

# Sample Summer Function Information

November – December 2025





HUNTER  
& BARREL

HUNTER  BARREL



# Sample Group Function Information

## 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 Guests	\$4,200	\$6,000
Indoor	90 Guests	\$10,000	\$14,000
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	34 Guests	\$3,500	\$4,500
Full Venue	134 Guests	On Request	On Request

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

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

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







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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 November 3rd 2025 – January 4th 2026**

## **POWER LUNCH**

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

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

3rd November 2025 – 30th November 2025 – Available Monday–Friday, 12–4pm  
1st December 2025 – 4th January 2026 – Available Monday–Wednesday, 12–4pm  
Not available on public holidays.

## **GROUP FEASTS**

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**The Explorer Menu \$93pp**

**The Hunter Menu \$108pp**

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 7% service charge applies to all bookings of 12 or more guests. On public holidays, a surcharge of \$5 per person applies – both the service charge and the public holiday surcharge will be applied where applicable.

# SAMPLE POWER LUNCH

2 Course – \$49 3 Course – \$56

3rd November 2025 – 30th November 2025 – Available Monday–Friday, 12–4pm

1st December 2025 – 4th January 2026 – Available Monday–Wednesday, 12–4pm

\*Not available on public holidays

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

## STARTERS

(Your choice of)

**GARLIC BREAD** (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

**HUMMUS PLATE** (V) (VG) Baba ghanoush, muhammara, pickled enoki mushroom, crispy bread

## MAINS

(Your choice of)

**CHARRED VEGETABLE SALAD** 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 SHANK** Horseradish mash, roasted honey carrots, jus

Below Mains served with Crispy Chips or Mixed Leaf Salad

**TACOS** (2) Choice of Beef Burnt Rib Ends, Crispy Prawn or Crispy Pork Belly

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

**SLOW-BRAISED BEEF SKEWER** Capsicum, Spanish onion, finished with Hunter's Signature basting

**CHICKEN THIGH SKEWER** Marinated in tahini, basted with apricot chutney

**PORTORO GRAIN FED MB2+ EYE FILLET 200g** Finished with Hunter's Signature basting

## DESSERTS

(Your choice of)

**BLOOD ORANGE & APPLE SORBET** (V) (VG) Seasonal fruit, passionfruit pulp

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

# SAMPLE EXPLORER MENU

\$93

## STARTERS

(Your choice of)

**BEEF BURNT RIB ENDS TACOS** (2) Hickory bourbon BBQ sauce, tomato salsa, crispy shallots

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

**HUMMUS PLATE** (V) (VG) Baba ghanoush, muhammara, pickled enoki mushroom, crispy bread

## MAINS

(Your choice of)

**LAMB SHANK** Horseradish mash, roasted honey carrots, jus

**CHARRED VEGETABLE SALAD** 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 and your choice of Mushroom or Peppercorn sauce

**CHICKEN THIGH SKEWER** Marinated in tahini, basted with apricot chutney

**PORTORO GRAIN FED MB2+ EYE FILLET 200g** Finished with Hunter's Signature basting

**WAGYU GRAIN FED MB6+ RUMP 300g** Finished with Hunter's Signature basting

## DESSERTS

(Your choice of)

**BLOOD ORANGE & APPLE SORBET** (V) (VG) Seasonal fruit, passionfruit pulp

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







# SAMPLE HUNTER MENU

\$108

## STARTERS

(Your choice of)

**SMOKY CHILLI WINGS** Buffalo-style sauce, furikake

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

**CRISPY PORK BELLY TACOS** (2) Gochujang mayo, grilled pineapple salsa, furikake

**HUMMUS PLATE** (V) (VG) Baba ghanoush, muhammara, pickled enoki mushroom, crispy bread

## MAINS

(Your choice of)

**HUMPTY DOO SALTWATER BARRAMUNDI** Clams, fennel gratin, dashi butter, herbed panko crust, coriander salsa

**CHARRED VEGETABLE SALAD** 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 and your choice of Mushroom or Peppercorn sauce

**PORTORO GRAIN FED MB2+ RIB EYE 350g** Finished with Hunter's Signature basting

**PORTORO GRAIN FED MB2+ NEW YORKER 300g** Finished with Hunter's Signature basting

**CHICKEN THIGH SKEWER** Marinated in tahini, basted with apricot chutney

## DESSERTS

(Your choice of)

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

**CRONUT** (V) Caramelised banana, chocolate ganache, pistachio anglaise, banana gelato

**BLOOD ORANGE & APPLE SORBET** (V) (VG) Seasonal fruit, passionfruit pulp







## STANDARD BEVERAGE PACK

**2 Hours:** \$52pp  
**Extra 1/2 Hour:** \$13pp  
**Extra Hour:** \$23pp

### WINE

Dal Zotto Pucino – Prosecco  
De Bortoli BLUE Gris – Pinot Gris  
West Cape Howe – 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 1/2 Hour:** \$15pp  
**Extra Hour:** \$27pp

### WINE

Dal Zotto Pucino – Prosecco  
Palliser Pencarrow – Sauvignon Blanc  
Hierloom – Pinot Grigio  
Triennes – Rosé  
Mud House 'The Narrows' – Pinot Noir  
Yalumba 'Barossa' – 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 & SURCHARGE

A 7% service charge applies to all bookings of 12 or more guests and is distributed to our wait staff as a gratuity for their service. On public holidays, a surcharge of \$5 per person applies – both the service charge and the public holiday surcharge will be applied where applicable. 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 7% service charge and the \$5 per person 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.

## 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 AND SEATING DURATIONS

Kindly emphasise to your guests the importance of arriving 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. 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.

## 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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