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# Sample Summer Function Information

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November - December 2024





HUNTER  
BARREL

# HUNTER BARREL



# Private/Semi-Private Dining

## Sydney - Parramatta

	Seated Capacity	Standard (seating times apply)	Exclusive (no time restrictions)
Pergola	30 Guests	\$4,000	\$5,000
Terrace	55 Guests	\$5,500	\$6,500
Outdoor	85 Guests	\$10,000	\$13,000
Indoor	75 Guests	\$8,500	\$12,000
Indoor + Terrace	130 Guests	\$13,000	\$17,000
Full Venue	160 Guests	On Request	On Request

## Perth - Raine Square

Loft Level	38 Guest	\$4,200	\$6,000
Indoor	90 Guests	\$10,000	\$14,500
Outdoor	30 Guests	\$3,500	\$5,000
Full Venue	120 Guests	On Request	On Request

## Melbourne - Eastland

Private Dining Room 1	8 Guests	\$800	\$1,200
Private Dining Room 2 (no lift)	8 Guests	\$800	\$1,200
Private Dining Room 3 (no lift)	30 Guests	\$3,500	\$4,500
Indoor	70 Guests	\$8,000	\$11,000
Outdoor	30 Guests	\$3,500	\$4,500
Full Venue	134 Guests	On Request	On Request

Take a virtual tour  
of the **PARRAMATTA**  
restaurant

CLICK HERE

Take a virtual tour  
of the **RAINE SQUARE**  
restaurant

CLICK HERE

Take a virtual tour  
of the **EASTLAND**  
restaurant

CLICK HERE





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# Menus & Packages

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We have designed these menus to be enjoyed and shared amongst family and friends.

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

**Available from October 16th 2024 – January 5th 2025**

## POWER LUNCH

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**2 course \$49 | 3 course \$56**

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

**October & November | Available Mon – Fri, 12– 4pm**

**December | Available Mon – Wed, 12– 4pm**

Not available on public holidays.

## GROUP FEASTS

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**The Explorer Menu \$94pp**

**The Hunter Menu \$110pp**

All menu items and prices are subject to seasonal availability and change.

Seating times may apply on certain days based on availability, our team will give you a precise cost once your enquiry is received.

A \$5 per person surcharge will apply on public holidays.

Also, a service charge of 7% will be added for all groups of 12 or more, applicable every day. Thank you for your understanding.



# SAMPLE POWER LUNCH

2 Course - \$49 3 Course - \$56

October & November | Available Mon – Fri, 12– 4pm

December | Available Mon – Wed, 12– 4pm

Includes a glass of house wine, tap beer or soft drink

## STARTERS

(Your choice of)

**CHEESE BRIOCHE** (V) Confit garlic butter, fresh mozzarella, Parmesan

**CALAMARI** Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

**CRISPY WINGS** Served with smoky chipotle yoghurt

**WOOD-FIRED ZUCCHINI SOURDOUGH** (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

## MAINS

(Your choice of)

**WOOD-FIRED VEGETABLE SALAD** Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa.  
With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

Below Mains served with crispy chips or mixed leaf salad

**CRISPY PRAWN TACOS** (Two) Polenta fried prawns, coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

**WAGYU BEEF BURGER** Secret sauce, American cheese, crispy onion rings

**SLOW-BRAISED BEEF SKEWER** Rib-fingers, capsicum, Spanish onion, finished with Hunter's Signature basting, chimichurri sauce

**CHICKEN THIGH SKEWER** Marinated in chilli & ginger coconut milk, finished with peri peri basting

**EYE OF RUMP 200g** Finished with Hunter's Signature basting

**HUMPTY DOO SALTWATER BARRAMUNDI** Light and crispy tempura style, wood-fired capsicum sauce, clams, charred corn salsa

## DESSERTS

(Your choice of)

**MANGO & RASPBERRY SORBET** (VG) Seasonal fruit, passionfruit pulp

**BASQUE CHEESECAKE** (V) Macerated strawberries, black pepper, basil, Chantilly cream

# SAMPLE EXPLORER MENU \$94

**CHEESE BRIOCHE** (V) Confit garlic butter, fresh mozzarella, Parmesan

## STARTERS

(Your choice of)

**BEEF RIB TACOS** (Two) Rib burnt ends, hickory bourbon BBQ sauce, pico de gallo, crispy shallot

**CALAMARI** Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

**SMOKY CHILLI WINGS** Smoky Buffalo-style sauce finished with Japanese furikake

**WOOD-FIRED ZUCCHINI SOURDOUGH** (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

## MAINS

(Your choice of)

**CHICKEN THIGH SKEWER** Marinated in chilli & ginger coconut milk, finished with peri peri basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**HONEY GLAZED PORK BELLY SKEWER** Slow-braised, finished over open fire with a sticky chilli glaze. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**EYE FILLET 200g** Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**WAGYU RUMP 300g** Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**WAGYU BEEF BURGER** Brioche bun, cos lettuce, bacon tomato jam, pepperberry aioli, American cheese. Served with crispy chips or mixed leaf salad

**WOOD-FIRED VEGETABLE SALAD** Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa. With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

## SIDES

(To share)

**CHARRED CORN** (V) Smoky chilli yoghurt, ricotta salata, puffed quinoa

**CREAMY MASH** (V) Oven-baked with Gruyère, herbed panko crumbs

## DESSERTS

(Your choice of)

**MANGO & RASPBERRY SORBET** (VG) Seasonal fruit, passionfruit pulp

**BASQUE CHEESECAKE** (V) Macerated strawberries, black pepper, basil, Chantilly cream







# HUNTER MENU

\$110

**CHEESE BRIOCHE** (V) Confit garlic butter, fresh mozzarella, Parmesan

## STARTERS

(Your choice of)

**SMOKY CHILLI WINGS** Smoky Buffalo-style sauce finished with Japanese furikake

**CRISPY PRAWN TACOS** (Two) Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

**THREE CHEESE DIP** (V) Gouda, Gruyère, Edam, grilled pita bread

**CALAMARI** Buttermilk and Szechuan marinated, lightly fried, served with chilli jam

**WOOD-FIRED ZUCCHINI SOURDOUGH** (V) (VG) Whipped ricotta, Parmesan, basil pesto, watercress

## MAINS

(Your choice of)

**RIB EYE 350g** Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**NEW YORKER 350g** Finished with Hunter's Signature basting. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**HUMPTY DOO SALTWATER BARRAMUNDI** Herbed panko crust, wood-fired capsicum sauce, clams, charred corn salsa

**WOOD-FIRED VEGETABLE SALAD** Wood-fired capsicum, eggplant & zucchini, pearl couscous, charred avocado, whipped ricotta, harissa. With your choice of char-grilled chicken, cold smoked salmon or Meredith goat's curd

**LAMB FILLET SKEWER** Marinated in a fragrant fenugreek rub, grilled capsicum, onion. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

**WAGYU RUMP SKEWER** Marinated in a smoky BBQ rub, grilled capsicum, onion. Served with crispy chips or mixed leaf salad and your choice of mushroom or peppercorn sauce

## SIDES

(To share)

**CHARRED BROCCOLINI** (V) (VG) Meredith sheep yoghurt, sweet & sour pomegranate dressing, crispy shallots

**TRUFFLE POTATOES** (V) (VG) Crispy double cooked chat potatoes, truffle salt, Gruyère, truffle aioli

## DESSERTS

(Your choice of)

**BASQUE CHEESECAKE** (V) Macerated strawberries, black pepper, basil, Chantilly cream

**APPLE CRONUT** (V) Spiced apple, crème anglaise, vanilla bean ice-cream

**MANGO & RASPBERRY SORBET** (VG) Seasonal fruit, passionfruit pulp





## STANDARD BEVERAGE PACK

**2 Hours:** \$52pp

**Extra ½ Hour:** \$13pp

**Extra Hour:** \$23pp

### WINE

Dal Zotto Pucino Prosecco

De Bortoli BLUE Gris Pinot Gris

Triennes Rosé

De Bortoli Woodfired Shiraz

### BEER

Corona

Byron Bay Premium Lager

Peroni Nastro Azzurro 0.0%

### SOFT DRINKS & JUICES

Coke, Coke No Sugar, Sprite, Fanta

Soda Water, Dry Ginger Ale, Tonic Water

Orange, Apple, Pineapple, Cranberry Juice

## PREMIUM BEVERAGE PACK

**2 Hours:** \$62pp

**Extra ½ Hour:** \$15pp

**Extra Hour:** \$27pp

### WINE

Dal Zotto Pucino Prosecco

Opawa Sauvignon Blanc

Heirloom Pinot Grigio

Chaffey Bros 'Not Your Grandma's Rosé' Rosé

Mud House 'The Narrows' Pinot Noir

Yalumba GEN Organic Shiraz

### BEER

Corona

Pirate Life South Coast Pale Ale

Peroni Nastro Azzurro 0.0%

### SOFT DRINKS & JUICES

Coke, Coke No Sugar, Sprite, Fanta

Soda Water, Dry Ginger Ale, Tonic Water

Orange, Apple, Pineapple, Cranberry Juice

\*All menu items and prices are subject to seasonal availability and change. 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.





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# Function Terms and Conditions

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## 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 7% will be added for all groups of 12 or more, applicable every day which is passed directly to the wait staff as a gratuity.

## SURCHARGE

A \$5 per person surcharge will be added on public holidays. Please be advised that card payment fees may be applied to 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 or refund.

## PRIVATE DINING AND EXCLUSIVE AREAS

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 7% service charge or \$5 per person 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 12 or more guests are required to dine on one of our set menus. All menu items and prices are subject to seasonal availability and change.

## 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. 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 across multiple tables.

## CORKAGE

We are fully licensed and offer an extensive wine and beverage list. A corkage fee of \$30.00 per bottle applies if you bring your own bottle of wine.

## 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.



### **EVENT ENQUIRIES**

To make a booking and secure your table,  
please click the link below  
to be redirected to our convenient online booking form.

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**ENQUIRE NOW**

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