



New Year's Eve 2023
Function Information

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

4 COURSE DELUXE NYE MENU - \$165pp
(with 2.5 hour seating time per reservation)

2.5 HOUR OPTIONAL PREMIUM BEVERAGE PACKAGE - \$60pp

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

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

King Prawns Traditional Mozambican peri-peri sauce, toasted sourdough and basil-infused oil

MAIN

(Choose one per person)

Fillet 300g O'Connor - Grain Fed 240 Days - Marble Score 3+

Rib-Eye 400g O'Connor - Grain Fed 240 Days - Marble Score 3+

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

Lamb Skewer Mediterranean marinated lamb backstrap with dukkah, 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

Roasted Harissa Potatoes (V) (VG) Horseradish cream and fresh herbs

DESSERT

(Choose one per person)

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

Crème Brûlée (V) Coffee cream and shortbread biscuit

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

WINES

Dal Zotto	Prosecco	King Valley, VIC
Tomich 'Woodside Vineyard'	Sauvignon Blanc	Adelaide Hills, SA
Heirloom Vineyards	Pinot Grigio	Adelaide Hills, SA
Maressa	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

SOFT DRINKS AND JUICES

(available with all packs)

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

ENTRÉE

(Choose one per person)

Garlic Bread (V)

Buttermilk buns, garlic butter, Parmesan and garlic crisps

Szechuan Calamari

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

Boerewors Skewer

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

MAIN

(Choose one per person)

Served with crunchy chips or house salad and your choice of sauce

Fillet 200g

Monte - Thousand Guineas Shorthorn - Grain Fed 150 Days - Marble Score 2+

Beef Ribs - Half Rack

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

Pork Ribs - Half Rack

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

Chicken Breast

Portuguese marinade, finished on char-grill

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

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream and shortbread biscuit

Ice-Cream

Vanilla ice-cream with chocolate sauce

Cancellation Terms

The full set menu amount is required as a deposit to secure your New Year's reservation.

Please contact our restaurant reservation team or book via our online reservation system to secure your table.

The final number of guests must be confirmed 48 hours prior. 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 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

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.

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](#)