



Melbourne Cup 2023
Function Information

Melbourne Cup 2023

We will run a sweep, raffle and live stream the event on the day

Set Menus

Set Menu 1	\$95 per person
Set Menu 2	\$115 per person
Set Menu 3	\$135 per person
AGED Sharing Set Menu	\$150 per person

Surcharge

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

Personalised Menus

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary

Private Dining

BARANGAROO

Whisky Room	22
Private Dining Room 2	5
Private Dining Room 3	14
Private Dining Room 4	8
Private Dining Room 5	20
Level 1 Private Dining	180

SYDNEY CBD

Private Dining Room 1	10
Private Dining Room 2	8
Private Dining Room 1 & 2	18

ON ARRIVAL

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Roma tomatoes, whipped ricotta, avocado & chickpea cream, capers and basil on toasted sourdough

Szechuan Calamari

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

Pork Belly

Sticky chilli glaze, cabbage slaw and Japanese sesame dressing

MAIN

(Choose one per person)

Fillet 200g

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

New Yorker 300g

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

Grilled to perfection with our unique basting, served with crunchy chips or house salad and your choice of sauce

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

Chicken Breast

Portuguese marinade, burnt corn purée, braised kale, white beans, crispy pancetta and redcurrant jus

Barramundi

Clam, scallop, squid, zucchini, summer peas, watercress and lobster bisque

Roasted Eggplant (V) (VG)

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream and shortbread biscuit

Salted Caramel Mousse (V)

Honeycomb, hazelnut crumb and vanilla mascarpone

ON ARRIVAL

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

Roma tomatoes, whipped ricotta, avocado & chickpea cream, capers and basil on toasted sourdough

Szechuan Calamari

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

AGED Wagyu Tartare

Wagyu Girello & dry-aged Rib-Eye, egg yolk cream, condiments, anchovy aioli, Parmesan and puffed rice paper

MAIN

(Choose one per person)

New Yorker 350g

O'Connor, Grain Fed 240 Days, MB 3+

Rib-Eye 350g

Monte - Thousand Guineas Shorthorn, Grain Fed 150 Days, MB 2+

Grilled to perfection with our unique basting, served with crunchy chips or house salad and your choice of sauce

Chicken Skewer

Portuguese spiced chicken thighs with lemon. Served with crunchy chips or house salad and your choice of sauce

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

Barramundi

Clam, scallop, squid, zucchini, summer peas, watercress and lobster bisque

Roasted Eggplant (V) (VG)

Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

SIDE TO SHARE

Wedge Salad (V)

Iceberg lettuce, cherry tomato, crispy pancetta, fried shallot, walnut, cranberry, crumbled blue cheese and ranch dressing

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream and shortbread biscuit

Biscoff & Date Cake (V)

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

ON ARRIVAL

Garlic Bread (V) Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG) Roma tomatoes, whipped ricotta, avocado & chickpea cream, capers and basil on toasted sourdough

AGED Wagyu Tartare Wagyu Girello & dry-aged Rib-Eye, egg yolk cream, condiments, anchovy aioli, Parmesan and puffed rice paper

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

Scallop Ceviche Summer peas, mint, coconut dressing and mint-infused oil

MAIN

(Choose one per person)

Fillet 300g O'Connor, Grain Fed 240 Days, MB 3+

Rump 500g Wagyu, Grain Fed 450 Days, MB 6+

Grilled to perfection with our unique basting,
served with crunchy chips or house salad and your choice of sauce

Rib Platter A selection of beef and pork ribs. Slow-cooked and finished on a flaming hot char-grill with our unique basting, served with crunchy chips or house salad and your choice of sauce

Salmon Skewer African chilli, miso, sesame, soy, spring onion, ginger and garlic, served with crunchy chips or house salad and your choice of sauce

Portuguese Chicken Skewer Portuguese spiced chicken thighs with lemon, served with crunchy chips or house salad and your choice of sauce.

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

Roasted Eggplant (V) (VG) Fable ragu, dill yoghurt, crispy chickpeas, feta and house-made harissa oil

SIDE TO SHARE

Greek Salad (V) (VG) Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion and Greek dressing

DESSERT

(Choose one per person)

Crème Brûlée (V) Coffee cream and shortbread biscuit

Biscoff & Date Cake (V) Caramel toffee cream, candied walnut, fior di latte gelato and date sauce

Salted Caramel Mousse (V) Honeycomb, hazelnut crumb and vanilla mascarpone

ON ARRIVAL

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

ENTRÉE

Tasting Plate

Szechuan Calamari, Bruschetta, Pork Belly and Boerewors

MAIN

Elevate your perfect steak experience with AGED by The Meat & Wine Co.



Traditional Dry-Aged Southern Range Rib-Eye (Grass Fed, MB 4+)

Sauce selection:

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

SIDES

Truffle Mac & Cheese (V)

Parmesan, Gruyère, Cheddar & mozzarella, truffle with chives

Greek Salad (V) (VG)

Cos lettuce, cucumber, tomato, marinated olives, crumbled feta,
red onion and Greek dressing

Crunchy Chips (V) (VG)

Mash (V)

DESSERT

The Grand Finale (V)

Chocolate & Hazelnut Fondant, Crème Brûlée, Salted Caramel Mousse
and Biscoff & Date Cake

Service of alcohol will be in accordance with the VIC, NSW and WA RSA legislation
 All beverage packages commence at the confirmed reservation time
 Cocktails and spirits are available and will be charged on a consumption basis only

	2 HRS	EXTRA ½ HR	EXTRA HR
STANDARD	\$55pp	\$14pp	\$24pp
PREMIUM	\$65pp	\$16pp	\$28pp
DELUXE	\$75pp	\$18pp	\$32pp

STANDARD BEVERAGE PACK

Wines

Dal Zotto	Prosecco	King Valley, VIC
Zilzie 'Selection 23'	Sauvignon Blanc	Murray Darling, VIC
West Cape Howe	Rosé	Mount Barker, WA
Counterpoint	Shiraz	Regional SA

Beers

Corona, Furphy's Refreshing Ale, Byron Bay Premium Ale, Heaps Normal Quiet XPA (Non-Alcoholic)

PREMIUM BEVERAGE PACK

Wines

Dal Zotto	Prosecco	King Valley, VIC
Tomich 'Woodside Vineyard'	Sauvignon Blanc	Adelaide Hills, SA
Heirloom Vineyards	Pinot Grigio	Adelaide Hills, SA
Maessa	Chardonnay	Mornington Peninsula, VIC
West Cape Howe	Rosé	Mount Barker, WA
Cavedon	Pinot Noir	King Valley, VIC
Hay Shed Hill 'Morrison's Gift'	Cabernet Blend	Margaret River, WA
Yalumba 'The Barossa'	Shiraz	Barossa Valley, SA

Beers

Corona, James Squire '150 Lashes' Pale Ale, 4 Pines American Amber Ale,
 Heaps Normal Quiet XPA (Non-Alcoholic), James Squire Orchard Crush Apple Cider

DELUXE BEVERAGE PACK

Wines

Jansz	Vintage Cuvée	Pipers Brook, TAS
Shaw and Smith	Sauvignon Blanc	Adelaide Hills, SA
Terre dei Buth	Pinot Grigio	Treviso, Italy
Vasse Felix 'Premier'	Chardonnay	Margaret River WA
Domaine de Cantarelle 'Côtes de Provence'	Rosé	Provence, France
Barringwood Estate	Pinot Noir	Northern Region, TAS
Jim Barry Single Vineyard 'The Farm'	Cabernet Sauvignon	Clare Valley, SA
Penfolds 'Max's'	Shiraz	Barossa, SA
Elderton	Shiraz	Barossa Valley, SA

Beers

Corona, Peroni, 4 Pines American Amber Ale, Heaps Normal Quiet XPA (Non-Alcoholic),
 James Squire Orchard Crush Apple Cider

SOFT DRINKS AND JUICES (available with all packs)

Still Bottled Water, Sparkling Bottled Water, Coke, Coke Zero, Sprite, Fanta,
 Soda Water, Tonic Water, Dry Ginger Ale, Orange, Apple, Pineapple, Cranberry

Booking Guarantee Policy

Credit card details must be provided for all reservations of 11 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. Functions of 50+ guests may have a different booking guarantee policy, please speak to a member of the reservations team to discuss. You may see a \$1 pending charge on your bank statement as part of the card authorisation process - this is a temporary charge and it will disappear from your statement in a few days.

Alterations to Bookings

The final number of guests must be confirmed within 24 hours from the confirmed time and date of your function. 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.

Service Charge

A service charge of 10% will be added for all groups of 11 or more, applicable every day which is passed directly to the wait staff as a gratuity.

Surcharge

Please note that on Sundays and public holidays, there is an additional surcharge of \$5 per person. Furthermore, please be aware that fees may be applied to all card transactions. The fee percentages vary depending on the type of card used and payment method used. It is important to note that third-party vendor fees, such as those associated with PayPal, Stripe, or in-house store terminals, are non-refundable in the event of a cancellation.

Private Dining Rooms

When booking a private dining room or space, you must comply with the minimum spend requirements. The minimum spend is based on food and beverage only and does not include any other fees or charges such as the 10% service charge or \$5 per person Sunday/Public Holiday surcharge. If you do not reach your minimum spend you are welcome to purchase food and beverage to make up the balance. A room hire fee will apply if you do not wish to.

Menus & Beverage Packages

Group bookings of 11 or more guests are required to dine on one of our set menus. All menu items and prices are subject to change based on 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. We will hold your reservation and table for 15 minutes after the scheduled reservation time. Your table may be given away if you are more than 15 minutes late.

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.

BYO

We do not offer BYO. We are fully licensed and offer an extensive wine and beverage list.

Cakeage

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

Discounts & Promotions

Discounts and promotions may not be combined with other promotional offers and require a minimum purchase of a main course. Some promotions may require a dine in reservation. All discount and promotional decisions are made at the discretion of the Venue Manager.

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](#)