



HUNTER

BARREL

FUNCTION INFORMATION

HUNTER & BARRON



MENUS & PACKAGES

We have designed this menu to be shared amongst family and friends.

We have carefully hunted and gathered this selection to create the perfect 'feast' menu; including all our favourites.

We know you will enjoy every part of the menu.

LIGHT LUNCH

1 course \$28 2 course \$35

INCLUDES a glass of selected house wine, tap beer or soft drink

12pm-3pm
Mon- Fri

GROUP FEASTS

Huntsmen's Menu \$48 pp

Kingsmen's menu \$58 pp

GROUP DINING SPACES

SYDNEY - Cockle Bay

Outdoor Dining	40 guests	minimum spend \$4,000
Indoor	30 guests	minimum spend \$3,000

MELBOURNE - Eastland

	6-8pm or 8.30pm-close	Entire Seating
Semi Private Room	8 guests \$400	\$800 (Level 2)
Private Dining Room 1	8 guests \$400	\$800
Private Dining Room 2	18 guests \$750	\$1500 (Level 2)
Private Dining Room 3	18 guests \$750	\$1500 (Level 2)
Private Dining Room 2+3	30 guests \$1500	\$3000 (Level 2)

PERTH - Whitford

	6-8pm or 8.30pm-close	Entire Seating
Private dining room 1	10 guests \$500	\$1000

These minimum spends are for the entire evening, for other arrangements, seating times and cocktail functions please contact our reservations teams.



LIGHT LUNCH

1 MAIN COURSE \$28pp

2 COURSES \$35pp

INCLUDES *a glass of house wine, tap beer or soft drink*

ENTRÉE

HOT CHEESE DIP *with grilled flatbread*

CRISPY CHICKEN WINGS *with chilli vinegar glaze*

VENISON MEATBALLS *cooked in a tomato sugo with grilled flatbread*

FRIED SQUID *with squid ink aioli & capsicum pickle*

MAIN

*Served with your choice of thick cut chips or chopped green salad (excluding *)*

LAMB POCKETS *with slow cooked lamb shoulder, lettuce, tomato, onion & tzatziki in pita bread.*

* **TASMANIAN KANGAROO** *with veggie mash, roasted carrots, garnished with grain seed mix & salsa verde.*

* **HUNTER'S PIE** *with veggie mash- ask your waiter.*

CHEESE BURGER *with onions, lettuce and tomato.*

EYE OF RUMP 200g *choice of in-house basting or pink rock salt & lemon wedge.*

HUNTER'S CHICKEN PARMA *with BBQ tomato relish and melted cheese.*

* **SCHMOZZLE SALAD** *with kipfler potato, chickpeas, salsa verde, chilli sauce, tomato, cucumber, spinach, red onion, dukkah. Served with your choice of chicken tenders, NY beef pieces, pork belly or pumpkin.*

CHICKEN THIGH SKEWER *with lemon myrtle rub.*

Available Monday- Friday 12pm-3pm

*Not valid with any other offer *Standard pours are determined by the venue in line with VIC/NSW/WA RSA laws

HUNTSMEN'S MENU

GRILLED FLATBREAD *with olive oil and dukkha*

ENTRÉE

(choice of)

CRISPY CHICKEN WINGS *with mild chilli vinegar glaze*

FRIED SQUID *with squid ink aioli and capsicum pickle*

VENISON MEATBALLS *in tomato sugo with grilled flatbread*

MAIN

(to share)

BEEF SIRLOIN SKEWER *with pepper steak rub*

CHICKEN THIGH SKEWER *with lemon myrtle rub*

CRISPY PORK BELLY *with chilli OR salsa verde*

ROASTED PUMPKIN *with onion, capsicum, zucchini and miso butter*

SIDES

(to share)

CHOPPED GREEN SALAD *with honey mustard dressing*

SEASONAL GREENS *with garlic*

THICK CUT CHIPS

KINGSMEN'S MENU

GRILLED FLATBREAD *with olive oil and dukkha*

ENTRÉE

(choice of)

CRISPY CHICKEN WINGS *with mild chilli vinegar glaze*

FRIED SQUID *with squid ink aioli and capsicum pickle*

VENISON MEATBALLS *in tomato sugo with grilled flatbread*

MAIN

(to share)

BEEF SIRLOIN SKEWER *with pepper steak rub*

CHICKEN THIGH SKEWER *with lemon myrtle rub*

CRISPY PORK BELLY *with chilli OR salsa verde*

ROASTED PUMPKIN *with onion, capsicum, zucchini and miso butter*

SIDES

(to share)

CHOPPED GREEN SALAD *with honey mustard dressing*

SEASONAL GREENS *with garlic*

THICK CUT CHIPS

DESSERT

CHOC MACADAMIA BROWNIE *served warm with ice cream and chocolate sauce*

CARAMEL DELIGHT *white choc mousse, pepita praline and rosemary
roasted peaches*

BEVERAGE PACKAGES

STANDARD BEVERAGE PACK

WINES

Serafini & Vidotto Prosecco
Vasse Felix Classic Dry White
Vasse Felix Classic Dry Red

BEERS

Young Henry's Natural Lager
James Squire 150 Lashes Pale Ale

PREMIUM BEVERAGE PACK

WINES

Serafini & Vidotto Prosecco
Saint Clair Sauvignon Blanc
Kooyong Pinot Gris
Triennes Rose
Tarrawarra Pinot Noir
Zeppelin Shiraz

BEERS

Corona
Crown Lager
Little Creatures India Pale Ale

SOFT DRINKS AND JUICES

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



FUNCTION TERMS AND CONDITIONS

HOLDING DEPOSITS

To secure your booking, credit card details are required for a holding deposit of \$20 per person for groups with 13 or more guests. No money will be charged to the credit card, unless cancellations or alterations are made within 48 hours.

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 date of confirmation, you will be charged for the confirmed number of set menus and beverage packages.

CANCELLATIONS

Cancellations made less than 48 hours before the booking will incur a charge of the full amount of the deposit.

SURCHARGE

A \$5.00 per person surcharge applies on Sundays (Sydney) and public holidays (National).

PRIVATE DINING ROOMS

When booking a private dining room, you must comply with 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 Hunter & Barrel 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.

CAKEAGE

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

HUNTER BARREL

EASTLAND FUNCTIONS
eastland@hunterandbarrel.com

COCKLE BAY FUNCTIONS
cocklebay@hunterandbarrel.com

WHITFORD FUNCTIONS
whitford@hunterandbarrel.com

Function Date: _____ No. of Guests: _____

Booking Name: _____ Company Name: _____

First Name: _____ Last Name: _____ Email: _____

Phone: _____ Mobile: _____

PREFERRED TIME: Please include your FIRST and SECOND choice of time below. Bookings before 8pm will be given a departure time. All time requests are subject to availability and cannot be guaranteed.

1. _____ 2. 6.00pm until 8.00pm 8.45pm until close

MENU SELECTION: Please tick your menu selection

LIGHT LUNCH \$28 per person <input type="checkbox"/>	2 COURSE LUNCH \$35 per person <input type="checkbox"/>
HUNTSMEN'S MENU \$48 Per Person <input type="checkbox"/>	KINGSMEN'S MENU \$58 Per Person <input type="checkbox"/>

A la carte (Available only to groups of less than 12 people)

Dietary Requirements _____

BEVERAGE SELECTION: Please tick your beverage selection and number of hours

	2 HRS	EXTRA HR
STANDARD	\$35.00 pp <input type="checkbox"/>	\$10.00 pp <input type="checkbox"/>
PREMIUM	\$45.00 pp <input type="checkbox"/>	\$15.00 pp <input type="checkbox"/>

PRIVATE DINING

Dining Area Selection _____

Minimum Spend _____

MERCHANDISE - Please write the number in the boxes

4 Piece knife Box \$49.00 Single Knife Box \$15.00 Gift Card Amount \$ _____

DEPOSIT PAYMENT DETAILS

To secure your reservation, please provide your credit card details below as a guarantee only. Kindly refer to our terms and conditions for the finer details.

CARD TYPE (please tick) VISA M/C AMEX DINERS JCB

Credit Card No. _____ Expiry Date _____

Name of Cardholder: _____

CCV Number: _____ Date: _____

I have read and understood the booking terms and conditions of Hunter & Barrel and authorise permission to deduct the deposit amount from the above credit card as per the terms and conditions.