



# CAPTAIN BAXTER

FUNCTION BROCHURE

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## EVENT SPACES

### CAPACITIES

SPACE	SEATED	COCKTAIL
Dining Room	45	-
Palm Room	18	20
Atrium	38	50
Dining Room + Reserve Bar	45	-
Dining Room + Palm Room	45	70
Reserve Bar	-	40
Entire Venue	-	200



#### DINING ROOM

With lush bayside views over South Beach Reserve and St Kilda Beach, the Dining Room seats up to 45 guests and can be booked in conjunction with the Palm Room for cocktail style events of up to 70 guests.



#### ATRIUM

The Atrium overlooks the beach with a fully retractable roof. Suitable for up to 38 guests seated or 50 cocktail style, the alfresco style space is sure to impress.



#### PALM ROOM

Look through the palm trees over South Beach Reserve and St Kilda Beach, this semi-private space is ideal for seated events of 15 to 18 people or cocktail style parties for small groups up to 20 guests.



#### RESERVE BAR

Overlooking the leafy South Beach Reserve, the Reserve Bar is an ideal setting for intimate cocktail style events of up to 40 people (*Excluding Sunday nights*).

### EXCLUSIVE

Entire venue bookings are available on request, please ask your event coordinator for more information.

*\*Please note: We do not host exclusive bookings on Saturdays or Sundays during daylight savings. Nor do not take any event bookings on Sunday evenings during daylight savings.*

## SMALL & SHARE PLATES

Appellation oyster, condiments	each....5.0
Vietnamese raw beef, fermented chilli, betel leaf (gf) 🍴	each....6.0
Seaweed cracker, sea urchin roe, bottarga	each....7.0
Tuna, smoked ponzu, wasabi	22.0
Fried potato cakes, saltbush, yuzu kosho mayo (v)	14.0
Korean Fried Chicken, kimchi spice, ssamjang 🍴	18.0
'Crying tiger' lamb chops (gf) 🍴🍴	20.0
1.2kg Great Ocean Road duck, fermented rice pancakes, accompaniments (serves 2-4)	85.0

## VEGETABLES & ACCOMPANIMENTS

Yarra Valley hand cut chips, smoked garlic kewpie (v)	9.0
Tomatoes, betel leaf, tamarind water dressing (vg, gf)	11/18
Baby gem salad, witlof, candied walnuts (v)	14.0
Baked fingerling potatoes, peanut satay, curry butter (v, gf) 🍴	11.0/18.0
Chinese broccoli, whipped cashew, black garlic (vg, gf)	11.0/18.0
Heirloom zucchini, miso cream, summer purslane (v, gf)	20.0
Ash baked eggplant, Calabrian XO, enoki mushrooms (gf)	23.0

## SEAFOOD

Cold seafood 'taste of the sea' plate — oysters, mussels and crustaceans	MP
Smoked ocean trout salad, blistered snake beans, roasted sesame (gf)	25.0
Hot and numbing calamari, aromatic herbs 🍴	29.0
Fish and Crystal Bay prawn pie, sorrel, lemon	32.0
'Typhoon shelter' prawns 🍴	44.0

## CHARCOAL GRILL

Young cauliflower, miso, sesame (v, gf)	24.0
500g Portarlington black mussels, sour curry, roti 🍴	27.0
Seasonal crustacean - see specials for daily selection	MP
Coal fired or steamed fish, native curry, macadamia nut (gf)	MP
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)	39.0

## TO FINISH

Young coconut ice cream (v, gf)	per scoop.....5.0
Native plum sorbet (vg, gf)	per scoop.....6.0
Toasted rice pavlova, banana, passionfruit (v)	14.0
Dark chocolate and peanut tart, salted caramel	15.0
Cheese, fermented honeycomb, mustard, rye, pickle (v)	16.0

## HAPPY HOUR SPECIALS

Monday to Friday 5-7pm

\$3 Appellation oysters \$6 Corona, house wine and sparkling

*\*not available public holidays*

Unfortunately we cannot split bills

(v) vegetarian (gf) gluten friendly (vg) vegan



## SHARED SET MENUS

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Available for groups of 6 or more. Essential for groups of 20 or more.

60.0

### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi

### MAIN TO SHARE

Steamed fish, native curry, macadamia nut (gf)  
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

65.0

### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi

### MAIN TO SHARE

Steamed fish, native curry, macadamia nut (gf)  
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

### ALTERNATE DESSERT

Young coconut ice cream (v, gf)  
Native plum sorbet (v, gf)

75.0

### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Tuna, smoked ponzu, wasabi  
Ash baked eggplant, Calabrian XO, enoki mushrooms (gf)  
Portarlinton black mussels, sour curry, roti 🍴

### MAIN TO SHARE

Steamed fish, native curry, macadamia nut (gf)  
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

### DESSERT TO SHARE

Toasted rice pavlova, banana, passionfruit (v)

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#### Monday – Friday

ALC available for up to 20 guests. Choice option is available for 10–40 guests.  
40pax+ shared set menu or alternate drop from options above only.

#### Saturday & Sunday

ALC is available for up to 20 guests. Choice option is available for 10–40 guests.  
40pax+ alternate drop main set menu only.



## SPECIALITY SET MENU 100.0

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*Available for groups of 6 or more.*

### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi  
Seaweed cracker, sea urchin roe, bottarga  
Hot and numbing calamari, aromatic herbs 🍴

### MAIN TO SHARE

Steamed fish, native curry, macadamia nut (gf)  
1.4kg Purebred Black Angus MB+3, 200 day grain fed,  
miso mustard, pepper sauce (gf)

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

### DESSERT TO SHARE

Toasted rice pavlova, banana, passionfruit (v)

## SPECIALITY SET MENU 100.0

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*Suitable for groups of 15 or more.*

### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi

### MAIN TO SHARE

Whole suckling pig, kimchi

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

### DESSERT TO SHARE

Toasted rice pavlova, banana, passionfruit (v)



## ALTERNATE SET MENU 70.0

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### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi

### ALTERNATE MAIN

Steamed fish, native curry, macadamia nut (gf)  
300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Tomatoes, betel leaf, tamarind water dressing (vg, gf)

## CHOICE SET MENU 75.0

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### SMALL PLATES TO SHARE

Fried potato cakes, saltbush, yuzu kosho mayo (v)  
Portarlinton black mussels, sour curry, roti 🍴  
Tuna, smoked ponzu, wasabi

### CHOICE MAIN

300g O'Connor grass fed rump cap, bbq onions, pepper sauce (gf)  
Steamed fish, native curry, macadamia nut (gf)  
Fish and Crystal Bay prawn pie, sorrel, lemon

### SIDES

Yarra Valley hand cut chips, smoked garlic kewpie (v)  
Baby gem salad, witlof, candied walnuts (v)

### DESSERT TO SHARE

Toasted rice pavlova, banana, passionfruit (v)



### CANAPÉS COLD 5.0

- Appellation oyster, condiments
- Smoked mussels, betel leaf (gf)
- Chicken skin cracker, whipped cod roe
- Tuna, smoked ponzu, wasabi
- Seaweed crackers, eggplant, sesame (v, gf)
- Chicken rice paper rolls, vermicelli, hot mint (gf)
- Vietnamese raw beef, betel leaf 🍴 (gf)
- Assorted seafood and vegetarian sushi (gf)
- Enoki mushroom rice paper rolls (gf)

### BAO & STICKS 10.0

- Peking duck bao, cucumber, smoked oyster sauce
- Crispy roast pork bao, salt pickled daikon, chilli
- Tonkatsu eggplant bao, roasted sesame, coriander (v)
- Otway shitake stick (v)
- Malay pork neck satay stick (gf)
- Isan BBQ chicken stick, hot and sour, jaew mak len 🍴
- Octopus and salted pork fat stick (gf)

### GRAZING DESSERT 8.5

- Toasted rice pavlova, banana, passionfruit (v, gf)
- Chocolate hazelnut and caramel tart
- Young coconut ice cream (v, gf)
- Native plum sorbet (v, gf)

### CANAPÉS HOT 5.0

- Korean fried rice cakes, fermented chilli
- Katsu sando, pork, shaved cabbage, bulldog sauce
- Fried potato cakes, saltbush, yuzu kosho mayo (v) Crab siu mai dumpling
- Oxtail pot sticker, star anise, black vinegar, chilli
- Korean Fried Chicken, kimchi spice 🍴
- Prawn in tofu skin (gf)
- Duck meatball, tare sauce
- Fish party pies
- Duck & hoisin spring roll

### GRAZING 14.0

- Smoked ocean trout salad, blistered snake beans, roasted sesame (gf)
- Duck, sesame, cold buckwheat noodle salad
- White cut chicken, green mango, pawpaw, nuoc cham dressing (gf)
- Beer battered seasonal fish, chips, pickle tartare
- Hot and numbing calamari, aromatic herbs 🍴
- Crab fried rice, duck egg, XO sauce
- Black vinegar and pepper pork adobo, sticky rice
- Beef rib rendang, coconut rice

### SWEET TREATS 4.5

- Mango marshmallow (gf)
- Sansho pepper and white chocolate fudge (gf)
- Pandan cream puff
- Yuzu meringue tart (gf)

**Menus are subject to change | All menus must be pre-ordered and pre-paid 7 days prior | Minimum of 20 pieces per cocktail item required**  
 (v) vegetarian (gf) gluten friendly (vg) vegan

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.





## SIGNATURE COCKTAILS



### **Pornstar Martini**

22.0

*Sweet, Tart, Fruity*

Vanilla vodka, passionfruit liquor, passionfruit purée, vanilla sugar syrup.

Served with prosecco to freshen the palate.



### **Rum Old Fashioned**

22.0

*Dark, Rich, Dangerous*

Mt Gay Black Barrel Rum and maple syrup, both aged in bourbon barrels and a dash of orange bitters.

Not to be taken lightly!



### **Green Bounty**

22.0

*Fresh, Green, Fruity*

Zubrowka Bison Grass Vodka, fresh kiwi fruit, apple juice, lemon juice and a touch of absinthe.



### **Monsoon Spritzer**

22.0

*Light, Bubbly, Refreshing*

Bass & Flinders Monsoon Gin, ginger liqueur, lime juice and Capi Yuzu.



### **Kusabi Martini**

22.0

*Savory, Spicy, Fresh*

Cucumber infused gin, freshly chopped wasabi, lime juice and a hint of sweetness.



### **Gunpowder Margarita**

22.0

*Smokey, Citrus, Sour*

Smoky Mezcal, Cointreau, fresh lime and agave with a smoked black sea salt rim.



### **Highland Breeze**

22.0

*Light, Zesty, Smoky*

Orange infused scotch, honey and black pepper syrup, mint and soda. Smell the Islay air.



### **Pampelle Spritz**

16.0

*Cheeky, Fruity, Bubbly*

Pampelle Ruby Grapefruit liqueur, pink grapefruit juice, lime and prosecco.



### **Captain's Rum Punch**

22.0

*Tropical, Rich, Fruity*

Spiced rum, apricot brandy, orange, pineapple, guava, lime and orgeat. Served up in true Tiki style.

## CLASSIC COCKTAILS

Our professional team of cocktail bartenders are highly trained in a wide range of classic cocktails as well as our signature offering.

Feel free to ask your server for what tickles your fancy!





## MOCKTAILS

Being on the wagon doesn't have to be boring!



### Frosty Fruit

*Fruity, Tart, Tropical*

12.0

This'll bring back memories. Passionfruit, orange, lemon and vanilla.



### No-spresso Martini

*Dark, Rich, Punchy*

14.0

All the flair with none of the booze. Seedlip Spice 94, cold drip coffee and almond.



### Captain's Fruit Punch

*Tropical, Tiki, Fruity*

12.0

The baby brother of our Captain's Rum Punch. Guava, orange, pineapple, lime, orgeat and pomegranate.



### No-jito

*Fresh, Light, Citrus*

12.0

A Mojito without the rum. Lime, mint, apple and soda.



### Raspberry Crush

*Fruity, Berry, Red*

12.0

A cheeky red bevvie. Raspberry purée, cranberry, lemon and rhubarb.

## 1 LTR COCKTAIL CARAFES



Serves 4 approx

35.0

### Pimms *Traditional, Refreshing, Fruity*

Made traditionally and simply with Pimms No1, lemonade, fresh fruit and mint.

### Sangria *Classic, Fruity, Rich*

Another classic you can't miss. Red wine, orange, spiced rum and lemon soda.

### Summer in Vietnam *Fresh, Light, Green*

Formerly the Southbeach Cooler. Cucumber, Vietnamese mint, Zubrowska Bison Grass Vodka, elderflower liqueur, lime, apple juice and apple cider.

### A Garden in England *Floral, Bubbly, Refreshing*

The flavours of England! Ink Gin, prosecco, lemon, lavender sugar, fresh fruit and mint.

### Hot & Stormy *Tropical, Spicy, Dark*

Like a dark and stormy with a kick! Kraken spiced rum, Amaro Montenegro, ginger beer, mint, lime and chilli.

## WHITE

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### REFRESHING & CRISP

Post Card Pinot Grigio King Valley, VIC	10/49.0
Grosset 'Polish Hill' Riesling Clare Valley, SA	82.0
Pacha Mama Riesling Alpine Valleys & Central Victoria, VIC	11/52.0
Hervé Kerlann Chablis AC Chablis, FR	65.0

### ZINGY & FRUITY

Logan Sauvignon Blanc Central Highlands, NSW	58.0
The Pass by Vavasour Sauvignon Blanc Marlborough, NZ	10.5/52.0
Stage Door Grüner Veltliner Eden Valley, SA	55.0
Paringa Estate Pinot Gris Mornington Peninsula, VIC	55.0
Lenton Brae Semillon Sauvignon Blanc Margaret River, WA	47.0
Gerard Boulay Sancerre 2017 Loire Valley, FR	120.0

### RICH & FULL

Cloudy Bay Sauvignon Blanc Marlborough, NZ	79.0
Mac Forbes 'Rs19' Riesling Strathbogie Ranges, VIC	62.0
Cape Mentelle 'Brooks' Chardonnay Margaret River, WA	12/55.0
Seville Hill Chardonnay Yarra Valley, VIC	57.0
Leeuwin Estate 'Prelude' Chardonnay Margaret River, WA	85.0
Savaterre Estate Chardonnay 2016 Beechworth, VIC	125.0
Curly Flat Chardonnay 2015 Macedon Ranges, VIC	110.0

## SPARKLES

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Prosecco Bocelli Tuscany, IT	10/57.0
Chandon NV Blanc de Blanc Yarra Valley, VIC	12/60.0
The Lane 'Lois' Brut Rosé Sparkling Adelaide Hills, SA	12/69.0
Lana Moscato King Valley, VIC	10.5/49.0
Clover Hill Vintage Brut 2012 Pipers Brook, TAS	89.0
Veuve Cliquot Yellow Label NV Reims, FR	25/125.0
Veuve Cliquot Yellow Label NV Magnum Reims, FR	250.0
Charles Heidsieck Brut Reserve Épernay, FR	149.0
Billecart-Salmon NV Reserve Brut Champagne Mareuil-sur-Aÿ, FR	145.0
Champagne Jacquart Brut Rosé Mosiac NV Reims, FR	185.0
Ruinart Blanc de Blancs NV Reims, FR	240.0
Perrier Jouët 'Belle Époque' Rosé Épernay, FR	399.0
Dom Perignon Vintage 2009 Reims, FR	445.0

## ROSÉ

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Even Keel Rosé Mornington Peninsula, VIC	11/55.0
Tellurian Rosé Heathcote, VIC	59.0
Tellurian Rosé Magnum Heathcote, VIC	105.0
Château de Brigue 'Villa Brigue' Provence Rosé Provence, FR	69.0

## RED

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### SMOOTH & SUPPLE

Fossette Pinot Noir Yarra Valley, VIC	12/57.0
Luna Estate Pinot Noir Martinborough, NZ	59.0
Mesta Organic Tempranillo Castile, SP	49.0

### JUICY

Little Vespa Sangiovese Cabernet King Valley, VIC	10.5/54.0
Dilettante Sangiovese Clare Valley, SA	57.0
Ben Haines 'B Minor' MGS Nagambie Lakes, VIC	59.0
Hentley Farm 'Villain & Vixen' Grenache Barossa Valley, SA	49.0

### SAVOURY

Best's Cabernet Sauvignon Grampians, VIC	57.0
Monterra Nero d'Avola Fleurieu, SA	55.0
St Hallet 'Blackwell' Shiraz Barossa Valley, SA	110.0
Kelvedon Estate Pinot Noir East Coast, TAS	70.0
Bannockburn 'De La Terre' Pinot Noir 2015 Geelong, VIC	132.0

### BOLD & SPICY

Sally's Paddock 'Sasha' Shiraz Grampians, VIC	12/59.0
Pondalowie 'Vineyard Blend' Shiraz Cabernet Bendigo, VIC	62.0
Maverick Organic Cabernet Sauvignon Barossa & Eden Valleys, SA	12/55.0
Buller Wines 'Nine Muses' Shiraz Central Victoria, SA	47.0
Kilikanoon 'Covenant' Shiraz Clare Valley, SA	69.0

## BEER

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Corona MEX	10.0
Peroni IT	10.0
Tsingtao CH	10.0
Stella Artois BEL	10.0
Stomping Ground Laneway Lager (Can) Collingwood, VIC	11.0
Stone & Wood Pacific Ale Byron Bay, NSW	11.0
Cascade Light Hobart, TAS	7.0
Cascade Stout Hobart, TAS	11.0
Chop Shop Pale Ale Smeaton Grange, NSW	11.0
Prancing Pony Amber Ale Adelaide Hills, SA	12.0
Fixation IPA Collingwood, VIC	11.0
Kaiju Krush Tropical Ale (Can) South Dandenong, VIC	11.0
Coldstream Pilsner Yarra Valley, VIC	11.0
<b>TAP — SCHOONERS 425ML / PINTS 570ML</b>	
Brewery Fresh Carlton Draught (Unpasteurised) VIC	9.5/12.0
4 Pines Pale Ale Manly, NSW	10/13.5
Pirate Life IPA (Mid Strength) Adelaide, SA	10/13.5
Wild Yak Pacific Ale Port Melbourne, VIC	10/13.5
4 Pines Summer Ale Manly, NSW	10/13.5
Bonamy's Apple Cider Hobart, TAS	9/13.5
<b>CIDER / GINGER BEER</b>	
Bulmers Pear Cider Campbelltown, NSW	10.5
Lick Pier Ginger Beer Abbotsford, VIC	10.0

## HOTS + SOFTS

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<b>Coffee by Griffiths</b>	4.0
Hot chocolate	5.0
Chai latte	4.5
Soy / Almond milk	add 0.5
<b>Teas for 1 by Tea Drop</b>	4.5
English breakfast, Earl Grey, peppermint, chamomile, lemongrass & ginger, chai	
<b>Juices</b>	4.5
Orange, cloudy apple, pineapple, cranberry, pink grapefruit	
<b>Fizzies</b>	4.5
Coke, Coke Zero, Sprite, Lift, tonic, dry ginger ale, soda	
Goslings Ginger Beer	5.0
Splitrock Sparkling Water 750ml	8.0
Splitrock Still Water 750ml	8.0



## BOOKING GUIDELINES.

**Food** All menu items are subject to change according to seasonality and availability.

Set Menu — Food selections, guest numbers and dietary requirements must be given at least 10 days prior to the function date. Payment for set menus will be required a minimum of 7 days prior to function. The number of guests confirmed and paid for will be the final numbers and no refunds will be given to late cancellations.

St Kilda Venues kitchens contain nuts, shellfish and other allergens. Traces of these may be in the food. All special dietary requirements or allergies must be advised to St Kilda Venues prior to the event date. In the event that St Kilda Venues has not been given prior notification the client will be charged pro rata for the extra items required. St Kilda Venues will aim to cater appropriately for all dietary requirements and allergies, however cannot guarantee, nor take responsibility for any reaction to the food.

**Events & Bookings** St Kilda Venues reserves the right to apply minimum spends for event spaces. All our event spaces have minimum spends which are priced according to the date, time and number of guests. A minimum spend is the minimum amount you must spend on food and beverage to reserve the space. If the food and beverage spend does not reach the minimum spend, the difference will be charged as a room hire. Your per head cost is determined by what you choose to offer your guests.

We want all our guests to have a great time and hence we require all function bookings at St Kilda Venues to include a reasonable amount of food.

We practice Responsible Service of Alcohol and the guidelines set by VCGLR.

Unfortunately we do not cater for drinks only bookings. If you would like to come down for drinks only we are happy to take your details as a FYI. Unfortunately we are not be able to guarantee you entry or a designated space, however if there is space we would love to have you.

**Hens, Bucks & Birthdays** To ensure all our guests have a pleasant experience we do not allow; inappropriate behaviour, games, decorations, activities or novelty items.

**Decorations** No decorations such as balloons and banners are permitted as we like to ensure all patrons have access to our splendid views. These decorative items are permitted for full venue exclusive events.

**Cakes** You are welcome to bring a celebration cake, if you would like us to cut and serve to the table with cream and coulis there is a \$3 per head charge. If you are happy to cut and serve at the table yourselves, there is no charge. No other external food or beverage is permitted to be brought into the venue e.g. Lollies, Chips, and Alcohol etc. Please speak to your coordinator about serving your celebration cake.

**Booking Cancellation Policy** Groups less than 20; if a booking is cancelled more than 7 days prior, a full refund of the deposit will be issued. If a booking is cancelled less than 7 days prior, the full deposit will be forfeited.

Groups of 20 or more; if a booking is cancelled more than 14 days prior, a full refund of the deposit will be issued. If a booking is cancelled less than 14 days prior, the full deposit will be forfeited.

All external suppliers must be approved by St Kilda Venues before you approve their services.

**House Policy** No gym/sportswear, no beachwear, no club colours, no shots, no costumes, no work wear, no muscle singlets, no close talking, no manners = no service, no intimidating dress or behaviour, no name dropping, no unpleasant or annoying behaviour, no shoving, play fighting or arguing, no disturbing the neighbours, no loitering after we close, dress to impress, be nice and have fun!

We are an equal opportunity venue, no matter, what race, age, creed, religion, colour, gender or sexuality you are, you must play nice, dress nice and be nice no matter who you are!

St Kilda Venues reserves the right to refuse entry to anyone who does not comply with the house policy or who is deemed intoxicated. If a guests is deemed intoxicated they will not be served and will be asked to leave the venue. No minors under 18yrs are permitted within the venues after 10pm.

A full list of Terms and Conditions can be found on our website.

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