

Function Information Package 2025



Room	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
NEW SOUTH WALES			
BARANGAROO			
Private Dining Rooms			
Whisky Room	22	\$2,500	\$4,200
Buffalo Room	5	\$500	\$800
Leopard Room	14	\$1,700	\$2,700
Rhino Room	8	\$1,000	\$1,500
Lion Room	20	\$2,400	\$3,800
Semi-Private Dining Spaces			
Ground Main with Whisky Room	90	\$12,000	\$19,000
Ground Mezzanine	40	\$5,000	\$8,000
Ground Exclusive	130	\$15,000	\$23,000
Level 1 Main	115	\$14,000	\$21,000
Level 1 Loft	50	\$6,000	\$10,000
Level 1 Exclusive	180	\$25,000	\$35,000
Cocktail Lounge	30	\$3,600	\$6,000
CIRCULAR QUAY - O'CONNELL ST			
Makulu Room	6	\$800	\$1,200
Fulani Xhosa Room	16	\$2,200	\$3,000
Queen Nanndi Room	8	\$800	\$1,400
King Shaka Room	10	\$1,200	\$1,800
PARRAMATTA			
Rhino Room	13	\$1,200	\$1,800
Buffalo Room	13	\$1,200	\$1,800
Lion Room	13	\$1,200	\$1,800
Semi-Private Dining	50	\$5,000	\$7,000
Buffalo Room & Lion Room	24	\$2,400	\$3,600
Rhino, Buffalo & Lion Rooms	36	\$3,600	\$5,400

Dinner seating times on a Friday and Saturday are normally 5:30/45pm or 8:45pm

Room	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
NEW SOUTH WALES			
SYDNEY CBD - CASTLEREAGH ST			
Queen Makeda Room	10	\$1,200	\$1,800
Queen Nandi Room	8	\$1,000	\$1,500
Queen Makeda & Queen Nandi Rooms	18	\$2,200	\$3,400
VICTORIA			
SOUTHBANK			
Yarra Room	12	\$1,500	\$2,300
Bay Room	8	\$1,000	\$1,600
Wurundjeri Room	10	\$1,200	\$1,800
Buffalo Room	18	\$2,400	\$3,600
Elephant Room (with private balcony)	22	\$2,600	\$4,200
Lion Room	30	\$3,500	\$5,000
Puza Bar & Lounge (Semi-Private Cocktail)	30	On Request	On Request
HAWTHORN EAST			
Lion Room	12	\$1,200	\$2,000
Rhino Room	8	\$800	\$1,200
Elephant Room	40	\$4,000	\$7,000
SOUTH YARRA			
Lion Room	14	\$1,400	\$2,200
Buffalo Room	12	\$1,200	\$2,000
Semi Private Dining Mezzanine	34	\$2,800	\$5,000
CHADSTONE			
Boma Room (semi-private)	10	\$1,200	\$1,800
Kraal Room (semi-private)	7	\$800	\$1,200
Puza Room	40	\$4,400	\$7,000

Dinner seating times on a Friday and Saturday are normally 5:30/45pm or 8:45pm

Room	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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WESTERN AUSTRALIA

PERTH

Lion Room	16	\$1,600	\$2,400
Rhino Room	12	\$1,000	\$1,600
Ballroom	85	On Request	On Request

SOUTH AUSTRALIA

ADELAIDE

Buffalo Room	6	\$800	\$1,200
Lion Room	12	\$1,000	\$1,500
Rhino Room	12	\$1,000	\$1,500
Elephant Room	12	\$1,000	\$1,500
Leopard Room	30	\$3,200	\$4,500
Boma (Semi-Private Dining)	6	\$500	\$900

AUSTRALIAN CAPITAL TERRITORY

CANBERRA

Rhino Room	8	\$1,200	\$2,000
Outdoor Pavilion	50	\$4,500	\$8,000

Dinner seating times on a Friday and Saturday are normally 5:30/45pm or 8:45pm

Set Menus

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of 11 or more people

Set Menu 1	\$88 per person
Set Menu 2	\$108 per person
Set Menu 3	\$125 per person
AGED Sharing Set Menu	\$155 per person

All menu and beverage items are subject to availability and prices may change
A Service charge of 10% is added for all groups of 11 or more, applicable everyday.
For Groups of 10 or less, a \$5 per person surcharge will be added on
Sundays and Public Holidays.

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

7 DAY EXPRESS LUNCH MENU

Available Monday - Sunday 12:00 pm - 4:00 pm*

ONLY Available at; Hawthorn East, South Yarra,
Parramatta and Sydney CBD - Castlereagh St.

Includes a glass of house selected wine,
beer or soft drink.

1 Course \$39 per person

2 Courses \$45 per person

3 Courses \$49 per person



All menu and beverage items are subject to availability and prices may change. *Express Lunch menu is not available on public holidays and special event days.

EXPRESS LUNCH MENU

Available Monday – Friday 12:00pm - 4:00pm*

Only available at; Southbank, Chadstone, Adelaide, Perth, Canberra, Bella Vista, Barangaroo and Circular Quay - O'Connell St

Includes a glass of house selected wine,
beer or soft drink.

1 Course \$39 per person

2 Courses \$45 per person

3 Courses \$49 per person



All menu and beverage items are subject to availability and prices may change. *Express Lunch menu is not available on public holidays and special event days.

Includes a glass of house wine, beer or soft drink

ENTRÉE

Bruschetta (V) (VG)

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

Szechuan Calamari

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

Pork Belly

Sticky chilli glaze, cabbage slaw, Japanese sesame dressing

MAIN

250g Rump

Monte (Grain Fed, MB 2+)

Grilled to perfection with our unique basting

Wagyu Beef Burger

Wagyu beef patty, Cheddar, cos lettuce, burger sauce, tomato, onion rings

Portuguese Chicken Skewer

Portuguese spiced chicken thighs, lemon

Pork Ribs

Slow-cooked and finished on the flame-grill with our unique basting

All of the above are served with crunchy chips or house salad

SAUCES Barbeque Relish 4 / Hot African Chilli 5 / Creamy Garlic 5 /
Peppercorn 5 / Blue Cheese 5 / Creamy Mushroom 5 / Veal Jus 8

Steak Tagliata

Char-grilled steak, slow-roasted tomato, shaved Parmesan, wild rocket, chimichurri

Lamb Shank

Creamy mash, sautéed spinach, jus

Roasted Miso Eggplant (V) (VG)

Fable mushroom, cannellini beans, citrus yoghurt, crispy mushroom, fresh herbs

Poke Bowl

Cabbage slaw, cucumber, soft-boiled egg, fried shallots, wasabi mayonnaise,
coriander, brown rice, Japanese dressing.

Choice of; avocado, feta & harissa, crispy salmon & nam jim or crispy pork belly & sticky chilli

DESSERT

Crème Brûlée (V)

Coffee cream, shortbread biscuit

Sticky Date

Sticky date sponge, beef dripping butterscotch, walnut tulies,
crème anglaise & fior di latte gelato

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

Szechuan Calamari

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

Pork Belly

Sticky chilli glaze, cabbage slaw, Japanese sesame dressing

MAIN

(Choose one per person)

Monte is the premium line of beef exclusively sourced for The Meat & Wine Co.
Grilled to perfection with our unique basting.

Fillet 200g

Monte, Grain Fed, MB 2+

New Yorker 300g

Monte, Grain Fed, MB 2+

All of the above are 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, leek mash, spring vegetable, mint jus, crispy artichoke

Barramundi

Clams, baby potato, charred onion petal, capers,
sweet lemon beurre noisette, fresh herbs

Roasted Miso Eggplant (V) (VG)

Fable mushroom, cannellini beans, citrus yoghurt,
crispy mushroom, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream, shortbread biscuit

Sticky Date

Sticky date sponge, beef dripping butterscotch, walnut tulies,
crème anglaise, fior di latte gelato

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

Szechuan Calamari

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

AGED Wagyu Tartare

Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

MAIN

(Choose one per person)

New Yorker 350g

O'Connor, Long Grain Fed 150 Days, MB 3+

Rib-Eye 350g

Monte, Grain Fed, MB 2+

Grilled to perfection with our unique basting

Portuguese Chicken Skewer

Portuguese spiced chicken thighs, lemon

**All of the above are 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

Clams, baby potato, charred onion petal, capers,
sweet lemon beurre noisette, fresh herbs

Roasted Miso Eggplant (V) (VG)

Fable mushroom, cannellini beans, citrus yoghurt,
crispy mushroom, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream, shortbread biscuit

Carrot Cake (V)

Cream cheese, white chocolate & carrot purée, crispy carrot,
candied pistachio, walnut crumbs, fior di latte gelato

ENTRÉE

(Choose one per person)

Bruschetta (M) (VG)

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

AGED Wagyu Tartare

Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

Szechuan Calamari

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

Boerewors

South African beef sausages with coriander & cumin, chakalaka & pap croquette, BBQ relish, onion rings

MAIN

(Choose one per person)

Fillet 300g

O'Connor, Long Grain Fed 150 Days, MB 3+

Rump 500g

Wagyu, Grain Fed 450 Days, MB 6+

Grilled to perfection with our unique basting

Rib Platter

Combination of Beef and Pork. Slow-cooked and finished on the flame-grill with our unique basting

Miso & Sesame Salmon Skewer

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

Portuguese Chicken Skewer

Portuguese spiced chicken thighs, lemon

**All of the above are 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 Miso Eggplant (V) (VG)

Fable mushroom, cannellini beans, citrus yoghurt, crispy mushroom, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Coffee cream, shortbread biscuit

Sticky Date

Sticky date sponge, beef dripping butterscotch, walnut tulies, crème anglaise, fior di latte gelato

Chocolate & Hazelnut Fondant

Melted salted caramel & chocolate sauce, white chocolate snow, hazelnut praline gelato

ENTRÉE

Tasting Plate

Szechuan Calamari, Bruschetta, Pork Belly and Boerewors

MAIN

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



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, chives

Greek Salad (V) (VG)

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

Crunchy Chips (V) (VG)

Mash (V)

DESSERT

The Grand Finale

Chocolate & Hazelnut Fondant, Crème Brûlée,
Carrot Cake, Sticky Date

Tomato Crostini \$5 per piece

Wagyu Tartare \$6 per piece

Calamari \$5 per piece

Mini Boerewor Skewers \$5 per piece

Beef Slider \$7 per piece

Pork Ribs \$7 per piece

Mini Beef Skewers \$7 per piece

Chips \$4 per piece

Scallops \$8 per piece

Oysters (On request only, dozens only) \$7.5 per piece

*Minimum quantities required
Please contact our friendly function team to discuss this further

Beverage Packages

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

WINE

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

BEER

Great Northern Super Crisp Lager 3.5%

4 Pines Pale Ale

Balter XPA

Asahi Zero 0.0%

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta

Orange Juice, Apple Juice, Pineapple Juice

PREMIUM BEVERAGE PACK

WINE

Dal Zotto Pucino	Prosecco	King Valley, VIC
Tomich 'Woodside Vineyard'	Sauvignon Blanc	Adelaide Hills, SA
Heirloom Vineyards	Pinot Grigio	Adelaide Hills, SA
TarraWarra Estate	Chardonnay	Yarra Valley, VIC
West Cape Howe 'Cape to Cape'	Rosé	Mt 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

BEER

Corona

Great Northern Super Crisp Lager 3.5%

4 Pines Pale Ale

Balter XPA

Asahi Zero 0.0%

Bulmers Original Cider

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta

Orange Juice, Apple Juice, Pineapple Juice

DELUXE BEVERAGE PACK

WINE

Jansz Vintage	Cuvée	Pipers River, TAS
Shaw & Smith	Sauvignon Blanc	Adelaide Hills, SA
Fiegl 'Villa Dugo'	Pinot Grigio	Friuli Isonzo, Italy
Vasse Felix 'Premier'	Chardonnay	Margaret River, WA
Château Minuty 'M de Minuty'	Rosé	Provence, France
Barringwood	Pinot Noir	Northern Region, TAS
Two Hands 'Sexy Beast'	Cabernet Sauvignon	McLaren Vale, SA
Jim Barry 'The Farm'	Cabernet Sauvignon	Clare Valley, SA
Penfolds 'Max's'	Shiraz	Regional, SA
Elderton	Shiraz	Barossa Valley, SA

BEER

Corona
Peroni
Asahi Super Dry
4 Pines Pale Ale
Balter XPA
Asahi Zero 0.0%
Bulmers Original Cider

SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta
Orange Juice, Apple Juice, Pineapple Juice

Reservation Confirmation & Cancellation Policy

If you need to cancel your reservation within 24 hours of your booking time, arrive with fewer guests than expected, or don't make it to your reservation, a \$50 per person fee will apply. For reservations with a set menu or beverage package, the final confirmed guest count provided 24 hours prior will be the minimum chargeable amount. Different policies may apply to group bookings of 50 or more guests.

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](#)

