



African Pride

New Year's Eve 2022  
Sample Function Information

NYE set menus are compulsory for all locations

**4 COURSE DELUXE NYE MENU - \$150pp**  
(with 2.5 hour seating time per reservation)

**2.5 HOUR PREMIUM BEVERAGE PACKAGE - \$60pp**

**2 COURSE CHILDREN'S NYE MENU - \$65pp**

Available all night for children who are 12 years & under.

With a 2.5-hour soft drink package

A \$5 per person surcharge will be added on Sundays and public holidays.

Also, a service charge of 10% will be added for all groups of 11 or more,  
applicable every day

## TO START

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### **Cheese Garlic Bread (V)**

Baked buttermilk buns and four-cheese sauce

## ENTRÉE

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### **AGED Wagyu Tartare**

Wagyu Girello & dry-aged Rib-Eye, confit egg yolk, condiments, bone marrow & Parmesan miche crostini

### **Szechuan Calamari**

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

### **Bruschetta (V) (VG)**

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### **South African Prawns**

Chakalaka, coconut cream sauce, brown rice, tomato & coriander salsa

## MAIN

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Served with crunchy chips or farm salad

Grilled to perfection with our unique basting and served with your choice of sauce

**300g Shorthorn Fillet** (Grain-Fed 150 DAYS, MB 2+)

**330g Shorthorn Rib-Eye** (Grain-Fed 150 DAYS, MB 2+)

**Sauce selection:** Blue Cheese / Creamy Garlic / Hot African Chilli  
Creamy Mushroom / Peppercorn / Barbeque Relish / Veal Jus

### **Full Rack Pork Ribs**

Slow-cooked and finished on a flaming hot char-grill with our unique basting

### **Lamb Rump Skewers**

Lamb rump cuts marinated in South African curry spice and apricot basting

### **Salmon Skewer**

African chilli, miso, sesame, soy, spring onion, ginger and garlic

### **Portuguese Chicken Skewer**

Portuguese spiced chicken thighs with lemon

### **Roasted Harissa Cauliflower (V) (VG)**

Black sesame & chickpea purée, chimichurri, almonds and soft herbs

## TO SHARE

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### **Wedge Salad (V) (VG)**

Iceberg lettuce, ranch dressing, crispy Pancetta, blue cheese, tomato and crispy shallots

## DESSERT

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### **Crème Brûlée (V)**

Ginger snap biscuit, whipped mascarpone and lemon balm

### **Chocolate & Hazelnut Fondant (V)**

Classic in-house baked fondant with a melted white chocolate centre and hazelnut praline gelato

### **Sticky Date Pudding (V)**

Rich sticky sponge, date caramel, fior di latte gelato and candied walnuts

## WINES

Dal Zotto Prosecco	King Valley	VIC
Cleaver & Vine	Sauvignon Blanc	Regional, SA
Frogmore Creek	Riesling	TAS
Snake & Herring 'Tough Love'	Chardonnay	Margaret River, WA
West Cape Howe	Rosé	Margaret River, WA
Red Claw	Pinot Noir	Mornington Peninsula, VIC
Cleaver & Vine	Cabernet Sauvignon	Regional, SA
Cleaver & Vine	Shiraz	Regional, SA

## BEERS

Corona, Furphy's, Boag's Light, James Squire Orchard Crush Apple Cider,  
Soft Drinks, Juice

Choose Entrée & Main or Main & Dessert. Unlimited non-alcoholic package included

## ENTRÉE

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### Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil and Parmesan on sourdough

### Szechuan Calamari

Lightly fried calamari, cucumber, onion, lemon and nam jim sauce

## MAIN

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### ½ Rack of Beef Ribs

Slow-cooked and finished on a flaming char-grill with our unique basting. Served with crunchy chips or farm salad and your choice of creamy mushroom or peppercorn sauce

### ½ Rack of Pork Ribs

Slow-cooked and finished on a flaming char-grill with our unique basting. Served with crunchy chips or farm salad and your choice of creamy mushroom or peppercorn sauce

### Fillet 200g

(Monte Grain-Fed 120 Days)

Grilled to perfection with our unique basting and served with crunchy chips or farm salad and your choice of creamy mushroom or peppercorn sauce

### Chicken Breast

Portuguese marinated, pumpkin purée, wild mushrooms, French lentils, crispy pancetta and veal jus

## DESSERT

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### Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

### Sticky Date Pudding (V)

Rich sticky sponge, date caramel, fior di latte ice-cream and candied walnuts

### Deposits

The full set menu amount is required as deposits to secure your new year's eve reservation. Please contact our restaurant reservation team or book via our online reservation system to secure your table.

### Alterations to Bookings

The final number of guests must be confirmed 48 hour prior to new year's eve. In the event that guest numbers reduce from the date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

### Cancellations

Cancellations made within 2 days of the booking date are not refundable.

Cancellations made within 3 days of the booking date will incur a 20% cancellation fee.

Cancellations made within 5 days of the booking date will incur a 10% cancellation fee.

### Surcharge

A \$5 per person surcharge will be added on Sundays and public holidays. Also, a service charge of 10% will be added for all groups of 11 or more, applicable every day. Please be advised card payment fees apply on all transactions: MC, Visa, Pay Pass/Wave, Amex - 1.65% / UnionPay - 2.20%. Paypal fees are not refundable upon cancelling a function.

### Private Dining Rooms

When booking a private dining room, you must comply to the minimum spend requirements. If you do not reach your minimum spend you are welcome purchase food and beverage to make up the balance. A party hire fee will apply if you do not wish to.

### Menus & Beverage Packages

All menu items and prices are subject to change and seasonal availability.

### Arrival & Seating Times

Kindly emphasise to your guests the importance of arriving at The Meat & Wine Co slightly ahead of your agreed time, so that you can enjoy your meal within the confirmed time period. We recommend you arrive 15 minutes prior to your seating time.

### Requested Seating & Capacity

All requests for seating are taken into consideration but not guaranteed. Please be aware that all groups over 12 people may be seated on two tables.

### Corkage

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of \$30.00 per bottle applies if you bring your own bottle of wine.

### Cakeage

A cakeage fee of \$3 per person applies if you bring your own cake.

# FUNCTION ENQUIRIES

To make a booking & secure your function,  
please click the button below to be  
redirected to our convenient online booking form.

[CLICK HERE](#)