



African Pride

Sample
New Year's Eve 2023
Function Information

NYE set menus are compulsory for our Barangaroo, Circular Quay,
Southbank, Adelaide, Canberra and Perth restaurant locations

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

2.5 HOUR OPTIONAL 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 non-alcoholic 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

A complimentary glass of Dal Zotto Prosecco

STARTERS TO SHARE

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

Biltong

Traditional South African air dried beef, black pepper, coriander and malt vinegar

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

Szechuan Calamari

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

Prawns

Chermoula marinated, spiced pearl barley, tomato & coriander salsa

AGED Wagyu Tartare

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

MAIN

(Choose one per person)

300g Shorthorn Fillet*

Grain-Fed 150 Days, MB 2+

500g Wagyu Rump*

Grain-Fed 450 Days, MB 6+

Ribs Platter*

A selection of beef and pork ribs

Salmon Skewer*

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

Portuguese Chicken Skewer*

Portuguese spiced chicken thighs with lemon

*Served with crunchy chips or farm salad and your choice of sauce

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

Roasted Harissa Cauliflower (V) (VG)

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

SIDES TO SHARE

Beef Dripping Potatoes

Sour cream, Parmesan, spring onion and smoked salt

Tomato Salad (V)

Seasonal tomatoes, whipped goat's cheese, burnt onion purée, toasted pine nuts, basil oil and crostini

DESSERT

(Choose one per person)

Biscoff Sticky Date (V)

Caramel toffee cream, candied walnut, fior di latte and date sauce

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

Apple & Rhubarb Crumble (V)

Shortcrust tart, crème anglaise and fior di latte gelato

WINES

Dal Zotto	Prosecco	King Valley, VIC
Victoria Park	Sauvignon Blanc	Regional, SA
Forest Hill	Riesling	Great Southern, WA
Hayshed Hill	Chardonnay	Margaret River, WA
West Cape Howe	Rosé	Mount Barker, WA
Barringwood	Pinot Noir	Northern TAS
Victoria Park	Cabernet Sauvignon	Regional, SA
Counterpoint	Shiraz	Regional, SA

BEERS

Corona, Furphy's, Heaps Normal Quiet XPA - Non Alcoholic,
James Squire Orchard Crush Apple Cider

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

ENTRÉE

(Choose one per person)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

Boerewors

South African beef sausages with coriander & cumin,
chakalaka sauce and onion rings

Szechuan Calamari

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

MAIN

(Choose one per person)

Beef or Pork Ribs

Half rack

200g Monte Fillet

Grain-Fed 120 Days

Served with crunchy chips or farm salad
and your choice of peppercorn or mushroom sauce

Chicken Breast

Portuguese marinated, burnt corn purée, kale, white bean & veal jus

DESSERT

(Choose one per person)

Crème Brûlée (V)

Ginger snap biscuit, whipped mascarpone and lemon balm

Apple & Rhubarb Crumble (V)

Shortcrust tart, crème anglaise and fior di latte gelato

Deposits

The full set menu amount is required as deposits to secure your new year's eve reservation for the locations that are only offering NYE set menus. 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](#)