

A PLACE
TO
EAT
DRINK
& MEET

ORLO.



The background is a solid brown color with large, abstract, hand-painted orange shapes. One large shape on the right resembles a stylized tree or a splash, while another on the left is more fluid and organic.

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*



UC Series

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 embodies the best of both worlds.







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

POTATO AND ROSEMARY FOCACCIA
SPANISH HAM AND STRACCHINO TOAST
SHEEP'S MILK RICOTTA, OLIVE, PISTACHIO
PORK AND PANCETTA SAUSAGE, CANNELLINI BEANS
BAKED GNOCCHI ALLA SORRENTINA, BUFFALO MOZZARELLA
HALF CHICKEN DIAVOLA, JUS GRAS
BARBECUED PORK RIBEYE, PINE MUSHROOMCACCIATORE
ITALIAN SLAW, RASPBERRY VINEGAR
HOT CHIPS, OREGANO, LEMON
DIPLOMATICO, LEMON CUSTARD SLICE





DUO GROUP DINING \$120pp

POTATO AND ROSEMARY FOCACCIA
SHEEP'S MILK RICOTTA, OLIVE, PISTACHIO
SAISON PEPPERBERRY SALAMI

SICILIAN CAPRETTO IMPANATA, SALSA VERDE
SPANISH HAM AND STRACCHINO TOAST

BLUEFIN TUNA, CURD, PEPPERONCINI, COLATURA DI ALICI
PORK AND PANCETTA SAUSAGE, CANNELLINI BEANS
BAKED GNOCCHI ALLA SORRENTINA, BUFFALO MOZZARELLA

HALF CHICKEN DIAVOLA, JUS GRAS
DRY AGED SCOTCH FILET, HOUSE MUSTARD
ITALIAN SLAW, RASPBERRY VINEGAR
HOT CHIPS, OREGANO, LEMON

HERITAGE APPLE TARTE TARTIN, VANILLA GELATO





SET MENU WITH CHOICE OF MAINS

OPTION 1. - \$110pp

SHARED ENTRÉE

POTATO AND ROSEMARY FOCACCIA SHEEP'S MILK RICOTTA, OLIVE, PISTACHIO
SICILIAN CAPRETTO IMPANATA, SALSA VERDE
CALAMARI RIPIENI, RISO, CHILLI
PORK AND PANCETTA SAUSAGE, CANNELLINI BEANS

CHOICE OF MAINS

HALF CHICKEN DIAVOLA, JUS GRAS
BURNT BUTTERNUT PUMPKIN, COCOA NIB, SEMI DI ZUCCA
BARBECUED PORK RIBEYE, PINE MUSHROOM CACCIATORE

ITALIAN SLAW, RASPBERRY VINEGAR
HOT CHIPS, OREGANO, LEMON

SHARED DESSERT

DIPLOMATICO, LEMON CUSTARD SLICE





SET MENU WITH CHOICE OF MAINS

OPTION 2. - \$135pp

SHARED ENTRÉE

POTATO AND ROSEMARY FOCACCIA

RAMARRO VEGETABLE 'NDUJA, AUTUMN CRUDITÉS

SICILIAN CAPRETTO IMPANATA, SALSA VERDE

DUCK LIVER PARFAIT, SPICED CURRANT JAM, BURNT MATZOH

BLUEFIN TUNA, CURD, PEPPERONCINI, COLATURA DI ALICI

CHOICE MAINS

HALF CHICKEN DIAVOLA, JUS GRAS

DRY AGED SCOTCH FILET, HOUSE MUSTARD

RISOTTO, FLINDERS MUSSELS, RAPINI PESTO

BARBECUED PORK RIBEYE, PINE MUSHROOM CACCIATORE

BURNT BUTTERNUT PUMPKIN, COCOA NIB, SEMI DI ZUCCA

ITALIAN SLAW, RASPBERRY VINEGAR

HOT CHIPS, OREGANO, LEMON

SHARED DESSERT

HERITAGE APPLE TARTE TARTIN, VANILLA GELATO





2021
Bourgogne
PINOT NOIR
Les Grands et Bons Crus de la Région
TERRES DE FAMILLE
MISE DU DOMAINE

DOMAINE
DE LA
VOUGERAIE
FRANCE

ST

LUCIEN

SHIRAZ

COCKTAIL EVENT FOOD OPTIONS

CURRENT CANAPÉ LIST

COLD CANAPÉS

- MINI TUNA TARTARE TARTLETS
- TOMATO BUTTER & SPANISH ANCHOVY TOASTS
- PROSCIUTTO & MELON SKEWERS
- VITELLO TONNATO CROSTINI
- BEEF CARPACCIO & PARMESAN CROSTINI
- MINI FOCACCIA WITH OLIVE TAPENADE
- MINI BUNS – PRAWN, MORTADELLA, CHICKEN, OR EGG

HOT CANAPÉS

- PRAWN & NDUJA ARANCINI
- MORTADELLA & FONTINA CROQUETTES
- CHICKEN & PISTACHIO MEATBALLS
- PORK & VEAL MEATBALLS
- PORK & FENNEL SAUSAGE ROLLS
- MINI PORCHETTA BUNS
- DUCK & CHERRY MINI TARTS
- SICILIAN SPICED LAMB SKEWERS
- SCALLOP, NDUJA BUTTER & YUZU
- SWORDFISH SKEWER, ORANGE & CHILLI DRESSING
- BOLOGNESE PIE
- CAPRETTO IMPANATE

Canape package 1: \$60pp includes 5 items + 1 substantial item.

Canape package 2: \$70pp includes 5 items + 2 substantial items.

Additional canapes can be added for \$8 per person, per item or substantial canapes can be added for \$10 per person, per item. Desserts can be included in your items or added for an additional \$9 per piece.

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

VEGETARIAN CANAPÉS

- EGGPLANT & RICOTTA CROSTINI
- ARTICHOKE & PARMESAN CROSTINI
- GORGONZOLA & PEAR CROSTINI
- TRUFFLE & PECORINO MINI CHEESE TARTS
- CARAMELISED ONION & GOAT CHEESE TARTS
- RED PEPPER & OLIVE TARTS
- CAPRESE SKEWERS
- CRISPY CHICKPEA PANELLE CHIPS
- THREE CHEESE CROQUETTES
- WILD MUSHROOM & FONTINA ARANCINI

DESSERT CANAPÉS

- MINI CANNOLI WITH RICOTTA & PISTACHIO
- LEMON & ALMOND AMARETTI COOKIES
- MINI LIMONCELLO TARTS
- DARK CHOCOLATE & SEA SALT CARAMEL TRUFFLES
- FILLED DOUGHNUTS

SUBSTANTIAL CANAPÉS

- WAGYU BEEF & BACON SLIDERS
- GNOCCHI WITH GOAT RAGU
- CHICKEN COTOLETTA & CHIPS
- FRIED FISH SANDWICH
- MINI TRUFFLE GRILLED CHEESE
- SFINCIONE PIZZETTA BITES





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:

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

2-HOUR BEVERAGE PACKAGE – \$55 PER PERSON

INCLUDES:

- 2021 MARSURET 'MILLESIMATO' PROSECCO ROSÉ DOC, VALDOBBIADENE, IT
- 2023 FALLEN GIANTS 'SERRA RANGE', GRAMPIANS, VIC
- 2024 ALLORA BIANCO, KING VALLEY, VIC
- 2024 TILLIE J 'ANNA'S ROSÉ', SYRAH, HEATHCOTE, VIC
- 2024 ALLORA ROSSO, KING VALLEY, VIC
- TAP BEERS
- BASIC SOFT DRINKS AND SPARKLING WATER

WINES ARE SUBJECT TO CHANGE.

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.