

A PLACE
TO
EAT
DRINK
& MEET



ORLO.





WELCOME TO ORLO,
COLLINGWOOD'S NEWEST
GEM IN MELBOURNE'S
VIBRANT
DINING SCENE.

Nestled in the heart of Collingwood on Oxford Street,
Orlo stands proudly within the beautifully renovated former Dyason
Cordial Factory



ORLO'S DESIGN THOUGHTFULLY PRESERVES THE FACTORY'S ORIGINAL ARCHITECTURAL FEATURES, SUCH AS ITS HIGH CEILINGS AND EXPOSED BRICKWORK, WHILE SEAMLESSLY INTEGRATING MODERN DESIGN ELEMENTS. THIS BLEND OF HERITAGE AND INNOVATION CREATES A UNIQUE AMBIANCE THAT HONOURS THE BUILDING'S RICH HISTORY AND CELEBRATES ITS EVOLUTION INTO A SOPHISTICATED, MODERN VENUE.

Our restaurant offers a warm and inviting atmosphere where guests can experience exceptional cuisine in a setting that reflects both the charm of Melbourne's industrial past and the sleek sophistication of contemporary design. Whether you're joining us for a casual meal, a special celebration, or a professional event, Orlo promises an unforgettable experience that

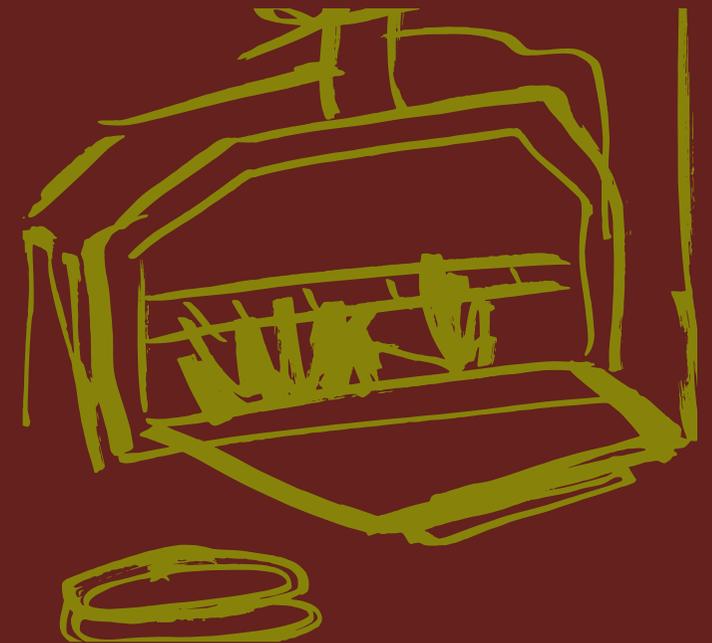






ORLO'S EVENT OFFERING

AT ORLO, WE OFFER A VERSATILE EVENT EXPERIENCE DESIGNED TO MAKE EVERY GATHERING TRULY MEMORABLE. OUR VENUE CAN BE TAILORED TO SUIT YOUR NEEDS, WHETHER YOU CHOOSE TO UTILIZE ONE OF OUR DISTINCT EVENT SPACES OR HIRE THE ENTIRE VENUE FOR A SEAMLESS, INTEGRATED EXPERIENCE.



THE MEZZANINE

THIS INTIMATE, PRIVATE SPACE CAN ACCOMMODATE UP TO 16 GUESTS SEATED AT A SINGLE TABLE. OVERLOOKING THE MAIN ENTRANCE AND WITH LARGE WINDOWS OFFERING VIEWS OF OXFORD STREET, THE MEZZANINE PROVIDES A SERENE AND EXCLUSIVE SETTING FOR FOCUSED DISCUSSIONS OR SMALL GATHERINGS. ITS CONTEMPORARY DESIGN AND ABUNDANT NATURAL LIGHT CREATE A REFINED ATMOSPHERE PERFECT FOR BOTH BUSINESS AND PLEASURE.







THE MAIN DINING ROOM

THE HEART OF ORLO, THIS EXPANSIVE AREA CAN HOST UP TO 60 GUESTS ACROSS FIVE TABLES OR 30 GUESTS AT ONE LONG TABLE. ITS STRIKING FEATURES INCLUDE DARK WOOD DECOR, EXPOSED BRICK WALLS, AND LARGE MIRRORS THAT CREATE A SENSE OF ENDLESS SPACE. THE OPEN KITCHEN PASS ALLOWS GUESTS TO INTERACT WITH OUR CHEFS, ADDING AN ENGAGING ELEMENT TO YOUR DINING EXPERIENCE. THE MAIN DINING ROOM'S SOPHISTICATED AMBIANCE IS IDEAL FOR LARGE CELEBRATIONS OR CORPORATE EVENTS.







THE TERRACE

OUR PREMIER FUNCTION SPACE, THE TERRACE, IS A STANDOUT FEATURE OF ORLO. FULLY ENCLOSED WITH A RETRACTABLE ROOF AND EQUIPPED WITH BOTH HEATING AND COOLING SYSTEMS, IT OFFERS YEAR-ROUND USABILITY. THIS VERSATILE SPACE SEAMLESSLY BLENDS INDOOR AND OUTDOOR ELEMENTS, WITH LUSH GREENERY AND WOODEN BEAMS ADDING A TOUCH OF ELEGANCE AND COMFORT. THE TERRACE IS PERFECT FOR AFTER-DINNER DRINKS, CASUAL GATHERINGS, OR EVENTS THAT BENEFIT FROM A BIT OF OPEN-AIR AMBIANCE. THIS IS AN IDEAL SPACE FOR UP TO 40 GUESTS OVER 2 TABLES OR 26 GUESTS ON 1 TABLE







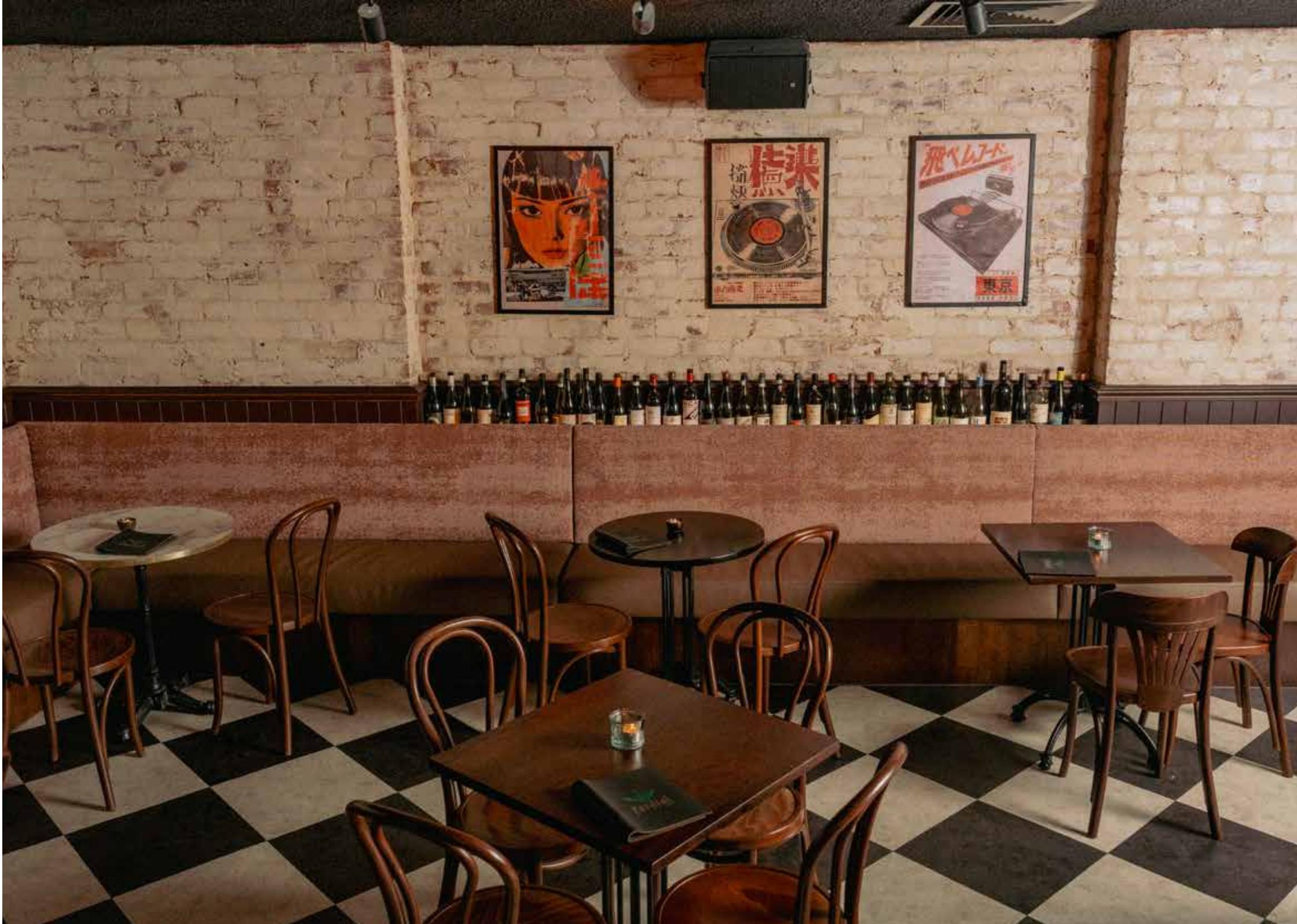
THE CORDIAL CLUB

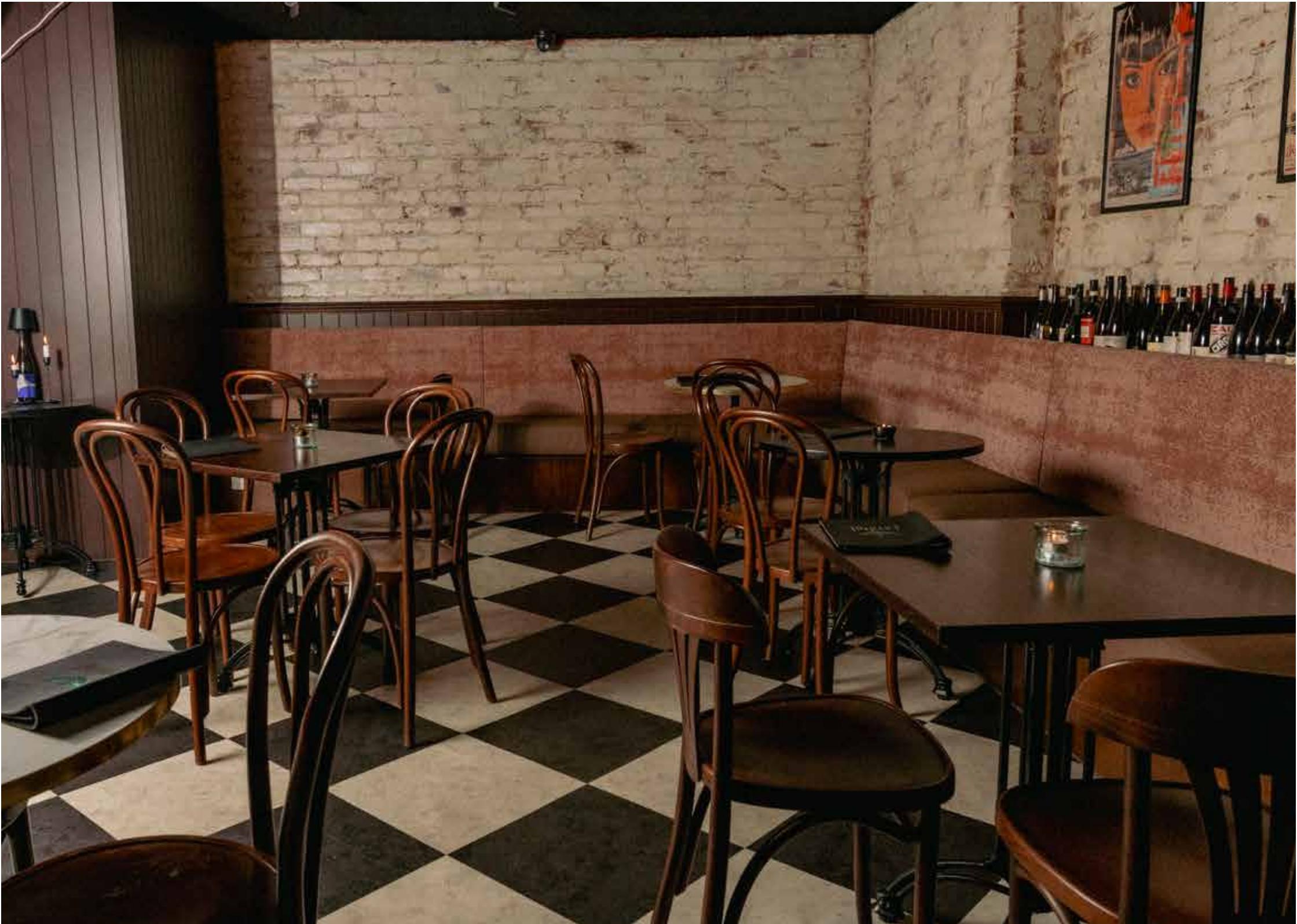
DOWNSTAIRS, THE CORDIAL CLUB EVOKES A SPEAKEASY CHARM, PAYING HOMAGE TO THE BUILDING'S HISTORICAL ROOTS. THIS BASEMENT COCKTAIL BAR FEATURES A DARK, MOODY ATMOSPHERE, CREATING AN IDEAL SETTING FOR SOPHISTICATED COCKTAIL PARTIES AND INTIMATE CELEBRATIONS. ITS UNIQUE CHARACTER AND AMBIANCE MAKE IT A MEMORABLE CHOICE FOR THOSE SEEKING A STYLISH AND EXCLUSIVE VENUE.











FULL VENUE HIRE

ORLO IS AVAILABLE FOR EXCLUSIVE FULL VENUE HIRE, MAKING IT THE IDEAL SETTING FOR WEDDINGS, CORPORATE FUNCTIONS, AND SPECIAL CELEBRATIONS. SHARE YOUR VISION WITH US – WHETHER IT'S AN INTIMATE GATHERING OR A LARGE-SCALE EVENT – AND OUR EXPERIENCED TEAM WILL BRING IT TO LIFE. WE WORK CLOSELY WITH A TRUSTED NETWORK OF EXTERNAL SUPPLIERS AND CAN COORDINATE EVERYTHING FROM STYLING AND ENTERTAINMENT TO AUDIO-VISUAL NEEDS AND FLORAL ARRANGEMENTS. LET US KNOW WHAT YOU'RE DREAMING OF, AND WE'LL TAKE CARE OF THE REST.





ORLO





GROUP DINING MENUS

(MENUS ARE SAMPLE MENUS ONLY AND ARE SUBJECT TO CHANGE)

UNO GROUP DINING \$99pp

GRILLED WARM POTATO FLATBREAD, OREGANO OLIVE OIL
CONFIT TOMATOES, STRACCIATELLA, CAPER LEAVES, DAKOS
SALTED COD CROQUETTE, ATHENIAN TARTARE SAUCE

BURNT ASPARAGUS, SPRING PEAS, FETA, PANGRATTATO
GRILLED BABY CALAMARI, SANTORINI, FAVA, SALMORIGLIO

SKULL ISLAND KING PRAWNS, YIOUVETSI BISQUE, SORREL
O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, CAPONATA
SHOESTRING FRIES, HERB SALT, AIOLI
FARM LEAVES, CHIVES, MUSTARD VINAIGRETTE

GALAKTOBOUREKO, MASTIKA ICE CREAM





DUO GROUP DINING \$120pp

GRILLED WARM POTATO FLATBREAD

- OREGANO OLIVE OIL
- SPANAKOPITA AND HERBS
- SPICY SOUTZOUKAKIA, COMTE

CONFIT TOMATOES, STRACCIATELLA, CAPER LEAVES, DAKOS

SALTED COD CROQUETTE, ATHENIAN TARTARE SAUCE

YELLOWFIN TUNA A LA GRECQUE

BURNT ASPARAGUS, SPRING PEAS, FETA, PANGRATTATO

GRILLED BABY CALAMARI, SANTORINI, FAVA, SALMORIGLIO

GOLDBAND SNAPPER SIDE FILLET, AEGEAN KAKAVIA, PICKLED MUSSELS

O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, CAPONATA

SHOESTRING FRIES, HERB SALT, AIOLI

FARM LEAVES, CHIVES, MUSTARD VINAIGRETTE

GALAKTOBOUREKO, MASTIKA ICE CREAM

BURNT CHOCOLATE CHEESECAKE, COFFEE & DARK CHOCOLATE SAUCE





SET MENU 1 - SHARING ENTREES - ALTERNATE DROP MAINS \$110pp

SHARED ENTRÉE

GRILLED WARM POTATO FLATBREAD, OREGANO OLIVE OIL
CONFIT TOMATOES, STRACCIATELLA, CAPER LEAVES, DAKOS
SALTED COD CROQUETTE, ATHENIAN TARTARE SAUCE

BURNT ASPARAGUS, SPRING PEAS, FETA, PANGRATTATO
GRILLED BABY CALAMARI, SANTORINI, FAVA, SALMORIGLIO

ALTERNATE DROP MAINS

SKULL ISLAND KING PRAWNS, YIOUVETSI BISQUE, SORREL
O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, CAPONATA

SHOESTRING FRIES, HERB SALT, AIOLI
FARM LEAVES, CHIVES, MUSTARD VINAIGRETTE

SHARED DESSERTS

GALAKTOBOUREKO, MASTIKA ICE CREAM





SET MENU 2 - SHARING ENTREES - ALTERNATE DROP MAINS \$135pp

SHARED ENTRÉE

GRILLED WARM POTATO FLATBREAD

- OREGANO OLIVE OIL
- SPANAKOPITA AND HERBS
- SPICY SOUTZOUKAKIA, COMTE

CONFIT TOMATOES, STRACCIATELLA, CAPER LEAVES, DAKOS
SALTED COD CROQUETTE, ATHENIAN TARTARE SAUCE
YELLOWFIN TUNA A LA GRECQUE

BURNT ASPARAGUS, SPRING PEAS, FETA, PANGRATTATO
GRILLED BABY CALAMARI, SANTORINI, FAVA, SALMORIGLIO

ALTERNATE DROP MAINS

GOLDBAND SNAPPER SIDE FILLET, AEGEAN KAKAVIA, PICKLED MUSSELS
O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, CAPONATA

SHOESTRING FRIES, HERB SALT, AIOLI
FARM LEAVES, CHIVES, MUSTARD VINAIGRETTE

DESSERT

GALAKTOBOUREKO, MASTIKA ICE CREAM
BURNT CHOCOLATE CHEESCAKE, COFFEE & DARK CHOCOLATE SAUCE





2021
Bourgogne
PINOT NOIR
TERRES DE FAMILLE
MIS EN BOTTES

LUCIEN

SHIRAZ

COCKTAIL EVENT FOOD OPTIONS

CURRENT CANAPÉ LIST

COLD CANAPÉS

- TUNA TARTARE TARTLETS, GOATS CURD, FENNEL POLLEN
- LOBSTER ROLLS, PICKLED CUCUMBER, BRONZE FENNEL
- BAKED KOULOURI, WHIPPED COD ROE, PICKLED CUCUMBER
- ANCHOVY & SMOKED RICOTTA TOAST
- SOFT CURED OCEAN TROUT & CREME FRAICHE TOAST

HOT CANAPÉS

- ATHENIAN FISH & CHIPS
- WAGYU BEEF SLIDERS
- SALTED COD CROQUETTES, TARTAR SAUCE
- ROASTED DUCK CIGARS, SOUR CHERRY, GRAVIERA
- AMAEBI PRAWNS TEMPURA, SHELLFISH MAYO
- LAMB SKEWERS, TZATZIKI, MINT
- SWORDFISH SKEWERS, PLAKI, SAUCE VIERGE
- BOLOGNESE MINI TARTS, BECHAMEL

Canape package 1: \$55pp includes 6 items.

Canape package 2: \$70pp includes 8 items.

Additional canapes can be added for \$9 per person, per item.

*canape items are subject to seasonal availability and are subject to change

VEGETARIAN CANAPÉS

- GRILLED ASPARAGUS, PEAS AND FETA TARTLETS
- CAULIFLOWER & GORGONZOLA CROQUETTE
- ZUCCHINI FRITTERS, YOGHURT AND MINT
- RED CAPSICUM & GOATS CHEESE TARTS
- GREEK SALAD SKEWERS
- CHICKPEA PANISSE, BLACK GARLIC AIOLI
- OYSTER MUSHROOM SKEWERS, CHILLI MAYO
- SPANAKOPITA MINI ROLLS, FETA & HERBS
- CHERRY TOMATO AND STRACCIATELLA CROSTINI
- MUSHROOM CROQUETTES, AIOLI
- MINI FLATBREAD, SMOKED EGGPLANT & RICOTTA





BEVERAGE PACKAGES AT ORLO

AT ORLO, WE BELIEVE GREAT DRINKS ARE JUST AS IMPORTANT AS GREAT FOOD. OUR ALL-INCLUSIVE BEVERAGE PACKAGE IS DESIGNED TO KEEP YOUR GUESTS' GLASSES FULL OF A CAREFULLY CURATED SELECTION OF WINES, TAP BEERS, AND SOFT DRINKS—NO FUSS, JUST GREAT HOSPITALITY.

2-HOUR BEVERAGE PACKAGE – \$40 PER PERSON

INCLUDES:

- 2024 ALLORA PROSECCO, KING VALLEY, VIC
- 2024 ALLORA BIANCO, KING VALLEY, VIC
- 2024 ALLORA ROSSO, KING VALLEY, VIC
- TAP BEERS
- BASIC SOFT DRINKS AND SPARKLING WATER

2-HOUR BEVERAGE PACKAGE – \$60 PER PERSON

INCLUDES:

- 2021 MARSURET 'MILLESIMATO' PROSECCO ROSÉ DOC, VALDOBBIADENE, IT
- 2024 THE STROKE SAUVIGNON BLANC, KANGAROO ISLAND, SA
- 2024 ALLORA BIANCO, KING VALLEY, VIC
- 2024 CATLOW AND CO ROSE, NEBBIOLO, KING VALLEY, VIC
- 2024 ALLORA ROSSO, KING VALLEY, VIC
- TAP BEERS
- BASIC SOFT DRINKS AND SPARKLING WATER

ADDITIONAL OPTIONS

WE OFFER A RANGE OF OPTIONAL ADD-ONS TO TAILOR THE DRINKS TO YOUR EVENT:

- ADDITIONAL HOUR – \$20 PER PERSON, PER HOUR
- COCKTAIL ON ARRIVAL – \$22 PER PERSON (ONE PER GUEST FROM OUR HOUSE OR CLASSIC COCKTAIL MENU; SPECIALTY COCKTAILS PRICED SEPARATELY)
- BASIC SPIRITS – \$15 PER PERSON, PER HOUR

Whether it's pre-dinner cocktails, a longer celebration, or a whisky nightcap, we're happy to create a drinks experience that suits your style.





FINITO.



ANY ENQUIRIES CONTACT BOOKINGS@ORLO.COM.AU

44 OXFORD STREET, COLLINGWOOD, MELBOURNE.

WWW.ORLO.COM.AU

10% SURCHARGE ON SUNDAY'S

ORLO.