

TheMeat &WineCo

Function Information Package

January - October 2025



The Meat & Wine Co Circular Quay

PRIVATE DINING

NEW SOUTH WALES

	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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	86	\$12,000	\$19,000
Ground Mezzanine	40	\$5,000	\$8,000
Ground Exclusive	126	\$15,000	\$23,000
Level 1 Main	115	\$14,000	\$21,000
Level 1 Loft	50	\$6,000	\$10,000
Level 1 Exclusive	165	\$25,000	\$35,000
Cocktail Lounge	30	\$3,600	\$6,000

NEW SOUTH WALES

	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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
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
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 5:45pm or 8:45pm

PRIVATE DINING

VICTORIA

	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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 <i>(with private balcony)</i>	22	\$2,600	\$4,200
Lion Room	30	\$3,500	\$5,000
Puza Bar & Lounge <i>(Semi-Private Cocktail)</i>	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 <i>(semi-private)</i>	10	\$1,200	\$1,800
Kraal Room <i>(semi-private)</i>	7	\$800	\$1,200
Puza Room	40	\$4,400	\$7,000

WESTERN AUSTRALIA

	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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	\$1,200	\$1,800
Rhino Room	12	\$1,200	\$1,800
Elephant Room	12	\$1,200	\$1,800
Leopard Room	30	\$3,200	\$4,500
Boma <i>(Semi-Private Dining)</i>	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 5:45pm 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	\$92 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 10% service charge applies to all bookings of 11 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect.

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

Treat your guests to a beautifully crafted
The Meat & Wine Co steak knife for \$25 per person
when you select a set menu.

LUNCH MENUS

Express Lunch Menu

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

ONLY AT

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

7 Day Express Lunch Menu

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

ONLY 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 \$48 per person | 3 Courses \$54 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.

SAMPLE

SET MENU 1 - \$92pp

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

Pork Belly

Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins

MAIN

(Choose one per person)

MONTE is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to perfection with our signature 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, parsnip mash, roasted root vegetable,
mustard veloute, crispy Brussels sprouts, nut crumb

Barramundi

Mussels, potatoes, black beans, tomato, chilli butter sauce

Grilled Zucchini (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Served with a macaroon

Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

SAMPLE

SET MENU 2 - \$108pp

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

AGED Wagyu Tartare

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

MAIN

(Choose one per person)

MONTE is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to perfection with our signature basting.

New Yorker 300g

MONTE Grain Fed, MB 2+

Rib-Eye 350g

MONTE Grain Fed, MB 2+

Portuguese Chicken Skewer

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

Mussels, potatoes, black beans, tomato, chilli butter sauce

Grilled Zucchini (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Served with a macaroon

Pistachio Tart (V)

Truffle honey, shredded coconut, fior di latte gelato

SAMPLE

SET MENU 3 - \$125pp

ENTRÉE

(Choose one per person)

Bruschetta (V) (VG)

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

AGED Wagyu Tartare

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

Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

Traditional Boerewors

Chakalaka & pap croquette, BBQ relish, onion rings

MAIN

(Choose one per person)

Grilled to perfection with our signature basting

Fillet 300g

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

Rump 500g

Wagyu, Grain Fed 450 Days, MB 6+

Rib Platter

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

Moroccan Salmon Skewer

Sriracha glaze, sesame seeds

Portuguese Chicken Skewer

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

Grilled Zucchini (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

DESSERT

(Choose one per person)

Crème Brûlée (V)

Served with a macaroon

Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

Pistachio Tart (V)

Truffle honey, shredded coconut, fior di latte gelato

SAMPLE

AGED SHARING MENU \$155pp

ENTRÉE

Tasting Plate

Szechuan Calamari, Bruschetta, Pork Belly, Traditional 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, Pistachio Tart, Sticky Date

SAMPLE

EXPRESS LUNCH

Includes a glass of house wine, beer or soft drink

ENTRÉE

Bruschetta (V) (VG)

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

Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

Pork Belly

Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins

Salmon Tartare

Raw, cured salmon, beetroot, pickled cucumber, soy & sesame dressing, horseradish cream, avocado purée, capers, crostini

MAIN

250g Rump

MONTE (Grain Fed, MB 2+)

Grilled to perfection with our signature basting

Wagyu Beef Burger

Cheddar, cos lettuce, burger sauce, tomato, onion rings

Portuguese Chicken Skewer

Spiced chicken thighs, lemon

Pork Ribs

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

Steak Sandwich

Wild rocket, salsa verde, hot English mustard mayo, tomato relish, caramelised onion

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

Lamb Shank

Creamy mash, chickpeas, tomatoes, capsicum, salsa verde, jus

Grilled Zucchini (V) (VG)

Fable mushroom, lentils, cannellini beans, pickled onion, feta yoghurt, nut crumb, fresh herbs

Poke Bowl

Yellow rice, raisins, roasted pumpkin, black bean & tomato salsa, cucumber

Served with your choice of Boiled Egg, Roasted Salmon, or Roasted Pork Belly

DESSERT

Crème Brûlée (V)

Served with a macaroon

Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

SAMPLE

CANAPÉS

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, WA, ACT and SA 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	2 ½ HRS	3 HRS
STANDARD	\$55pp	\$69pp	\$79pp
PREMIUM	\$65pp	\$81pp	\$93pp
DELUXE	\$75pp	\$93pp	\$107pp

Standard

WINE

Dal Zotto Pucino Prosecco, *King Valley, VIC*
Zilzie 'Selection 23' Sauvignon Blanc, *Murray Darling, VIC*
Mazi MCG Rosé, *McLaren Vale, SA*
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, Still & Sparkling Water
Orange Juice, Apple Juice, Pineapple Juice

Premium

WINE

Dal Zotto Pucino Prosecco, *King Valley, VIC*
Thelema Mountain Vineyards Sauvignon Blanc,
Stellenbosch, South Africa
The Other Wine Co. Pinot Gris, *Adelaide Hills, SA*
Forest Hill Chardonnay, *Mount Barker, WA*
Mazi MCG Rosé, *McLaren Vale, SA*
Cavedon Pinot Noir, *King Valley, VIC*
Hay Shed Hill 'Morrison's Gift' Cabernet Blend, *Margaret River, WA*
Yalumba 'The Barossa' Shiraz, *Barossa Valley, SA*
Dreamstone 'Little Spring' Shiraz, *Fleurieu Peninsula, 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, Still & Sparkling Water
Orange Juice, Apple Juice, Pineapple Juice

Deluxe

WINE

Chandon 'Blanc de Blanc' Sparkling, *Yarra Valley, VIC*
Craggy Range 'Te Muna' Sauvignon Blanc, *Martinborough, NZ*
Corte Giara Pinot Grigio, *Veneto, Italy*
Hesketh 'Small Batch' Chardonnay, *Adelaide Hills, SA*
Chateau M de Minuty 'Côte de Provence' Rosé, *Provence, France*
TarraWarra Estate Pinot Noir, *Yarra Valley, VIC*
Wirra Wirra 'Whites Valley' Cab Sav, *McLaren Vale, SA*
Penfolds 'Max's' Shiraz, *Barossa, SA*
Dreamstone 'Little Spring' Shiraz, *Fleurieu Peninsula, SA*
Langmeil 'Valley Floor' 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, Still & Sparkling Water
Orange Juice, Apple Juice, Pineapple Juice



FUNCTION TERMS & CONDITIONS

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 & Surcharge

A 10% service charge applies to all bookings of 11 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect. Additional fees may apply to all card transactions, with rates varying by card type and payment method. Please note, third-party processing fees (e.g., PayPal, Stripe, or in-store terminals) are non-refundable in the event of a cancellation.

Private Dining Rooms & Minimum Spend

When reserving a private or semi-private dining room or space, it is necessary to adhere to the minimum spend requirements. The minimum spend is exclusively applicable to food and beverages and does not encompass any additional fees or charges, such as the 10% service charge and the \$5 per person Sunday/Public Holiday surcharge. In the event that the minimum spend is not attained, you have the option to supplement the balance by purchasing food and beverages. Alternatively, a room hire fee will be implemented to fulfill the minimum spend requirement.

BYO & Cakeage

We regret to inform you that outside beverages are not permitted at our establishment. As we are a fully licensed venue, we proudly provide an extensive selection of wines and beverages through our comprehensive list. We appreciate your understanding and look forward to offering you our exceptional range of libations to complement your dining experience. Should you choose to bring your own cake, please note that a cakeage fee of \$3 per person will be applicable.

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 Durations

Please ensure your guests arrive promptly at the time of your reservation, as your table is reserved for a set period. Arriving on time allows you to enjoy the full experience within your allocated dining time. Please note that alternative seating durations may be implemented on special event days. We understand that unexpected circumstances may arise; however, in order to accommodate all guests, we can only hold your reservation and table for a maximum of 15 minutes beyond the scheduled reservation time. Regrettably, should you arrive more than 15 minutes late, your table may be released to ensure a smooth operation and minimise any inconvenience to other guests.

Requested Seating & Capacity

We acknowledge and appreciate your seating preferences and we make every effort to accommodate them; however, we cannot guarantee specific seating arrangements. Kindly understand that for groups exceeding 12 guests, it may be necessary to allocate seating across multiple tables.

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.

