

**PANTRY**  
GLEN IRIS

106 Glen Iris Road, Glen Iris 3146

***TOO GOOD TALKER***

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## GLEN IRIS

Located in the leafy suburbs of Glen Iris, this one-of-a-kind co-branded venue offers itself as the ideal destination for any occasion.

By day, Pantry Glen Iris is available for groups of all sizes to dine on our à la cart menu or discover our range of premium canape options for the ideal exclusive cocktail event.

At nightfall, the venue transforms. Using an innovative façade and rotating sign, Pantry Glen Iris becomes Too Good Talker - a vibrant bar/restaurant, open 'til late. Available for large group bookings, private dining and exclusive events, discover our cocktail and sit-down food and beverage packages perfect for your next event.

# *TOO GOOD TALKER*



# Canapes

Our canape menu is perfect for your next stand up event. All our canape items, both hot & cold, focus on bringing the best, fresh ingredients to life through small bursts of flavour.

*Day and Evening Events*

Package	Included Menu Items	Price
<i>Standard</i>	2 x cold canapes, 2 x hot canapes & 1 x 'substantial bite'	40.0 PP
<i>Special</i>	2 x cold canapes, 3 x hot canapes & 1 x 'substantial bite'	45.0 PP
<i>Deluxe</i>	2 x cold canapes, 3 x hot canapes & 2 x 'substantial bites'	50.0 PP

## Cold

Freshly shucked oysters  
natural or nam jim. (GF, DF)

Kingfish tartare  
coconut, sriracha, lime. (GF, DF)

Pastrami crisp bread  
dill pickle salsa, mustard, crisp bread. (DF)

Mortadella & herbed ricotta  
tomato relish, potato bun.

House Bruschetta  
tomato, fior di latte, basil, roast garlic  
balsamic on fried bread. (VG)

Prawn Roll  
prawn, avocado, herb lemon mayo, soft bun.  
(DF)

## Sweet Bites

Inglewood tiramisu waffles  
choc waffle, espresso mascarpone, cocoa  
powder

Strawberry and cream mini jam scrolls  
Assorted mini doughnuts (N)

## Hot

Falafel & pumpkin hummus  
smokey dukkah. (VG, N, GF, DF)

Smoked salmon on hashbrown  
sour cream and chives. (GF)

Yellow spiced chicken skewers  
tahini yoghurt, herbs and lemon. (GF)

House pork and fennel sausage rolls  
tomato relish. (DF)

Cauliflower & Haloumi fritters  
chermoula mayo. (V)

Beef brisket croquettes  
herb lemon mayo.

## Additional:

Freshly shucked  
oysters on arrival 5.5/oyster

## Substantial

Mini beef burger  
lettuce, house burger sauce, smoked cheddar  
on milk bun.

Crumbed fish sliders  
lettuce and house tartare sauce. (DF)

Red roasted mushroom slider  
beetroot hummus, vegan fetta, rocket. (VG, DF)

Herb crumbed eggplant Bao  
Japanese style slaw. (V)

Poached chicken Bao  
edamame, avocado, soy ginger. (DF)

Pulled pork Bao  
apple and kimchi slaw. (DF)

N - CONTAINS NUTS | DF - DAIRY FREE  
GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION  
V - VEGAN | VO - VEGAN OPTION  
VG - VEGETARIAN | VGO - VEGETARIAN OPTION

# Share, Taste, Enjoy.

Our talented kitchen team have designed the perfect Asian freestyle share menu, the ideal social and relaxed dining experience. TGT's Freestyle & TGT's Finest both offer beautiful selections to impress your guests and take them on a journey, trying a range of unique dishes bursting with flavour and a story.

Evening events only | Minimum 10 guests

## Talker's Freestyle 65.0pp

EDAMAME (V, VG, GF)  
with sea salt, spicy shichimi

POPCORN CHICKEN  
with mala mayo

PRAWN DUMPLINGS  
with soy ginger sauce

Entree

BEEF RENDANG  
slow braised brisket, coconut, kaffir lime,  
chilli, coriander

CAULIFLOWER CURRY (V, VG, GF)  
yellow curry, pumpkin, coconut,  
curry leaf

Main

ROTI (N, V, VG)  
with peanut satay sauce

STEAMED RICE (V, VG, GF)

Side

BANANA FRITTERS (VG)  
with Thai milk tea ice cream

Dessert

N - CONTAINS NUTS

GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION

V - VEGAN | VO - VEGAN OPTION

VG - VEGETARIAN | VGO - VEGETARIAN OPTION

Dietary requirements can be accommodated.





Talker's Finest 85.0pp

EDAMAME (V, VG, GF)  
with sea salt, spicy shichimi

KINGFISH TARTARE (GF)  
with crisp

POPCORN CHICKEN  
with mala mayo

BEEF BRISKET BAO  
with pickled onion, carrot, lettuce, sticky  
glaze

*Entree*

ROTI (N, V, VG)  
with peanut satay sauce

STEAMED RICE (V, VG, GF)

*Side*

BANANA FRITTERS (VG)  
with Thai milk tea ice cream

MANGO STICKY RICE (VG, N, GF)  
peanut, desiccated coconut, coconut  
sauce

*Dessert*

BEEF RENDANG  
slow braised brisket, coconut, kaffir lime,  
chilli, coriander

CRISPY BARRAMUNDI CANH CUA  
SAUCE (GFO)  
Asian herb salad

CAULIFLOWER CURRY (V, VG, GF)  
yellow curry, pumpkin, coconut,  
curry leaf

*Main*

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V - VEGAN | VO - VEGAN OPTION  
VG - VEGETARIAN | VGO - VEGETARIAN OPTION

**Additional:**

Freshly shucked  
oysters on arrival 5.5/oyster

# Beverage Packages

Enjoy a selection of beverages perfect for any occasion, our team has selected a range of premium beer and wine sure to impress your guests and elevate your next event.

## STANDARD PACKAGE

2 HOURS	3 HOURS	4 HOURS
43.0 PP	65.0 PP	77.0 PP

Carlton Draught  
Melbourne, Victoria

Balter XPA  
New South Wales

Stone & Wood Pacific Ale  
Byron Bay, New South Wales

*Tap Beer*

Gancia Prosecco DOC  
Veneto, Italy

Hahndorf Hill Gruner Veltliner  
Adelaide Hills, Australia, 2020

Fairbank Rose  
Werribee, Australia 2021

Tellurian Redline Shiraz  
Heathcote, Australia, 2020

*Wine*



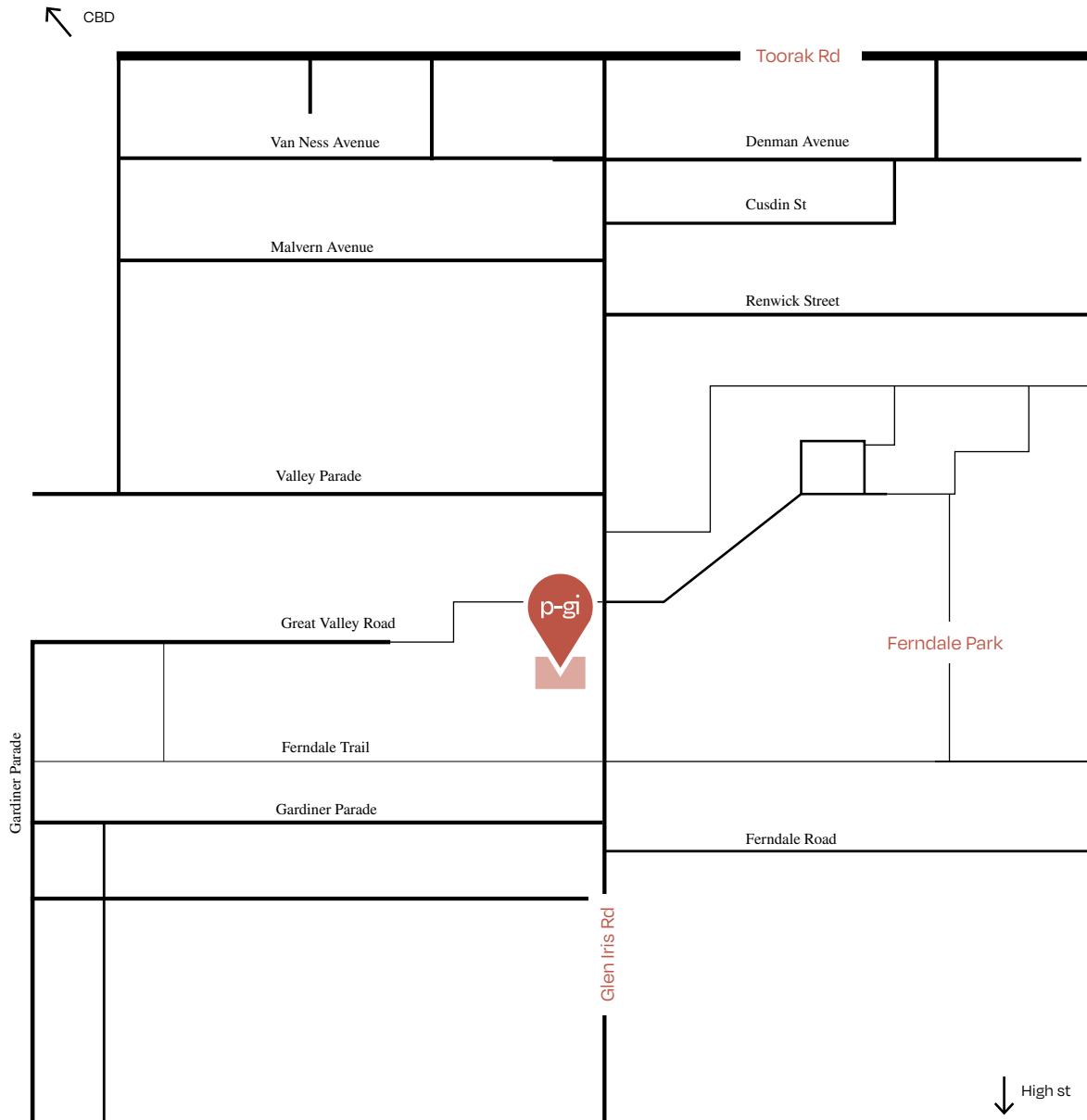
PREMIUM PACKAGE

2 HOURS	3 HOURS	4 HOURS
63.0 PP	75.0 PP	97.0 PP
<p>Carlton Draught Melbourne, Victoria</p> <p>Stone &amp; Wood Pacific Ale Byron Bay, NSW</p> <p>Balter XPA New South Wales</p> <p>Colonial Brewing Bertie Cider 4.6%</p> <p>Corona Extra 4.5%</p> <p>Moondog Fizzer Seltzer 4.0%</p> <p>Two Boys Pale Ale 4.5%</p> <p>Mitchelton Brut Nagambie, Australia</p> <p>P. Laroche Petit Chablis Chardonnay Burgundy, France, 2020</p> <p>Bannockburn Sauvignon Blanc Geelong, Australia, 2021</p> <p>Hahndorf Hill Grüner Veltiner Macendon Ranges, Australia, 2021</p> <p>Mesh Riesling Eden Valley, Australia, 2021</p> <p>La Guardiense Sannio Doc Fiano Campania, Italy, 2021</p>	<p><i>Tap Beer</i></p> <p><i>Packaged</i></p> <p><i>Sparkling</i></p> <p><i>White*</i></p>	<p>Fairbank Rose Werribee, Australia, 2021</p> <p>Maison Aix Rose Provence, France, 2020.</p> <p>Tellurian Redline Shiraz Heathcote, Australia, 2020</p> <p>Piron Beaujolais-Village Beaujolais, France, 2020</p> <p>Mooroduc Devils Bend Pinot Noir Mornington Peninsula, Australia, 2019</p> <p>Chaffey Bros Pax Aeterna Grenache Barossa Valley, Australia, 2019</p> <p><i>Rose</i></p> <p><i>Red*</i></p> <p><i>Additional</i></p> <p><b>Basic Spirits</b> a selection of house spirits added to the package for an additional \$15.00 pp.</p> <p>Extend your beverage package \$15.00 pp for every half hour after the finish time of the package.</p>

Beverages on Consumption

A bar tab can be arranged prior to your event if you do not wish for a beverage package.

FUNCTIONS by p-gi - TGT



Interested in our function space?  
Make an enquiry.  
→

email: [functions@onlyhospitalitygroup.com.au](mailto:functions@onlyhospitalitygroup.com.au)  
phone: 0417 338 139  
website: [pantrygleniris.com.au](http://pantrygleniris.com.au)  
[toogoodtalker.com.au](http://toogoodtalker.com.au)

# Terms and Conditions

## PRICING

All quotes on food and beverage include GST

## MINIMUM SPENDS

Minimum spends apply for exclusive use of our space.

Check with your functions representative for minimum spends applicable to your selected date.

## DEPOSIT

20% deposit is due on booking confirmation, with balance paid 7 days prior to your event. Payment can be made via bank transfer or credit card. Please note credit card surcharges apply.

## FINAL PAYMENT

The total invoice will be required to be paid 7 days prior to the event. Any additional charges / costs from your event will need to be finalised prior to the conclusion of the event.

## NUMBER OF GUESTS

We require confirmation of final numbers 14 days prior to your event. This will be the minimum number of guests to be charged for on the day, regardless of any no shows. We also understand that there are last minute changes and special requests. Please contact us directly to discuss any changes to your reservation: [functions@onlyhospitalitygroup.com.au](mailto:functions@onlyhospitalitygroup.com.au)

## FOOD AND DRINK MENUS

All food and drink menus stated are considered sample menus and may be subject to change. We will be in contact once Food & Drink menus are finalised for your event for you to then choose from. Drinks options are subject to supply or availability.

## MENU SELECTIONS AND DIETARY REQUIREMENTS

Final food and beverage menu choice will need to be made 21 days prior to the event. Any dietary requirements are to be confirmed 14 days prior to your event. We will endeavour to accommodate dietary requirements without altering the chosen menu and will work with you to find the best outcome for your guests.

**p-gi**

pantrygleniris.com.au  
@pantrygleniris

**TGT**

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