

Ruby Riviera



FUNCTIONS & EVENTS

STUNNING VIEWS & OUTSTANDING MEDITERRANEAN CUISINE

BOM DIA!

Welcome to Ruby Riviera and BOHO, where every celebration becomes an unforgettable memory. Nestled along the banks of the Yarra River in South Wharf, Ruby Riviera offers breathtaking views of both the river and the iconic Melbourne skyline. Our commitment to excellence is evident in our delicious Mediterranean cuisine, carefully crafted to tantalise your taste buds and leave a lasting impression on your guests.

Adjacent to Ruby Riviera our sister venue BOHO, offers a chic and versatile event space suitable for a wide range of private gatherings. BOHO offers a great selection of beers, wines, and cocktails that pair perfectly with Ruby Riviera's fresh and fun cuisine. BOHO's high ceilings, modern art, warm tones, and bohemian décor provide a captivating ambiance, while a full-length bar and large windows add to its appeal.

At Ruby Riviera and BOHO, while each venue boasts its unique charm and ambiance, they are united in their dedication to delivering exceptional events. Behind the scenes, our passionate front-of-house teams and masterful chefs collaborate seamlessly across both venues, ensuring that every function, from intimate gatherings to grand celebrations, is infused with unparalleled service and culinary excellence. This harmonious blend of expertise and passion ensures that every event we host is not just an occasion but a memorable experience.

IMMERSIVE EXPERIENCES & UNIQUE EVENTS

At Ruby Riviera and BOHO, we go beyond traditional event venues. Elevate your celebration with immersive experiences such as hands-on cooking classes and cocktail-making sessions. These interactive activities add a unique touch to your event and create memorable moments for you and your guests.

IDEAL LOCATION FOR CORPORATE EVENTS & MORE

Located in close proximity to the Melbourne Convention and Exhibition Centre, our venues are the perfect venue for local and international guests alike. Whether you're planning a private party, a corporate gathering, or any special celebration, our spaces are designed to accommodate your needs. Our coastal taberna atmosphere in Ruby Riviera and the bohemian feel of BOHO create a lively and inviting ambiance for your guests to enjoy.

PERFECT FOR A VARIETY OF EVENTS

Ruby Riviera is your ideal location for various occasions. From corporate events and end-of-year cocktail parties to seated dinners and pre-ordered office lunches, we cater to a wide range of functions.

BOHO lends itself to creating memorable moments and is perfect for a range of events from immersive experiences to milestone birthdays, weddings and delegate events. BOHO is also frequently used by clients for pre-show breakfast networking events.

OPTIONAL EXTRAS

In our function rooms, you have the flexibility to use the following items as optional extras, which may come with an additional cost:

- Wifi (Video Streaming & Webinars)
- Microphones
- Plasma TVs or Data Projectors
- Music Connectivity
- Tea Light Candles
- White Boards
- Smart Boards (subject to availability)

*Consult your event sales manager for details on costs and inclusions

CONTACT US TODAY

Ready to make your celebration truly memorable? Both Ruby Riviera and BOHO are available to book 7 days a week.

Contact us today and start planning your event. Our team is dedicated to ensuring your experience is nothing short of extraordinary.

Book your event at Ruby Riviera and BOHO, where celebrations come to life!

Email: events@southwharfrestaurants.com.au

Phone: +61422 818 208



STAND UP CANAPÉ OPTIONS

CANAPÉ OPTION 1 - \$36PP

SET SELECTION OF 5 CANAPÉS + SELECTION OF DIPS WITH WARM ARTISANAL FOCACCIA & EVOO

CANAPÉS

LASAGNE CROQUETTE OF SLOW BRAISED BEEF RAGU, BECHAMEL SAUCE, TOMATO NAPOLI

HALLOUMI, MINT & SPINACH PASTIZZI (V)

CHAR-GRILLED SWORDFISH SKEWER, BLACK OLIVE TAPENADE (GF)

CHAR-GRILLED PERI-PERI CHICKEN SKEWERS, LEMON, PARSLEY (GF)

ROASTED RED PEPPER, SUNFLOWER KERNEL, MOZZARELLA & BASIL PESTO ARANCINI (V, GIF)

+ ADD MINI CANNOLI OR GREEK BAKLAVA FOR AN ADDITIONAL \$5PP

CANAPÉ OPTION 2 - \$48PP

5 CANAPÉS + 1 GRAZING ITEM + LOCAL & IMPORTED CURED MEAT PLATTERS WITH PICKLES, SELECTION OF DIPS, MT ZERO OLIVES, TAPENADE & WARM ARTISANAL FOCACCIA

CANAPÉS

TUNA CRUDO SPOONS, BAY OIL, BLACK SALT, SHERRY VINEGAR (GF)

ROASTED RED PEPPER, SUNFLOWER KERNEL, MOZZARELLA & BASIL PESTO ARANCINI (V, GIF)

HALLOUMI, MINT & SPINACH PASTIZZI (V)

CHAR-GRILLED PERI-PERI CHICKEN SKEWERS, LEMON, PARSLEY (GF)

LASAGNE CROQUETTE OF SLOW BRAISED BEEF RAGU, BECHAMEL SAUCE, TOMATO NAPOLI

GRAZING ITEM

CALAMARI FRITTI GRAZING BOWL, PISTOU, FRENCH FRIES, GREEK FETA (GIF)

+ ADD MINI CANNOLI OR GREEK BAKLAVA FOR AN ADDITIONAL \$5PP

CANAPÉ OPTION 3 - \$58PP

5 CANAPÉS + 2 GRAZING ITEMS + RUBY'S ANTIPASTO BOARDS OF LOCAL & IMPORTED CURED MEATS, CHEESES, DIPS, PICKLES, MT ZERO OLIVES, TAPENADE & WARM ARTISANAL FOCACCIA

CANAPÉS

TUNA CRUDO SPOONS, BAY OIL, BLACK SALT, SHERRY VINEGAR (GF)

ROASTED RED PEPPER, SUNFLOWER KERNEL, MOZZARELLA & BASIL PESTO ARANCINI (V, GIF)

HALLOUMI, MINT & SPINACH PASTIZZI (V)

CHAR-GRILLED PERI-PERI CHICKEN SKEWERS, LEMON, PARSLEY (GF)

LASAGNE CROQUETTE OF SLOW BRAISED BEEF RAGU, BECHAMEL SAUCE, TOMATO NAPOLI

GRAZING ITEMS

CALAMARI FRITTI GRAZING BOWL, PISTOU, FRENCH FRIES, GREEK FETA (GIF)

MINI LEMON & OREGANO CHICKEN SOUVLAKI, TABOULI & BULGHUR SALAD, TZATZIKI IN TOASTED PITA

+ ADD MINI CANNOLI OR GREEK BAKLAVA FOR AN ADDITIONAL \$5PP

V - VEGETARIAN, VG - VEGAN, VO - VEGETARIAN OPTION, VGO - VEGAN OPTION, GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, GIF - GLUTEN INTOLERANCE FRIENDLY, GIFO - GLUTEN INTOLERANCE FRIENDLY OPTION

STAND UP CANAPÉ OPTIONS

THE GRAZING PACKAGE- \$55PP

4 HAND HELD GRAZING ITEMS + RIVIERA ANTIPASTO STATION OF LOCAL & IMPORTED CURED MEATS, CHEESES, OLIVES, PRESERVED VEGETABLES, EVOO & WARM ARTISINAL FOCACCIA

GRAZING ITEMS

PAN FRIED POTATO GNOCCHI, KALAMATA OLIVES, SOPRESSA, LEEK, GARLIC, CHILLI, WHITE WINE, SUN DRIED TOMATO PESTO, GRANA PADANO

CALAMARI FRITTI, PISTOU, FRENCH FRIES, GREEK FETA (GF)

LAMB AND MINT MEATBALLS, TOMATO & HERB PILAF, TZATZIKI (GF)

LEMON & OREGANO CHICKEN SOUVLAKI, TOASTED PITA, FREE RANGE CHICKEN, TABOULI & BULGHUR SALAD

+ ADD MINI CANNOLI OR GREEK BAKLAVA FOR AN ADDITIONAL \$5PP

VEGAN GRAZING SUBSTITUTION

SELECT ONE OF THE FOLLOWING TO SUBSTITUTE FOR ONE OF THE ABOVE GRAZING ITEMS:

CHICKPEA & PARSLEY FALAFEL, BEETROOT HUMMUS, FRESH MINT (VG, GF)

CASHEW FETA & PESTO STUFFED EGGPLANT ROLLS (VG, GF)

CRUMBED ARTICHOKE, RED PEPPER, VEGAN AOILI (VG, GF)



SIT DOWN A LA CARTE MENU

TWO COURSES

(SHARING ENTRÉE & CHOICE OF MAIN OR
CHOICE OF MAIN & SHARING DESSERT) ~ \$55PP

THREE COURSES

(CHOICE OF ENTRÉE, CHOICE OF MAIN & A DESSERT) ~ \$72PP

ADDITIONS:

CANAPÉS (CHOOSE 3 CANAPES ON ARRIVAL) + \$14.9PP

SIDES FOR THE TABLE

(FRENCH FRIES WITH FETA + ROCKET & PARMESAN SALAD OR
SEASONAL VEGETABLES) + \$7PP

(FRENCH FRIES WITH FETA, ROCKET & PARMESAN SALAD
& SEASONAL VEGETABLES) + \$10PP

FOR THE TABLE:

FOCACCIA BARESE:

WARM ARTISANAL FOCACCIA GARNISHED WITH ARBEQUINA OLIVE OIL,
SHERRY VINEGAR (V)

ENTRÉE SELECTION (CHOOSE 3):

SAGANAKI

GRILLED HALLOUMI, PICKLED BLACK GRAPES, STRINGY BARK HONEY (V, GF)

ARANCINI

ROASTED RED PEPPER, SUNFLOWER KERNEL, MOZZARELLA
& BASIL PESTO ARANCINI, ROASTED GARLIC AIOLI (V, GF)

FOCACCIA BARESE

WARM ARTISANAL FOCACCIA GARNISHED WITH PROSCIUTTO,
SCARMORZA, FIG VINCOTTO

LASAGNE CROQUETTES

SLOW BRAISED BEEF RAGU, BECHAMEL SAUCE, TOMATO NAPOLI

GRILLED SWORDFISH SKEWER

LINE CAUGHT ST HELENS SWORDFISH, BLACK OLIVE TAPENADE,
DILL PESTO, LEMON OIL (GF)

MAIN COURSE SELECTIONS (CHOOSE 4):

KING PRAWN & SAFFRON RISOTTO

SPENCER GULF KING PRAWNS, WHITE WINE, MASCARPONE, DILL, LEMON,
PANGRATTATO (GF)

PAN FRIED POTATATO GNOCCHI

KALAMATA OLIVES, SOPRESSA, LEEK, GARLIC, CHILLI, WHITE WINE,
SUN DRIED TOMATO PESTO, GRANA PADANO

LEMON & OREGANO SOUVLAKI

TOASTED PITA, FREE RANGE CHICKEN, TABOULI & BULGHUR SALAD,
TZATZIKI, FRIES (VGO)

TABERNA MEDITERRANEAN SALAD

TOMATO, CUCUMBER, SPANISH ONION, DILL, MINT, KALAMATA OLIVES, PICKLED
FEFFERONI CHILLIES, APHRODITE AGED FETA (V, GF)

GREEK MARINATED LAMB CHOPS

CHAR-GRILLED ROARING FORTIES FOREQUARTER CHOPS MARINATED
IN RED WINE, OREGANO, GARLIC, LEMON & EVOO, TOMATO, CUCUMBER &
GREEK FETA SALAD (GF)

MEDITERRANEAN CHICKEN

CHAR-GRILLED FREERANGE MEDITERRANEAN HALF CHICKEN,
SEASONED RICE, LEMON, PARSLEY (GF)

MARKET FISH

SEASONAL SIDES (PLEASE CONFIRM WITH YOUR FUNCTION COORDINATOR
AT THE TIME OF BOOKING)

DESSERT

MEDITERRANEAN DESSERT PLATTER

PORTUGUESE TARTS, RICOTTA CANNOLI, APPLE PASTIZZI, GREEK BAKLAVA

V - VEGETARIAN, VG - VEGAN, VO - VEGETARIAN OPTION, VGO - VEGAN OPTION, GF - GLUTEN FREE,
GFO - GLUTEN FREE OPTION, GIF - GLUTEN INTOLERANCE FRIENDLY, GIFO - GLUTEN INTOLERANCE FRIENDLY OPTION

SIT DOWN ALTERNATE DROP

TWO COURSES \$55PP

THREE COURSES \$68PP

ADDITIONS:

CANAPÉS (CHOOSE 3 CANAPES ON ARRIVAL) + \$14.9PP

SIDES FOR THE TABLE

(FRENCH FRIES WITH FETA + ROCKET & PARMESAN SALAD OR SEASONAL VEGETABLES) + \$7PP

(FRENCH FRIES WITH FETA, ROCKET & PARMESAN SALAD & SEASONAL VEGETABLES) + \$10PP

FOR THE TABLE:

FOCACCIA BARESE:

WARM ARTISANAL FOCACCIA GARNISHED WITH ARBEQUINA OLIVE OIL, SHERRY VINEGAR (V)

ENTRÉE SELECTION (CHOOSE 2):

SAGANAKI

GRILLED HALLOUMI, PICKLED BLACK GRAPES, STRINGY BARK HONEY (V, GF)

CHAR-GRILLED SWORDFISH SKEWER

ST HELENS LINE CAUGHT SWORDFISH BLACK OLIVE TAPENADE (GF)

FOCACCIA BARESE

WARM ARTISANAL FOCACCIA GARNISHED WITH PROSCIUTTO, SCARMORZA, FIG VINCOTTO

LASAGNE CROQUETTES

SLOW BRAISED BEEF RAGU, BECHAMEL SAUCE, TOMATO NAPOLI

GRILLED SWORDFISH SKEWER

LINE CAUGHT ST HELENS SWORDFISH, BLACK OLIVE TAPENADE, DILL PESTO, LEMON OIL (GF)

MAIN COURSE SELECTIONS (CHOOSE 2):

KING PRAWN & SAFFRON RISOTTO

SPENCER GULF KING PRAWNS, WHITE WINE, MASCARPONE, DILL, LEMON, PANGRATTATO (GF)

PAN FRIED POTATATO GNOCCHI

KALAMATA OLIVES, SOPRESSA, LEEK, GARLIC, CHILLI, WHITE WINE, SUN DRIED TOMATO PESTO, GRANA PADANO

LEMON & OREGANO SOUVLAKI

TOASTED PITA, FREE RANGE CHICKEN, TABOULI & BULGHUR SALAD, TZATZIKI, FRIES (VGO)

TABERNA MEDITERRANEAN SALAD

TOMATO, CUCUMBER, SPANISH ONION, DILL, MINT, KALAMATA OLIVES, PICKLED FEFFERONI CHILLIES, APHRODITE AGED FETA (V, GF)

CHAR-GRILLED PORTERHOUSE

200G VICTORIAN GRASS FED PORTERHOUSE, FRENCH FRIES, GARDEN SALAD, GARLIC BUTTER (GIF)

MEDITERRANEAN CHICKEN

CHAR-GRILLED FREERANGE MEDITERRANEAN HALF CHICKEN, SEASONED RICE, LEMON, PARSLEY (GF)

DESSERT SELECTIONS (CHOOSE 1):

RICOTTA CANNOLI

PISTACHIO, DARK CHOCOLATE, CANDIED PEEL (V)

PASTEL DE NATA

PORTUGUESE CUSTARD TART, STRACCIATELLA ICE CREAM (V)

V - VEGETARIAN, VG - VEGAN, VO - VEGETARIAN OPTION, VGO - VEGAN OPTION, GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, GIF - GLUTEN INTOLERANCE FRIENDLY, GIFO - GLUTEN INTOLERANCE FRIENDLY OPTION

SIT DOWN SHARING MENU

TWO COURSES \$52PP

THREE COURSES \$62PP

ADDITIONS:

CANAPÉS (CHOOSE 3 CANAPÉS ON ARRIVAL) + \$14.9PP

SIDES FOR THE TABLE

(FRENCH FRIES WITH FETA + ROCKET & PARMESAN SALAD OR SEASONAL VEGETABLES) + \$7PP

(FRENCH FRIES WITH FETA, ROCKET & PARMESAN SALAD & SEASONAL VEGETABLES) + \$10PP

SELECT AN ADDITIONAL MAIN COURSE + \$15PP

SHARING ENTRÉE SELECTION:

FOCACCIA BARESE

WARM ARTISANAL FOCACCIA GARNISHED WITH ARBEQUINA OLIVE OIL, SHERRY VINEGAR (V)

CHEF'S DIP SELECTION

WITH ASSORTED PICKLES, TOASTED FLATBREAD (VO, VGO, GFO)

WHOLE CHAR -GRILLED CALAMARI

LEMON, CAPERS, PISTOU, WILD ROCKET & PARMESAN SALAD (GF)

SHARING MAIN COURSE SELECTIONS (CHOOSE 2):

KING PRAWN & SAFFRON RISOTTO

SPENCER GULF KING PRAWNS, WHITE WINE, MASCARPONE, DILL, LEMON, PANGRATTATO (GF)

PAN FRIED POTATATO GNOCCHI

KALAMATA OLIVES, SOPRESSA, LEEK, GARLIC, CHILLI, WHITE WINE, SUN DRIED TOMATO PESTO, GRANA PADANO

TABERNA MEDITERRANEAN SALAD

TOMATO, CUCUMBER, SPANISH ONION, DILL, MINT, KALAMATA OLIVES, PICKLED FEFFERONI CHILLIES, APHRODITE AGED FETA (V, GF)

CHAR-GRILLED PORTERHOUSE

200G VICTORIAN GRASS FED PORTERHOUSE, FRENCH FRIES, GARDEN SALAD, GARLIC BUTTER (GIF)

MEDITERRANEAN CHICKEN

CHAR-GRILLED FREERANGE MEDITERRANEAN HALF CHICKEN, SEASONED RICE, LEMON, PARSLEY (GF)

GREEK VERMISTA

TOMATO, HERB, CHICKPEA, RICE, ONION & CUMIN STUFFED ROASTED PEPPERS WITH ALLSPICE, TOMATO & OREGANO SAUCE, LEMON VINAIGRETTE (GF, VG)

AGNOLOTTI

CAVALLO NERO & LEMON AGNOLOTTI, CONFIT TOMATOES, BASIL, BLACK OLIVES, CRISPY LEEK, GRANA PADANO (V)

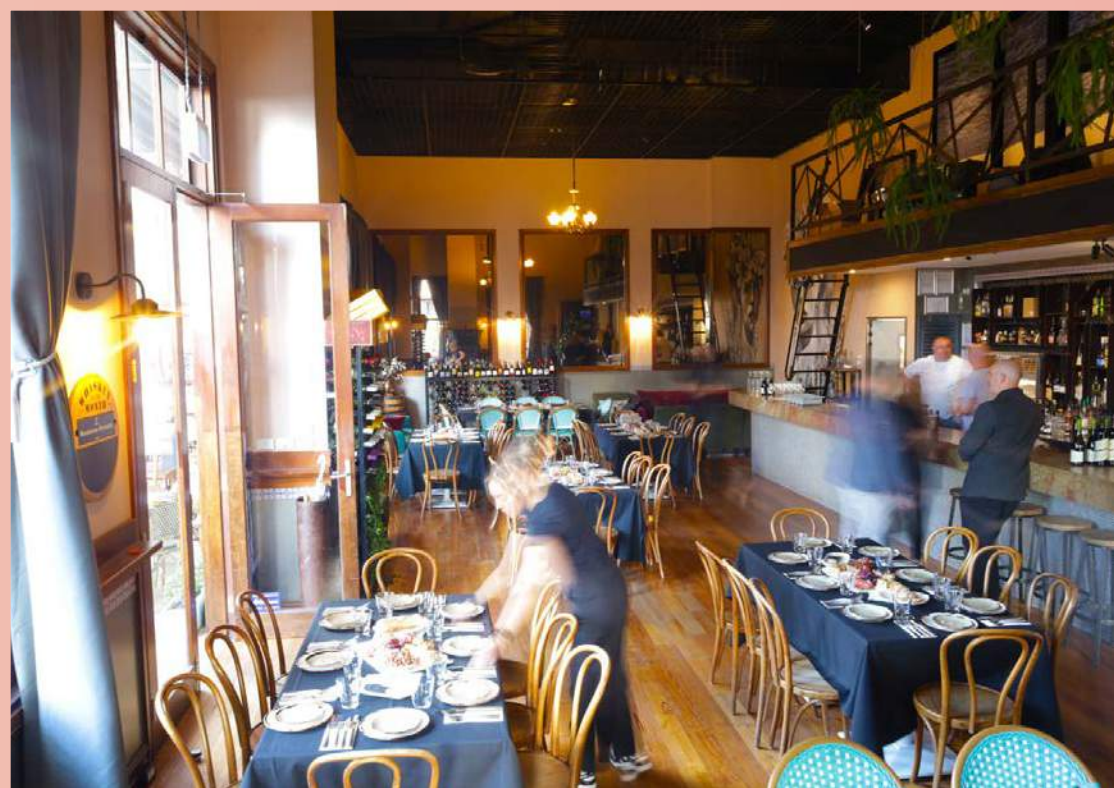
DESSERT

MEDITERRANEAN DESSERT PLATTER

PORTUGUESE TARTS, RICOTTA CANNOLI, GREEK BAKLAVA (V)

V - VEGETARIAN, VG - VEGAN, VO - VEGETARIAN OPTION, VGO - VEGAN OPTION, GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, GIF - GLUTEN INTOLERANCE FRIENDLY, GIFO - GLUTEN INTOLERANCE FRIENDLY OPTION





GRAZING STATIONS

ANTIPASTO STATION

FROM \$14PP

A CHEF'S SELECTION OF QUALITY VICTORIAN & IMPORTED CURED MEATS, ITALIAN CHEESES, CHAR-GRILLED VEGETABLES, DRIED & FRESH FRUIT, MT ZERO OLIVES & FLAVOURED EXTRA VIRGIN OLIVE OILS WITH CHARRED CIABATTA BREAD (VGO,GFO)

CHARCUTERIE STATION

FROM \$14PP

A CHEF'S SELECTION OF LOCALLY MADE CHORIZO, ARTISAN HAM, TERRINES, PATES, RILLETES & CONFITS, CORNICHONS, FRUIT PASTES, "MT ZERO" OLIVES, CRISP BREADS & TOASTED BAGUETTE (GFO)

TAPAS STATION

FROM \$19PP

A CHEF'S SELECTION OF HOUSE MADE CROQUETTES, TORTILLA, MT ZERO OLIVES, IBERIAN HAM, GRILLED CHORIZO, WHITE ANCHOVIES, PIQUILLO PEPPERS & SPANISH STYLE DIPS WITH TOASTED FLAT BREADS (VGO, GF)

SEAFOOD STATION

FROM \$14PP

A CHEF'S SELECTION OF THE HIGHEST QUALITY LOCAL SEAFOOD, INCLUDING: LAKE'S ENTRANCE KING PRAWNS, TASMANIAN PACIFIC OYSTERS, FREMANTLE OCTOPUS, FRESH FISH CEVICHE, SUSHI, SASHIMI & CONDIMENTS (GF)

(PLEASE BE ADVISED THAT THE NATURE OF THIS STATION IS HIGHLY SEASONAL & WE LIAISE WITH EACH CLIENT ON A CASE BY CASE, SEASON TO SEASON BASIS

CACIO E PEPE WHEEL

FROM \$16PP

EXPERIENCE THE MAGIC OF FRESH PASTA AS YOU WATCH OUR CHEF'S TOSS STEAMING SPAGHETTI IN A GIANT WHEEL OF GRANA PADANO & TOASTED BLACK PEPPERCORNS CREATING THE CLASSIC DISH, CACIO E PEPE.

CHEESE PLATTERS

FROM \$10PP

ENJOY AN EXQUISITE SELECTION OF LOCAL & IMPORTED CHEESES BY THE CALENDAR CHEESE COMPANY ACCOMPANIED BY ASSORTED CONDIMENTS.

LA DOLCE VITA DESSERT STATION

FROM \$15PP

OUR MEDITERRANEAN DESSERT STATIONS FEATURE ARTISANAL GELATO, BACLAVA & FRESH FILLED RICOTTA OR CHOCOLATE CANNOLI. WITH ALL OF THE TRADITIONAL ACCOMPANIMENTS THESE SWEET TREATS ARE NOT ONLY DELICIOUS BUT A PERFECT WAY TO ADD A SPECIAL FINAL TOUCH TO YOUR EVENT.

PETITE FOURS

FROM \$6PP

ASSORTED MACAROONS, MINI JAM DOUGHNUTS, DOUBLE CHOCOLATE BROWNIES & FRIENDS (GFO)

BEVERAGE PACKAGES

PRIMARY PACKAGE

2 HOURS ~ 40PP | 3 HOURS ~ 55PP | 4 HOURS ~ 65PP

VERSION2 SPARKLING BRUT CUVÉE, SOUTH EASTERN AUSTRALIA

VERSION2 PINOT GRIGIO, SOUTH EASTERN AUSTRALIA

VERSION2 SHIRAZ, SOUTH EASTERN AUSTRALIA

PIRATE LIFE EURO LAGER, CASCADE PREMIUM LIGHT,
SOFT DRINKS & JUICES

BOUTIQUE PACKAGE

2 HOURS ~ 55PP | 3 HOURS ~ 70PP | 4 HOURS ~ 80PP

BOTTOMLESS RIOT CITRUS SPRITZ

UPSIDE DOWN PROSECCO, VICTORIA

ESPY ROSÉ, SOUTH AUSTRALIA

PENFOLDS KOONUNGA HILL RED, SOUTH AUSTRALIA

UPSIDE DOWN PINOT GRIGIO, VICTORIA

PIRATE LIFE EURO LAGER, BALTER XPA, SOMMERBY CIDER,
PERONI 0%, SOFT DRINKS & JUICES

BESPOKE PACKAGES

CUSTOM PACKAGES START FROM \$60PP FOR 2 HOURS

SPEAK TO OUR EVENT TEAM ABOUT YOUR SPECIFIC REQUIREMENTS & OUR BEVERAGE GURU WILL TAILOR A PACKAGE TO SUIT YOUR SPECIFIC REQUIREMENTS.

ON CONSUMPTION

A BESPOKE ON CONSUMPTION BAR TAB CAN ALSO BE ARRANGED FOR YOU & YOUR GUESTS.

PLEASE CONSULT YOUR FUNCTION COORDINATOR FOR FURTHER ADVICE.

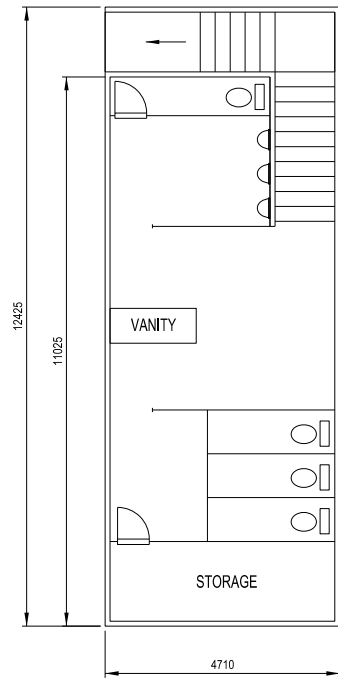
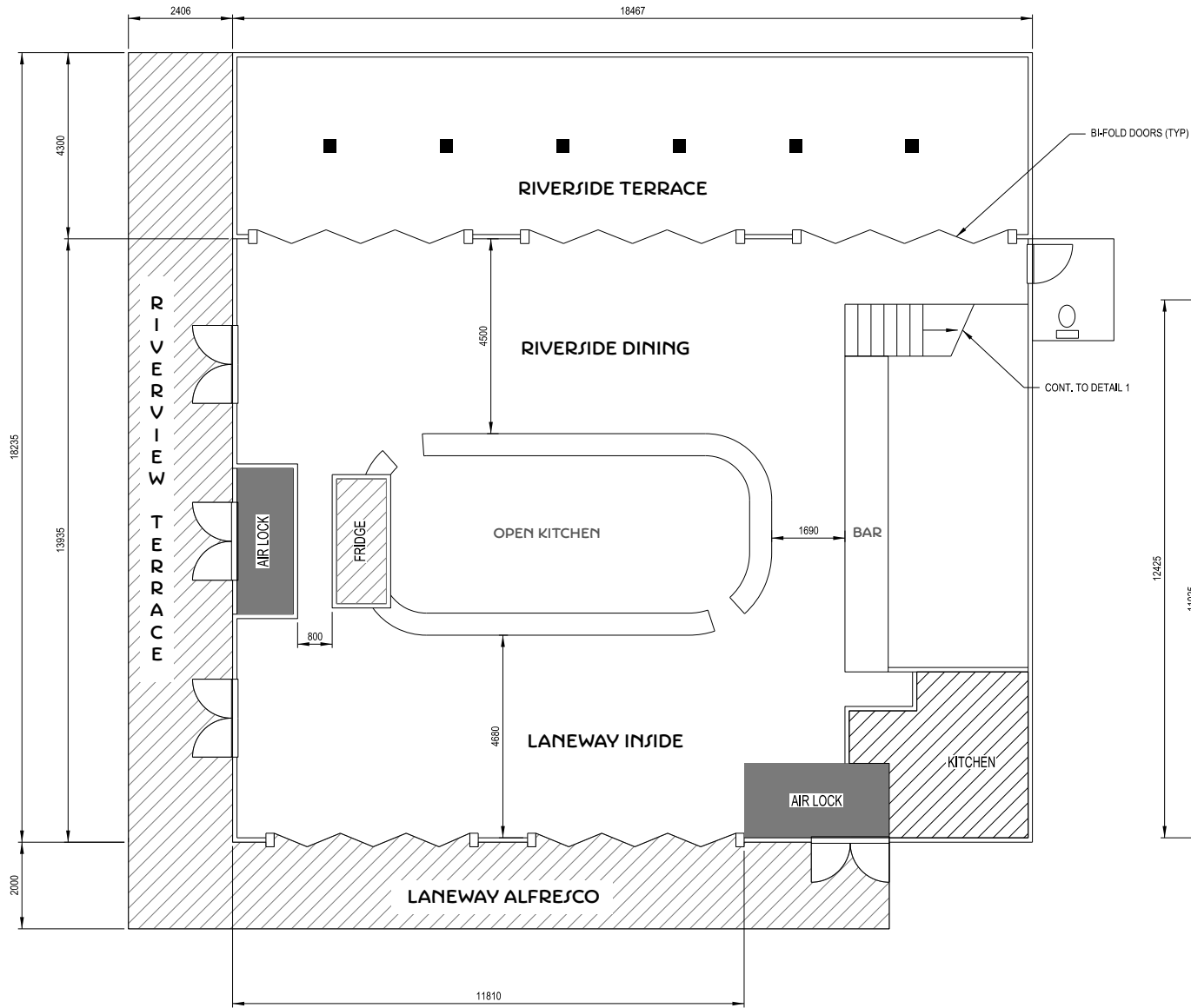
PACKAGE ADD-ONS:

ADD BEEFEATER GIN, CHIVAS, ABSOLUT VODKA, HAVANA CLUB RUM & MAKERS MARK BOURBON FOR \$11PP/PER HOUR (MINIMUM 2 HOURS)

ADD A COCKTAIL ON ARRIVAL TO ANY PACKAGE FOR \$18PP,
ASK YOUR COORDINATOR FOR OUR SEASONAL OPTIONS

ADD BOTTOMLESS HARD RATED ALCOHOLIC LEMON TO ANY PACKAGE FOR \$5PP/PER HOUR

FLOORPLAN

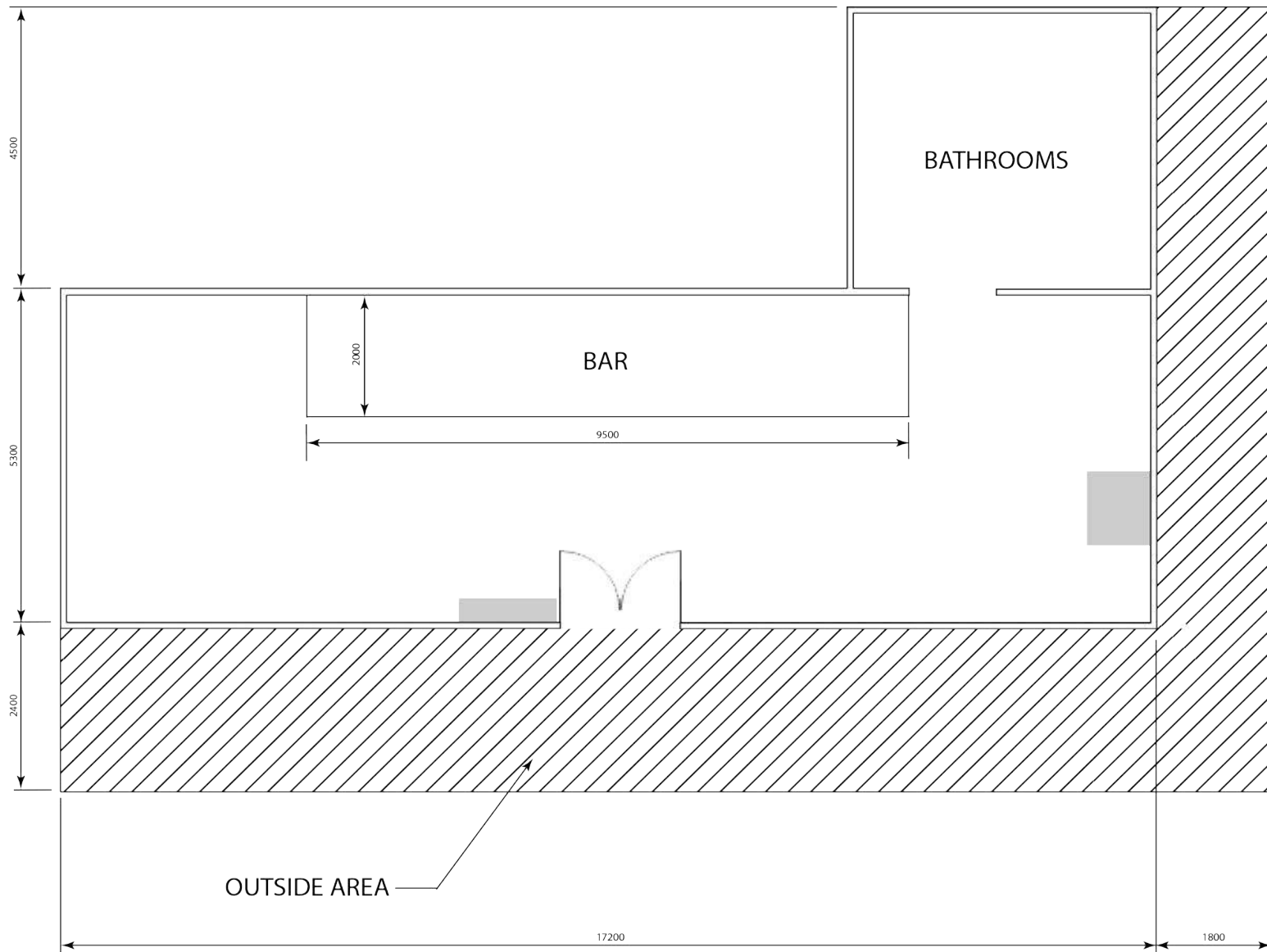


DETAIL 1
1:100



Ruby Riviera
1:100

FLOORPLAN



BOHO
1:100





Ruby Riviera Mediterrâneo Taberna

53 South Wharf Promenade,
South Wharf, Melbourne

Rubyriviera.com.au

@rubyrivieramelb



BOHO

35 Dukes Walk,
South Wharf, Melbourne

Thebohemian.com.au

@bohosphouthwharf

