Cabernet blend, Margaux, Bordeaux	2015	220	

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Our cellar list is comprised of a carefully selected rare vintage release wines and is subject to availability. In some cases, availability may be limited to small volumes. Please ask us for further information.

Beverage selections are subject to vintage changes and availability.

MINIMUM SPENDS

All exclusive events and private dining in the Wine Room attracts a minimum spend requirement.

These requirements are subject to change during peak periods. Please contact us for a personalised quote.

10% surcharge applies to all events on Sundays and Public Holidays.

ENQUIRIES

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