
TRUESOUTH



True South

Located in the picturesque Bayside suburb of Black Rock

True South is 20kms South East from Melbourne's CBD.

This highly acclaimed event venue offers stunnings views of Port Phillip Bay with a modern Argentinian menu.

The three exclusive function spaces cater to groups of different sizes
- The Bay View Room
- The Dining Room
- The Terrace (ground floor)

The packages offered can be fully customised to suit your event requirements.

Click here to see a walk-through of our Bay View room.

For bookings and enquiries please contact our Function Manager.
P | 0477 553 922
E | functions@jbshospitality.com.au

Please note that menu items are subject to change due to seasonal availability and supply. Where required, a suitable alternative will be offered.

Suppliers

Ask your function coordinator for an extensive list of reccomended suppliers.

The Bay View Room

Located upstairs, The Bay View Room is the ideal location for your next function.

Offering stunning views of Port Phillip Bay, sunsets and the coastline this space offers a relaxed setting for a birthday or celebration.

The exposed ceiling, industrial style finishes, large balcony and stunning views with floor to ceiling windows makes this room so remarkable.

Features

- Private Bar
- Private Balcony with sea views
- Polished concrete floor
- Space for a band or DJ

Room Inclusions

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" plasma screen
- Music connectivity from device to speakers
- Fairy light feature wall (photo wall feature)

THEATRE	U-SHAPE	CLASSROOM	COCKTAIL	CABERET	SEATED
120	25	40	180	45	100





The Dining Room

Private dining room located on ground floor.

Taking up the entire back section of the restaurant, the Dining Room is a multifaceted space, ideal for group dining and cocktail parties.

It boasts a private bar, kitchen views and wrap around glass windows, providing noise protection, without taking away from the atmosphere.

Features

- Private Bar
- Choice of music (enclosed space)
- Room set up as requested
- Separate entrance available

THEATRE	CLASSROOM	COCKTAIL	SEATED	BOARDROOM
20	12	40	30	14

The Terrace

The indoor - outdoor space is in the heart of the action. Situated between the Beach Road footpath and the restaurant, The Terrace is in a prime location for atmosphere.

The space is adequately sheltered from the elements to provide your guests comfort while still amongst the hustle and bustle of the restaurant.

Enjoy drinks and canapes, private access to the bar and sunset views from The Terrace.

Features

- Private bar
- Bay views
- Private wait staff

COCKTAIL

20 - 30

Right wing - Max 20
Left wing - Max 30



Seated Function Packages

Package 1 - $67pp
- 2 courses to share
- Select 2 entrees
- Select 2 mains
- Select 1 side

Package 2 - $79pp
- 3 courses to share
- Select 2 entrees
- Select 2 mains
- Select 1 side
- Select 1 dessert

Entrees

Muslitos De Pollo
Grilled chicken thigh with quinoa, pomegranate and pistachio salad (lg)

Calamares Fritos
Fried salt & pepper calamari, lemon, aioli, rocket

Pila de Vegetales
Roasted vegetables, quinoa, spiced pistachios, smoked yoghurt (lg, v, veo, n)

Bocaditos De Pollo
Pulled chicken sliders, iceberg lettuce, herb mayo

Chorizo Criollo
Spicy pork & beef sausage, roasted red peppers, chimichurri (lg, ld)

Tuna Tiradito
Raw Yellow Fin, Aji Amarillo & passionfruit leche de tigre, mango, sea herbs, nori, Yarra valley caviar

Ensada de Arroz y Frijoles
White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic prawns (lg, ld, veo)

Mains

Pollo a la Parilla
half grilled chicken, confit garlic, lemon & chilli dressing, charred carrot & spring onion (lgo, ld)

El Pargo Asado
Pan roasted Humpty Doo barramundi fillets, salsa criolla & grilled lettuce

Estofado De Cordero
Lamb shoulder with chimichurri and jus (lg, ld)

Noquis De Patata
Ricotta & potato gnocchi, napolitana sauce, reggiano, basil (v)

Carrilleras Guisadas
Flinders Island braised beef cheeks with potato mash, yucatan onion, jus

Sides

Papas Bravas
Fried potatoes, paprika, bravas sauce (v)

Fritas
Hot chips, smokey tomato aioli (v, veo)

Broccolini a la Parrilla
Grilled broccolini, parmesan, crispy capers (v)

Ensalada Mixta
Mixed leaves salad, lemon vinaigrette, radish, pickled shallots, almonds (v, lg, ld, n)

Desserts

Churros
Spanish doughnuts, dulce de leche, sauce

Tarta de Merengue de Limón - (min 30pp)
Lemon meringue tart

Mousse De Chocolate
Chocolate mousse, fresh berries (lg)

Alfajores
Traditional Argentinian shortcrust biscuit, dulce de leche icecream, chocolate, gold leaf

Cocktail Packages

Cocktail Package 1 - $45pp
- 2.5 hour food service
- 6 pieces per person - 3 canape selections
- 1 grazing selection - 1 piece per person

Cocktail Package 2 - $56pp
- 2.5 hour food service
- 8 pieces per person - 4 canape selections
- 2 grazing selection - 2 pieces per person

Cocktail Package 3 - $66pp
- 3 hour food service
- 10 pieces per person - 5 canape selections
- 3 grazing selection - 3 pieces per person

Canape Selections

Nachos Con Guacamole Y Salmon
Corn chip, avocado, smoked salmon, criollo salsa (lg, ld, vo)

Seleccion De Sushi
Selection of California roll

Arancini De Hongos
Mushroom arancini, garlic aioli (v)

Pastelles Surtidos
Beef & gravy mini pies

Croquetas
Jalapeño & mozzarella croquettes, aioli

Brochetita De Pollo
Chicken skewers, chimichurri (lg, ld)

Chipa
Mini cheese rolls, baked mozzarella & arrowroot cheese puffs (lg, v)

Tostada De Kingfish
Raw kingfish, miso mayo, coriander, crisp tortillas

Bruschetta
Tomato and bocconcini bruschetta (v)

Ceviche De Atun
Citrus cured tuna, avocado mousse, served on a spoon (lg, ld)

Ceviche De Palmito
Palm heart ceviche, avocado, lime & sesame (ve)

Quiche
Pumpkin, leek & feta (v)

Rollos De Salchicha
Pork & beef sausage rolls, tomato relish

Rollos De Verduras
Veggie rolls, moroccan spiced vegetables, chickpea, feta, tomato relish (v)

Carne Rara
Rare chargrilled beef striploin, chimichurri (lg)

Grazing

Pescado Con Papas Fritas
Beer battered fish, shoestring fries, lemon (ld)

Calamares fritos
Crispy fried calamari, rocket, lemon aioli

Bocaditos De Pollo
Pulled chicken sliders, iceberg & herb mayo

Noquis De Patata
Ricotta & potato gnocchi, napolitana sauce, reggiano, basil (v)

Ensada de Arroz y Frijoles
White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic prawns (lg, ld, veo)

Empanada De Carne
Mini traditional beef pastie (v and ve options upon request)

Carrilleras Guisadas
Flinders Island braised beef cheeks with potato mash, yucatan onions, jus

Desserts

Tarta de Merengue de Limón
Lemon Meringue Tart

Churros
Spanish doughnuts, sauce

Mousse De Chocolate
Chocolate mousse, fresh berries (lg)

Alfajores
Traditional Argentinian shortcrust biscuit, dulce de leche icecream, chocolate, gold leaf



Beverage Options

Bar Tab
Set a dollar limit, when the limit is reached you can decide whether to increase the TAB or convert to a cash bar. Spirits can be decided to be included or not.

Standard Beverage Package
- House Red Wine
- House White Wine
- Sparkling
- Tap Beer
- Soft drink and juice

3 hours - $60pp
4 hours - 70pp
5 hours - $80pp
Add Basic Spirits - $25pp

Premium Beverage Package
- Premium Red Wine
- Premium White Wine
- Sparkling
- Bottled Beer
- Tap Beer
- Cider
- Soft drink and juice

3 hours - $70pp
4 hours - $80pp
5 hours - $90pp
Add Basic Spirits - $25pp

Additional Extras
Add a filtered coffee and tea station for $75

Platters To Get You Started



Antipasto $150

San Danielle Prosciutto, calabrese & sopressa
salami, mortadella, smoked ham,
fior di latte, marinated olives,
grissini & focaccia



Victorian Cheeses $150

regional pick, cheddar, brie & blue,
chutney, grapes, quince paste, lavosh,
grilled sourdough

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