



GROUP BOOKING INFORMATION

2026 - 2027

WHAT WE OFFER

At The Independent, our menu is designed to be shared & features an Italo-Argentinian cuisine. We prioritize using local produce as much as possible, especially from the Gembrook area.

Reservations of 10 adults & over are required to dine on one of our Set Menus.

If there are any guests with allergies or dietary requirements, they will be catered for individually for any dishes that they cannot share.

BOOKING CONDITIONS...

Final guest numbers, dietary requirements & allergies need to be provided prior to your booking. Please ensure your guest numbers are correct.

If you or one of your guests within your booking have an allergy / dietary requirement & we have not been informed prior to your booking, they may miss out on a few dishes from the menu.

Menu items may contain or come into contact with, wheat, egg, dairy, all nut and other allergens. Whilst we do our best to accommodate for any dietary requirements there may still be traces. If a dietary cannot be catered for within the set menu, dishes may be substituted from our a la carte menu. To secure your reservation, we require credit card details. This is taken via our secure online booking system.

Group reservations of 10 guests & over that cancel/decrease in size 14 days prior to the booking, or that simply do not show up, will be charged \$81pp. Please inform us if you require pram space &/or highchair/s.



MENU OPTIONS

Our menus are designed for the entire table to share & are created by Chef Patron – Mauro Caligari. Guests with allergies or dietary requirements that cannot share some dishes, will be catered for individually.

OPTION ONE

MENU FIJO | FIXED MENU- \$81pp

This menu features our most popular dishes designed for the whole table to share.
Menu includes: three starters, one main dish, one side dish & one dessert

Upgrade main course to beef - \$15pp

Add an extra - Starter \$13pp | Main \$19pp | Side \$11pp

Sample Menu Only - dishes may change

Carne Empanada – beef, egg, olive

Provoleta – baked provolone cheese, chimichurri

Chorizo – house made Berkshire pork chorizo, prune puree

Ñoqui – hand rolled ricotta gnocchi, ragu Toscano, parmigiano

Lechuga– iceberg lettuce, house dressing, croutons, parmigiano

Dulce de Leche – caramel ice cream, chocolate crumble

OPTION TWO

MENÚ DEL CHEF | CHEFS MENU - \$99pp

Six course chef's selection featuring lamb shoulder

Menu includes: 3 starters, one main dish, one side dish & one dessert

Add an extra - Starter \$13pp | Main \$19pp | Side \$11pp

Sample Menu Only - dishes may change

Choclo Empanada – sweetcorn, cheddar, parmesan, capsicum

Provoleta – baked provolone cheese, chimichurri

Calamar – crispy calamari provenzal, aioli

Cordero – slow roasted lamb

Zanahoria – smoked maple carrots, chili, coriander, peanuts

Dulce de Leche – caramel ice cream, chocolate crumble



OPTION THREE

MAUROS TABLE - \$140pp

Let Mauro Feed You

This menu can be adjusted for gluten free, pescatarian & vegetarian dietary requirements.

Please let us know if you would prefer not to include any offal dishes.

Add an extra - Starter \$13pp | Main \$19pp | Side \$11pp

Sample Menu Only - dishes may change

Carne Empanada – beef, egg, olive

Provoleta – baked provolone cheese, chimichurri

Morcilla – black pudding croquettes (four), tomato, cauliflower

Lengua – grilled ox tongue, salsa verde, chilli jam, olives

Asado – grilled beef rib, chimichurri

Papas – roasted potatoes, herbs & garlic

Zanahoria – smoked maple carrots, chili, coriander, peanuts

Dulce de Leche – caramel ice cream, chocolate crumble

CHILDRENS MENU | \$15 per meal

Calamari, chips + housemade tomato sauce (GF) (DF)

Chicken schnitzel, chips + housemade tomato sauce (GFA)(DFA)

Cassarecce bolognese (GFA)

Cassarecce, fresh tomato + cheese (GF)(VEA)

Please inform us of any dietary requirements.

Menu items may contain or come into contact with wheat, egg, dairy, all nuts and other allergens

(VEA) Vegan Adaptable | (GF) Gluten Free | (GFA) Gluten Free Adaptable | (DF) Dairy Free | (DFA) Dairy Free Adaptable

Menu is subject to change



CHILDRENS DRINKS | \$4 each

Organic Apple | Orange Juice

Sprite | Sprite no sugar | Coke | Coke no sugar

Raspberry Lemonade

Cold Milk | Hot Milk | Chocolate Milk

Alternative milks are available

BEVERAGE OPTIONS

drinks can be purchased to the table individual on the day, these are just options

ON CONSUMPTION

Design your own beverage options by selecting specific drinks from the beverage menu or allow the entire bar to be available.

Costs are calculated per bottle of wine & per serve of all drinks ordered.

A prepaid bar tab can be set up for a chosen amount prior to the event, and/or you can use the bond towards the final amount.

Additionally, guests are welcome to purchase their own beverages that are not included in the bar tab selection.

BEVERAGE PACKAGES

Select either an alcoholic or non-alcoholic package for your group. Your chosen package will apply to all guests, excluding children under 15.

Alcoholic packages are available only to guests aged 18 and over.

ALCOHOLIC PACKAGE | \$35 per person, per hour (3 hour minimum)

Mandala Blanc de Blanc, Yarra Valley, Vic

Crittenden Estate 'Pinocchio' Moscato, Mornington, Vic OR

Mandala Rosé, Yarra Valley, Vic

The Independent Chardonnay, Yarra Valley, Vic OR

Trumpeter Torrontes, Mendoza, Argentina

The Independent Syrah, Yarra Valley, Vic OR Trumpeter Malbec, Mendoza, Argentina

2 Brothers Tap Beers – Lager, Pale Ale, Seasonal

Cascade Bottled Light Beer OR Heineken Zero

Soft drinks, Juices, Espresso Coffee, and a Selection of Teas

NON - ALCOHOLIC PACKAGE | \$25 per person, per hour (3 hour minimum)

Organic Apple & Orange Juice

Soft drinks – coke, coke no sugar, sprite, sprite no sugar, ginger ale, lemon lime & bitters, raspberry lemonade

Iced Coffee & Chocolate

Espresso Coffee and Selection of Teas

Heineken Zero, Mornington Peninsula Alcohol Free Pale Ale

MOCKTAILS

Limonade - Rose Syrup, Mint, Lemon (gluten free, vegan)

Sparkling Pear - Elderflower, Pear, Sparkling Water (gluten free, vegan)

Lychee Nojito - Ginger, Lime, Lychee, Mint (gluten free, vegan)

- Sparkling mineral waters and spirits are not included in the beverage package.
- The beverage package can be adjusted should you wish to select an alternate product.
- All beverages are subject to availability. If an item is not available for your event, one of equal value & quality will be offered.

SEATING OPTIONS

We can seat up to 100 guests in our main dining room

If there is a specific area of the venue that you would like to be seated, please let us know and we will do our best to accommodate.

Our courtyard area is available from September to May. It is only covered by shade cloth & not completely weatherproof. If you would like to make a reservation in our courtyard area, we recommend bringing a jacket/jumper, sunscreen & a hat.

EXCLUSIVE VENUE USE

We offer a range of packages and floor plans to suit your special occasion & do not charge a hire fee. Instead, we require a minimum of guests to use the venue exclusively.

Email your exclusive venue use inquiry to Laura: functions@theindependentgembrook.com.au



TERMS & CONDITIONS

Terms & Conditions may change at any stage.

1.0 TRANSACTIONS

1.1. To secure reservations of 10 – 15 adults we require your credit card details. This is taken via our secure online booking system. We will not debit anything from your credit card at the time of booking.

1.2. To secure reservations of 15 adults and over we require a deposit of \$20 per person. This is taken via our secure online booking system. If the booking decreases in size or cancels 14 days prior to your reservation time we will retain all monies paid.

If you need to cancel your reservation, we can transfer the deposit to a new reservation date.

1.4. Group Reservations of 10 guests and over that decrease the size of their booking or cancel within 72 hours prior to their reservation will be charged \$81 per person.

1.5. For any reservations that simply do not show up. You will be charged \$81 per person.

1.8. A 15% surcharge applies on all transactions on Public Holidays.

2.0 MENU

2.1. All dietary requirements need to be advised to The Independent prior to your booking. It is EXTREMELY IMPORTANT to inform us if a guest in your group has an ANAPHYLAXIS allergy. We require them to show a manager their EpiPen upon arrival, failure to do so will result in the guest not being provided catering. While we take care to cater for any dietary requirements, we cannot guarantee that traces of specified ingredients will be free from our products or dishes.

If you or one of your guests within your booking have an allergy / dietary requirement they may miss out on a few dishes from the menu if we have not been informed prior to your booking.

2.2. Our menus are seasonal and are subject to change without notice. Food and beverage prices are current and are also subject to change without notice.

2.3. We do not allow external food items to be brought into or consumed within the venue. Un-finished meals can be taken from the premises upon request.

2.4. You may bring in your own birthday/celebration cake which will be stored in the refrigerator until required. We do not allow ice-cream cakes or similar cakes due to storage availability.

2.5. We offer complimentary cake cutting for bookings dining on one of our set menu options. There is a \$2.50 per person cake-age fee for diners not on one of our set menu options.

2.6. The Independent takes no responsibility for the quality or repercussions of the service/storage of cakes. We ask that you notify us prior to your arrival that you will be bringing in a cake.

3.0 SERVICE OF ALCOHOL

3.1. We are a fully licensed venue but also allow BYO with a corkage of \$20 per bottle. Our liquor licence is from Monday to Sunday 9am until 1am.

3.2. We have a takeaway licence. Any alcohol purchased to takeaway must be consumed off the premises. Un-finished bottles of wine that have been purchased to drink while dining in can be taken home.

3.3. The Independent reserves the right to refuse the supply of alcohol under the terms outlined by the Responsible Service of Alcohol Act. The Independent reserves the right to ask intoxicated and/or disorderly patrons to leave the premises at any time.

3.4. The Independent also reserves the right to request proof of identification before serving alcoholic beverages to our guests. As of September 2018, minors are no longer legally allowed to have an alcoholic drink while eating with their parents or guardian.

3.5. Beverage package is charged per hour and is available for a minimum of 3 hours. All guests must choose this option. The Independent reserves the right to end the beverage package at any stage due to guests being intoxicated and /or disorderly.

4.0 MISCELLANEOUS

4.1. Live animals are only permitted in the courtyard of the venue. Aid dogs are an exception.

Animals must be kept on a leash at all times, and you are required to clean up any mess before you leave.

4.2. Aggression (physical or verbal), offensive language or behaviour towards any of The Independent staff or other customers will not be tolerated, you may be asked to leave the venue.

4.3. Under the Tobacco ACT 1987, smoking was banned in outdoor and indoor dining areas from the 1st of August 2017. Smoking is only permitted 4 meters away from the front entry of the building. No smoking is permitted indoors or in the courtyard.

*Terms & Conditions are subject to change at any time