

MARMELO.

EVENTS & PRIVATE DINING

MARMELO.



The first Melbourne venue by acclaimed Australian restaurateurs Ross & Sunny Lusted.

Marmelo honours the food cultures of Portugal and coastal Spain, whilst celebrating the bounty of Melbourne's Port Philip bay and surrounding regions.

Experiential dining that touches on eating traditions from the streets to the grelhados.



A photograph of Ross and Sunny Lusted standing in front of the entrance to the Marmelo restaurant. Ross, on the left, is wearing a black shirt and holding a white tray with several artichokes. Sunny, on the right, is wearing a floral dress. The entrance features a sign that says "MARMELO" in a stylized font. The background is a dark, textured wall with circular openings.

MARMELO

ROSS & SUNNY LUSTED

Ross Lusted, an award-winning chef and restaurateur, is known for his innovative culinary style and passion for design. He has been named Chef of the Year by the Sydney Morning Herald's Good Food Guide and awarded The Australian's Hottest Chef.

Sunny Lusted brings two decades of experience in luxury hotels and resorts, along with acclaim as a Sydney restaurateur.

Together, they have opened Marmelo in Melbourne, a restaurant inspired by the wood-fired cooking and market culture of coastal Portugal and Spain.

"We originally intended to open it in Sydney, but we are so glad that we are in Melbourne. The whole concept has become more elevated, which feels exactly right for this city."

- Ross Lusted

SPACES

Marmelo features a beautifully appointed private room plus several opportunities throughout the restaurant to host group bookings.

The Marmelo experience is ideal for private events, with considered spaces, warm and welcoming service and menus designed for sharing.

Please contact our reservations team with your requirements and we can personalise a dining experience to suit your occasion.

SPACES	CAPACITY
CORVO PRIVATE DINING	<i>8-14 GUESTS</i>
KITCHEN TABLE	<i>9-14 GUESTS</i>
BANQUETTE	<i>9-16 GUESTS</i>
AÇORES	<i>32-36 GUESTS</i>
DAO	<i>24-28 GUESTS</i>
EXCLUSIVE USE	<i>63 GUESTS</i>





CORVO

8-14 GUESTS


With its stunning interior the Corvo private dining room provides an intimate and exclusive setting for a business lunch or elegant celebration. The Corvo private dining room is the perfect way to experience Marmelo, with your own dedicated waiter hosting your dining experience. Book for up to 14 guests and dine from one of our group feasting menus.



KITCHEN TABLE

9-14 GUESTS

The Kitchen Table offers seating for up to 14 guests around one long oval table, where you'll enjoy a front-row view of our kitchen team at work.



BANQUETTE

9-16 GUESTS

Our banquette seating accommodates up to 16 guests along tables that skirt the dining room, allowing you to soak up the vibrant atmosphere of Marmelo, while enjoying a unique and intimate dining experience.

AÇORES

32-36 GUESTS

Açores is just around the corner from the entrance, offering views of the kitchen at work and the wine cellar. With two long tables, it's a perfect spot for guests to enjoy both the sights and ambience of the venue.

DAO

24-28 GUESTS

Dao is a bright, welcoming space just as you enter Marmelo, featuring views of the bar. Two long tables are framed by exposed brick, creating a vibrant and inviting atmosphere.

The image shows a modern restaurant interior with a warm, industrial aesthetic. The ceiling is made of horizontal wood slats, and the walls are a mix of brick and wood paneling. A prominent feature is a long, curved, glowing light fixture that spirals through the space. The dining area is filled with tables and chairs, some of which are set with white linens and glassware. In the background, there's a bar area with a menu board and a display of bottles. Large windows on the right side offer a view of the outside world.

EXCLUSIVE USE

63 GUESTS

Step into an atmosphere where every detail is carefully curated. Marmelo offers an array of seating options including luxurious banquettes draped in rich tapestry fabrics, a marbled kitchen table and hardwood dining tables which are complemented by floor to ceiling windows. Exclusively available for private hire, Marmelo provides an unforgettable setting for special events, where guests can enjoy a seamless blend of style, sophistication, and warmth.



SET MENUS

We offer three set menu options that perfectly encapsulate the Marmelo dining experience.

Everything listed on each menu will arrive at your table.

We are able to cater for all allergy and dietary requirements.

SEMENTE

\$160PP

Baker Bleu sourdough, Coppertree Farm butter
Swordfish in olive oil, Gordal olive, ash grilled peppers in their juice

Salted Murray cod croquettes, potato, mustard sauce
Southern calamari, goat milk butter, soft herbs

Wood roasted cockerel, African spices, chilli fried potatoes

Market fish, caldo verde, chouriço

Ash grilled potatoes, potato sauce, potato peel powder

Ramarro farm salad leaves, Vinagre de Jerez, fennel

Woodfired olive oil cheesecake, sea salt





FLOR
\$195PP

Baker Bleu sourdough, Coppertree Farm butter
Conservas Angelachu anchovies in extra virgin olive oil
Yellow fin tuna, bottarga cream, vegetable escabeche, fried garlic

Parsley root nata, picked and shelled spanner crab
Salted Murray cod croquettes, potato, mustard sauce

Rangers Valley wagyu rump cap, wood oven peppers, wild oregano
Wood roasted market fish, bay leaf, pickled garlic

Ramarro Farm salad leaves, Vinagre de Jerez, fennel
Ash grilled potatoes, potato sauce, potato peel powder

Woodfired olive oil cheesecake, sea salt



MARMELO

\$245PP

Baker Bleu sourdough, Coppertree Farm butter
Conservas Angelachu anchovies in extra virgin olive oil
Yellow fin tuna, bottarga cream, vegetable escabeche, fried garlic

Celeriac root nata, picked and shelled spanner crab, N25 caviar
Salted Murray cod and potato croquette,
whipped potato, hot mustard sauce

Arroz de Marisco, Carolino rice, grilled, poached, cured seafood

O'Connor rib eye, wood oven peppers, wild oregano
Wood roasted market fish, bay leaf, pickled garlic
Ramarro farm salad leaves, Vinagre de Jerez, fennel
Ash grilled potatoes, potato sauce, potato peel powder

Woodfired olive oil cheesecake, sea salt

Marmelo Ginjinha, chocolate cup, Amarena cherries



