

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.





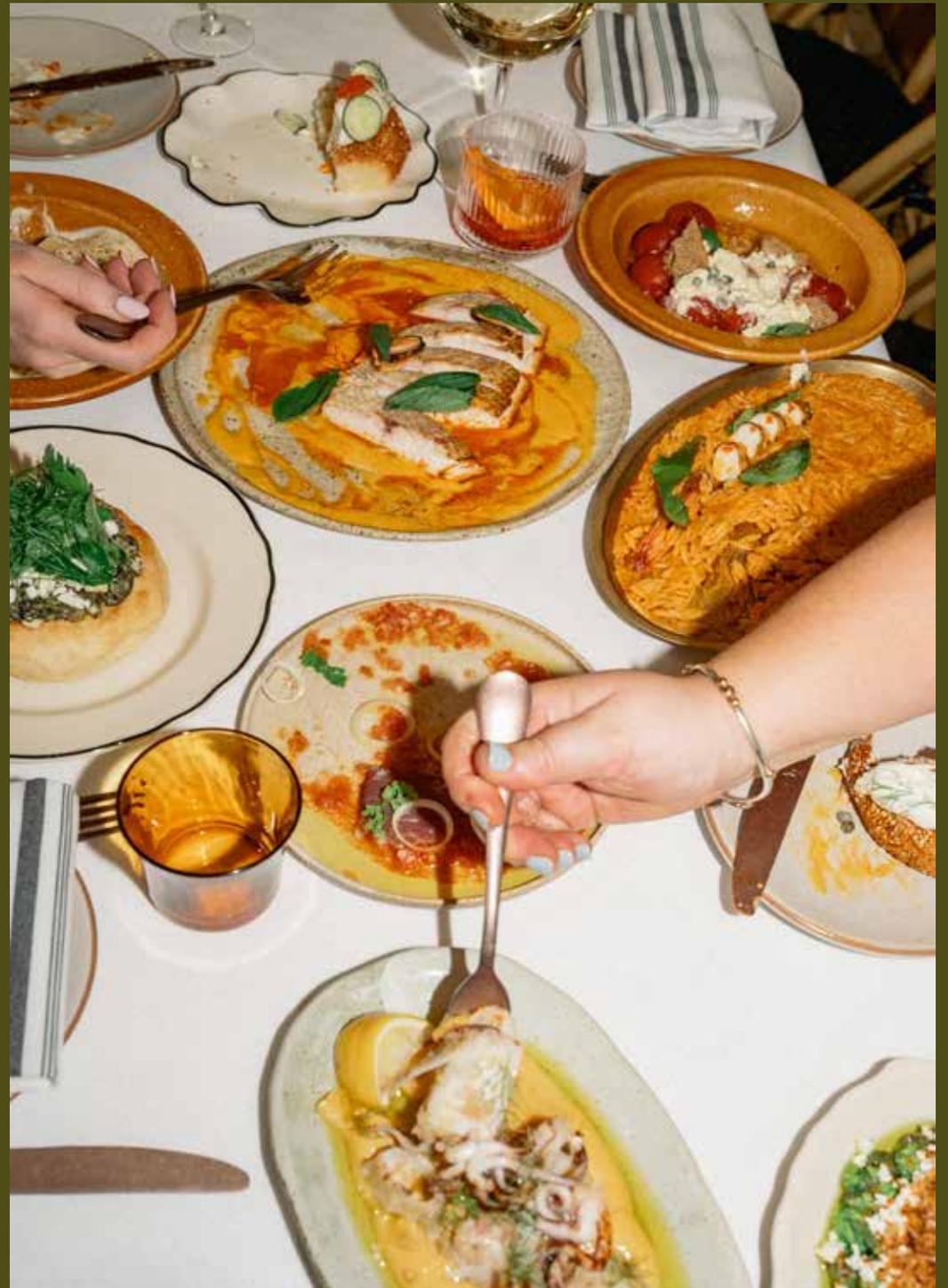


THE MAIN DINING ROOM

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.











LO.
COCKTAILS
SAFFRON SPRITZ
Peach Apricot
and Saffron
MILANO
Liquor, Seltzer
and Tonic
BY NEGONI
Sweet Vermouth
Bitters, Bay Leaf
MET #3

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

HOUSE POTATO BREAD, WILD OREGANO, EVOO
CHILLI OLIVES, YURRITA ANCHOVIES, SUMMER GREENS
BURNT TOMATOES, WHIPPED BARREL AGED FETA, SPANISH ONION

GRILLED BABY CALAMARI, SANTORINI FAVA, SALMORIGLIO
FLASH FRIED PADRON PEPPERS, TYROKAFTERI

GOLDBAND SNAPPER SIDE FILLET, AEGEAN KAKAVIA, PICKLED MUSSELS
O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, RED CAPSICUM
SHOESTRING FRIES, ROSEMARY SALT
ZUCCHINI SALAD, COS LETTUCE, FETA, HERBS

GALAKTOBOUREKO, VANILLA GELATO





DUO GROUP DINING \$120pp

HOUSE POTATO FLATBREAD

- WILD OREGANO, OLIVE OIL
- SPANAKOPITA & HERBS
- SPICY SOUTZOUKAKIA, COMTE

CHILLI OLIVES, YURRITA ANCHOVIES, SUMMER GREENS
BURNT TOMATOES, WHIPPED BARREL AGED FETA, SPANISH ONION

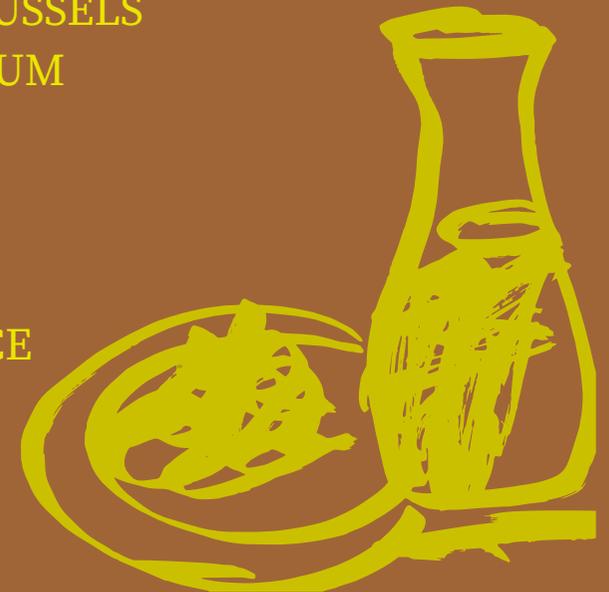
YELLOWFIN TUNA A LA GRECQUE

GRILLED BABY CALAMARI, SANTORINI FAVA, SALMORIGLIO
FLASH FRIED PADRON PEPPERS, TYROKAFTERI

GOLDBAND SNAPPER SIDE FILLET, AEGEAN KAKAVIA, PICKLED MUSSELS
O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, RED CAPSICUM
SHOESTRING FRIES, ROSEMARY SALT
ZUCCHINI SALAD, COS LETTUCE, FETA, HERBS

GALAKTOBOUREKO, VANILLA GELATO

BURNT CHOCOLATE CHEESECAKE, ESPRESSO & CHOCOLATE SAUCE





SET MENU 1 - SHARING ENTREES - CHOICE OF MAINS \$110pp

SHARED ENTRÉE

HOUSE POTATO BREAD, WILD OREGANO, EVOO
CHILLI OLIVES, YURRITA ANCHOVIES, SUMMER GREENS
BURNT TOMATOES, WHIPPED BARREL AGED FETA, SPANISH ONION

GRILLED BABY CALAMARI, SANTORINI FAVA, SALMORIGLIO
FLASH FRIED PADRON PEPPERS, TYROKAFTERI

CHOICE OF MAINS

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

SHOESTRING FRIES, ROSEMARY SALT
ZUCCHINI SALAD, COS LETTUCE, FETA, HERBS

DESSERT

GALAKTOBOUREKO, VANILLA GELATO





Lorem ipsum

SET MENU 2 - SHARING ENTREES - CHOICE OF MAINS - SHARED DESSERT \$135pp

SHARED ENTRÉE

HOUSE POTATO FLATBREAD

- WILD OREGANO, OLIVE OIL

- SPANAKOPITA & HERBS

- SPICY SOUTZOUKAKIA, COMTE

CHILLI OLIVES, YURRITA ANCHOVIES, SUMMER GREENS

BURNT TOMATOES, WHIPPED BARREL AGED FETA, SPANISH ONION

YELLOWFIN TUNA A LA GRECQUE

GRILLED BABY CALAMARI, SANTORINI FAVA, SALMORIGLIO

FLASH FRIED PADRON PEPPERS, TYROKAFTERI

CHOICE OF MAINS

GOLDBAND SNAPPER SIDE FILLET, AEGEAN KAKAVIA, PICKLED MUSSELS

O'CONNOR MB6 PORTERHOUSE, SMOKED EGGPLANT, RED CAPSICUM

SHOESTRING FRIES, ROSEMARY SALT

ZUCCHINI SALAD, COS LETTUCE, FETA, HERBS

DESSERT

GALAKTOBOUREKO, VANILLA GELATO

BURNT CHOCOLATE CHEESECAKE, ESPRESSO & CHOCOLATE SAUCE





2021
Bourgogne
PINOT NOIR
TERRES DE FAMILLE
MISE EN BOTTES

SHIRAZ

LUCIEN

DOMAINE DE LA VIGNERIE

COCKTAIL EVENT FOOD OPTIONS

CURRENT CANAPÉ LIST

COLD CANAPÉS

- MINI TUNA TARTARE TARTLETS, GOATS CURD, FENNEL
- KOULOURI, TARAMASALATA, PICKLED CUCUMBER
- LOBSTER ROLLS, SALMON CAVIAR, BRONZE FENNEL
- ANCHOVY AND SMOKED RICOTTA TOAST
- SOFT CURED OCEAN TROUT AND CREME FRAICHE TOAST

HOT CANAPÉS

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

Canape package 1: \$65pp includes 6 items.

Canape package 2: \$85pp includes 8 items.

Additional canapes can be added for \$10 per person, per item.

.

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

VEGETARIAN CANAPÉS

- GRILLED ASPARAGUS, PEAS, FETA MINI TARTS
- CAULIFLOWER AND GORGONZOLA CROQUETTE
- ZUCCHINI, FRITTERS, YOGHURT AND MINT
- RED CAPSICUM AND GOATS CHEESE MINI TARTS
- GREEK SALAD SKEWERS
- CRISPY CHICKPEA PANISSE, BLACK GARLIC AIOLI
- OYSTER MUSHROOM SKEWER, CHILLI MAYO
- SPANAKOPITA MINI ROLLS, FETA & HERBS
- CHERRY TOMATO & STRACCIATELLA CROSTINI
- MUSHROOM CROQUETTES, AIOLI
- MINI FLATBREAD, SMOKED EGGPLANT AND 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 – \$55 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 – \$65 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
- APEROL SPRITZ HOUR – \$25 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.