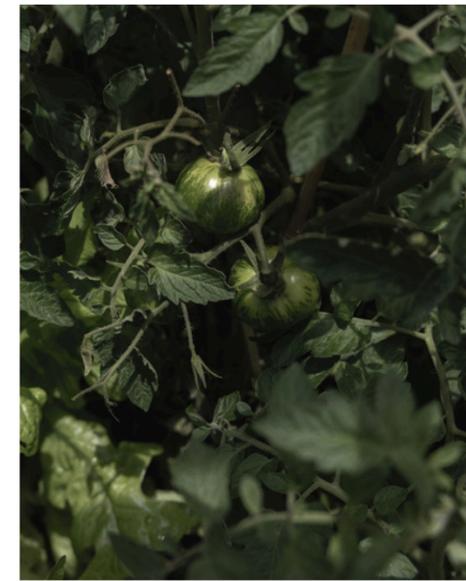


From  *Here*
by Mike

PRIVATE EVENTS

1 HOTEL MELBOURNE
9 MARITIME PLACE, MELBOURNE, 3008
+61 3 7053 0888
@FROMHERE.MELBOURNE



From

↑ ↓

Here
by Mike



Nestled in the heart of Melbourne, From Here is a thoughtful celebration of the farms, wineries, and places that nourish our table—from just down the road to regions well beyond. Rooted in the raw beauty of nature, we embrace the wild—both in the landscapes that inspire us and the creativity that guides our kitchen. Our approach highlights ingredients grown, gathered, and crafted with care, capturing the untamed essence of each season.

Our menu gently guides you through Victoria’s rich landscape, with dishes that speak to their origins—each plate a narrative of place, season, and maker. This is sourcing as storytelling: honest, expressive, and deeply connected to the rhythms of nature.

Whether you're dropping in for a glass of low-intervention wine or staying to linger over a shared meal, From Here offers a grounded, welcoming space to slow down, connect, and savour the beauty of the land and the imagination behind every dish.

From  Here
by Mike



PRIVATE DINING & EVENTS

From Here by Mike offers a versatile and inviting setting for private dining and bespoke events. The restaurant can be enjoyed exclusively in its entirety or thoughtfully arranged to create more intimate, semi-private experiences tailored to your occasion.

Our space is designed to host seated lunches and dinners, with the outdoor terrace or arcade providing the perfect backdrop for pre-event canapés and drinks.

Ideal for corporate gatherings, group dining, milestone celebrations, engagements, weddings and special occasions of all kinds, each event is curated with a focus on seasonal produce, thoughtful hospitality and a warm, welcoming atmosphere.

For all event enquiries, please contact our venue team at FHBM-Melbourne@1hotels.com.



Feed Me Menu

For 2+ – \$100pp

Wine Match \$80pp

CHOUX PUFF - CHICKEN LIVER PATE, RIESLING FREAK NO7. JELLY

Made With Livers From *Aurum* Cockerels (NF)

HIRAMASA KINGFISH CRUDO

Blood Plum Yakatori, *Chris & Helen's* Red Shiso, Szechuan Pepper (DF, NF, GF)

TRADITIONAL METHOD SPARKLING (DISG. JULY '24.) NV

"Brut Nature"

Dr Edge. Tamar Valley, TAS

SHOYU WHITE & SUYO LONG CUCUMBERS FROM FIVE TALES FARM

Yoghurt, Preserved Lemons, Olives. (VGO, GF, NF)

CHARGRILLED OCTOPUS

Hazelnut Romesco, *Portarlinton* Mussels Marinated in Merlot Vinegar (GF)

TWICE BAKED MEREDITH DAIRY GOAT'S CHEESE SOUFFLE

Baked Shallot, Rosemary Cream (V, NF)

PINOT GRIGIO 2025

"Feri Maris"

Quealy. Mornington Peninsula, VIC

WOOD ROASTED AURUM SLOW GROWN CHICKEN – ½ BIRD

Sweet Corn, Spring Garlic Butter (NF, GF)

ROASTED PUMPKIN

Maple Syrup & Burnt Sage Butter, Pepita Granola (VGO, NF, GF)

FROM HERE LEAF SALAD

Sharp Citrus & Caper Dressing (VG, NF, GF)

TEMPRANILLO 2024

Timo Mayer. Yarra Valley, VIC

MIKE'S GRANDMOTHER'S VANILLA RICE CREAM

Roasted Strawberries & Thyme (V, NF, GF)

FORTIFIED RIESLING NV.

"No.7"

Rieslingfreak. Clare Valley, SA



Chef's Table

8+ – \$165pp

Wine Match \$120pp

TO BE FRANK COUNTRY SOURDOUGH BREAD

Del Boccia Truffle Butter (DF, NF)

FRESHLY SHUCKED OYSTERS

Pickled Daikon, Finger Lime Mignonette (DF, NF, GF)

BLANC DE BLANCS 2018. GEMBROOK HILL. YARRA VALLEY, VIC

OUR SLOW FERMENTED FLATBREAD FROM THE WOOD FIRED OVEN

Almond Ricotta, Shiitake XO Sauce (VG)

HIRAMASA KINGFISH CRUDO

Blood Plum Yakatori, Chris & Helen's Red Shiso, Szechuan Pepper (DF, NF, GF)

TWICE BAKED MEREDITH DAIRY GOAT'S CHEESE SOUFFLE

Baked Shallot, Rosemary Cream (V, NF)

SAVIGNIN 2023. ENTROPY WINES. GIPPSLAND, VIC

AKAROA SALMON

Tomato, Saffron & Viognier Broth, Aioli (NF, GF)

THE WANDERER FREE RANGE MB5+ FLAT IRON STEAK

Our Condiments (DF, NF, GF)

GOLDEN FRIES

Saltbush Salt (VG, GF)

FROM HERE LEAF SALAD

Sharp Citrus & Caper Dressing (VG, NF, GF)

CHARDONNAY 2023. "TUERONG" ONANNON. MORNINGTON PENINSULA, VIC

SYRAH, PINOT NOIR, LAGREIN 2023 "L'ALTRA" COBAW RIDGE. MACEDON RANGES, VIC

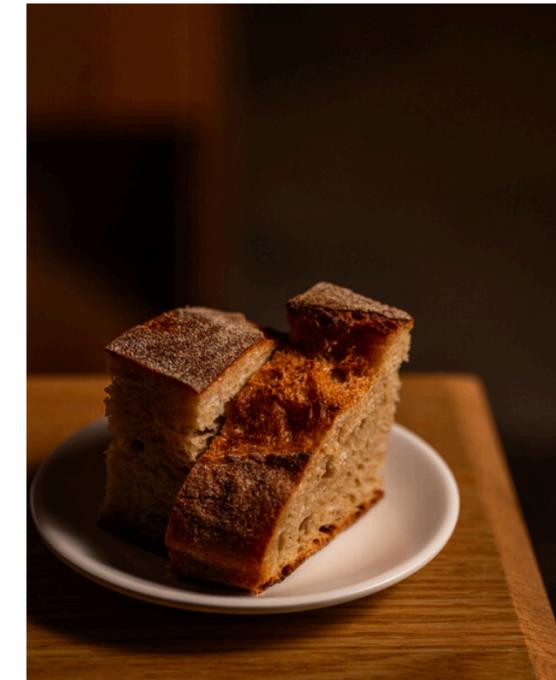
CHEESE PLATE

Seasonal Selection, Pickled Fig, Vyvian's Honeycomb, Oatcakes, Sourdough Bread

STICKY DATE & ALMOND FRANGIPANE TART

Butterscotch Gelato (VG)

MUSCAT NV. ALL SAINTS. RUTHERGLEN, VIC



Lunch Set Menu

One Course \$35pp

Two Course \$50pp

Entree

HEIRLOOM CUCUMBERS FROM MUDDY CREEKY

Yoghurt, Preserved Lemons, Olives. (VGO, GF, NF)

OR

HIRAMASA KINGFISH CRUDO

Blood Plum Yakatori, Chris & Helen's Red Shiso, Szechuan Pepper (DF, NF, GF)

OR

FLORIDIA STRACCIATELLA

Assorted Wandin Yallock cherry tomatoes, Black Bean & Ginger Vinaigrette (V, NF, GF)

Main

BASS STRAIT MB3+ 200G SCOTCH FILLET

Shoestring Fries, House Butter (GF, NF, DFO)

OR

HUMPTY DOO BARRAMUNDI 200G FILLET

Shoestring Fries, Wakame Butter (GF, NF, DFO)

OR

TROTTOLE

Black Marble & Lions Mane Mushroom Ragu, Garlic Pangrattato, Egg Yolk (V, VGO, NF, GFO)



Canapés (Sample Menu)

CANAPÉS

Mushroom, pâté bruschetta, pumpkin mustard
Beef Tartare, smoked mussel, potato hash
Smoked Akaroa salmon blini, St David crème fraîche

Cockerel liver pâté choux
Seasonal oysters, blood plum granita, smoked EVOO
Capretto fritti, salsa verde, pickled fennel

Fig & hazelnut frangipane tartlet

LUXE CANAPÉS

Cockerel liver pâté choux
Seasonal oysters, finger lime vinaigrette N25 Umai Caviar
Sea Urchin Chawanmushi bite
Rockliff spanner crab salad toast

Confit Aurum duck tartelette
Cape Grim vincotto glazed short rib skewer
Robbins Island Wagyu beef tataki
Pickled Lions Mane mushroom, spring pea

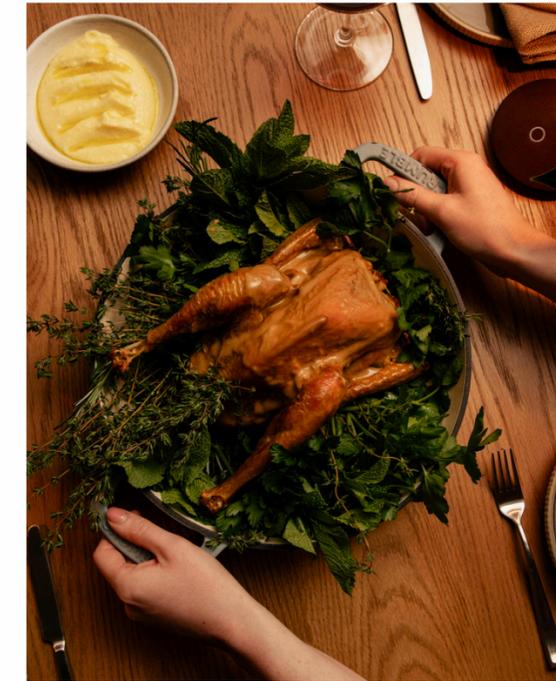
Mango, macadamia mini bombe Alaska



Bespoke

For full restaurant buyouts, our team will work alongside you to create a menu that feels personal, generous and thoughtfully considered. Guided by the seasons and rooted in responsibly sourced produce, each dish is designed to bring people together around the table.

Whether you're envisioning a relaxed shared feast or a more refined multi-course experience, we'll tailor every detail to reflect your occasion and your guests – creating a dining experience that feels both effortless and truly your own.



Optional Upgrades

Enhance your event with bespoke dining upgrades at From Here by Mike, thoughtfully designed to deliver a truly elevated culinary journey.

- Caviar Station
- Celebratory Cake
- Seafood Ensemble
- Cocktail Station
- Chef Mike personal hosting
- Post event soiree in Upstairs



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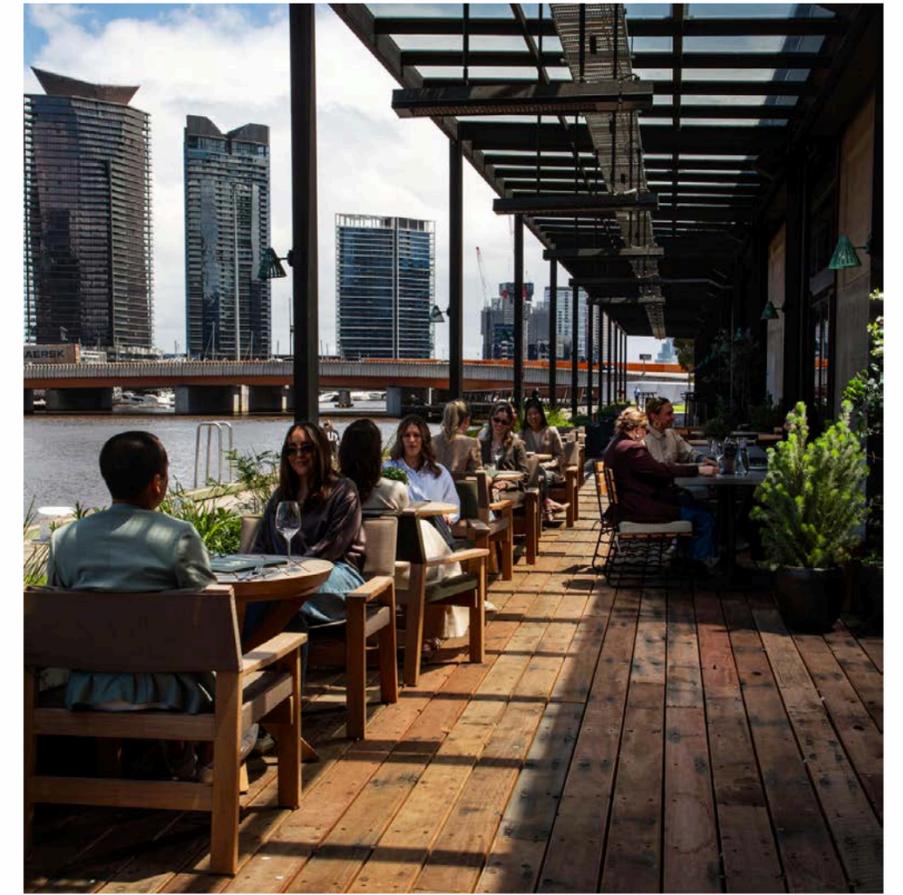
Our Spaces



THE ARCADE
34 SEATED



THE CHEF'S TABLE
14 SEATED



THE TERRACE
22 SEATED, 40 STANDING

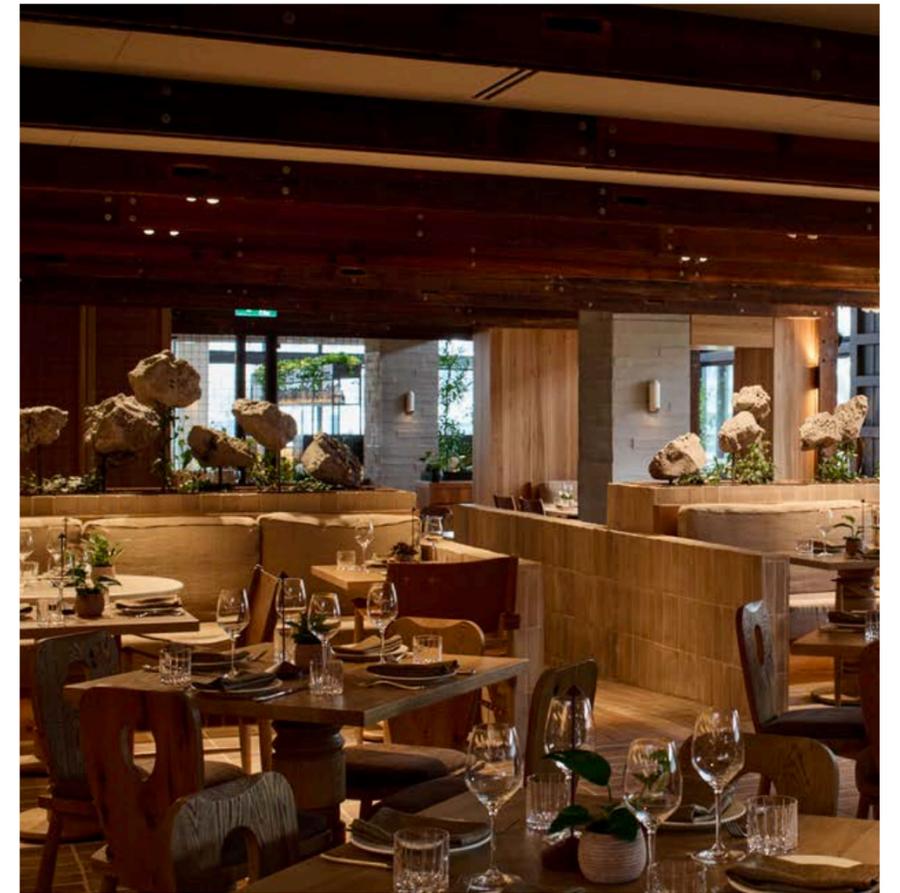
Our Spaces



THE KITCHEN
48 SEATED

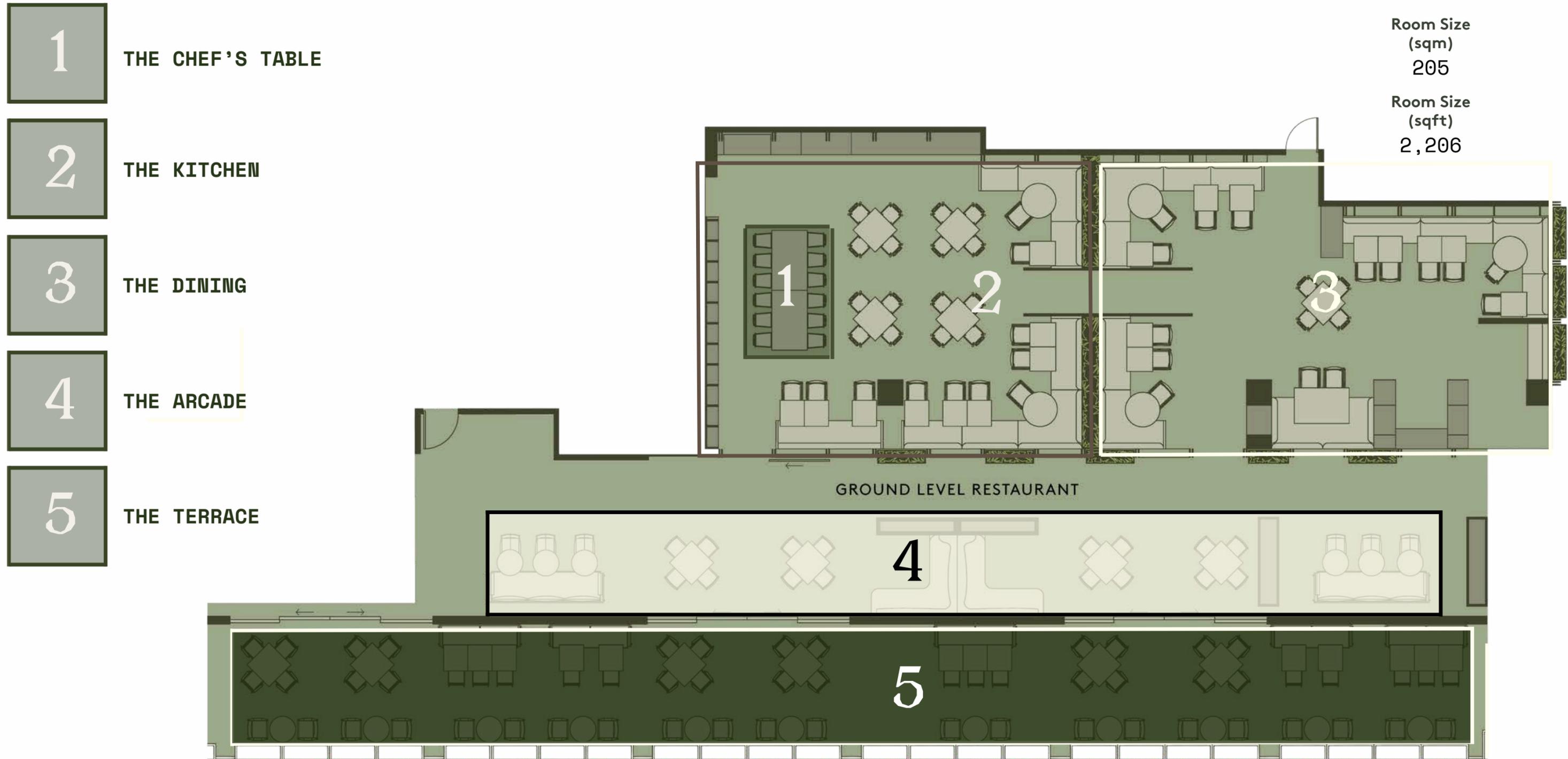


THE DINING
40 SEATED



FULL VENUE (KITCHEN + DINING)
90 SEATED

Floor Plan





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Facts at a glance



GUARANTEE OF ATTENDANCE

- To ensure the utmost freshness, we request selections are made 14 days in advance with your Restaurant Event Manager to allow for proper ordering and preparation from our Culinary team.
- Final guarantee of attendance and special meal requests are required by noon, 3 business days prior to the event. At this time, guarantee of attendance is not subject to reduction.
- If the host gives a confirmed guest and fewer guests arrive on the date/time of the reservation, the host will be charged for all pre-guaranteed attendees.

SERVICE CHARGE AND TAXES

Weekend and public holidays surcharges will apply to final invoice.

OTHER FOOD AND BEVERAGE

Due to health, safety and liquor laws and regulations, NO food or beverages may be brought to the restaurants for a party or meeting without prior consent from the Event Manager. Such approval may be granted or withheld by 1 Hotels. If such approval is provided, a service charge, corkage and plating fee will be charged on all items not supplied by 1 Hotel.

DEPOSIT/PAYMENT

A 50% deposit (equivalent to 50% of event value) is required in conjunction with signed contract to confirm event.



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