

SUMMER FUNCTION INFORMATION



HUNTER BARREL





PRIVATE/SEMI-PRIVATE DINING

MENUS & PACKAGES

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

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

Available from October 25 - December 31, 2023

LIGHT LUNCH

2 course \$48 | 3 course \$55

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

GROUP FEASTS

Summer Set Menu 1 \$89pp

Summer Set Menu 2 \$105pp

*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.

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 enquire is received.

Thank you for your understanding.

SYDNEY - PARRAMATTA

CAPACITY

MINIMUM SPEND

Pergola

45 Guests

\$2,600 (12:00pm - 4:00pm)
\$3,500 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$4,500 (Sun-Thu 5:30pm - Late)
\$5,500 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$7,500 (Fri-Sat 5:30pm - Late)

Terrace

55 Guests

\$3,200 (12:00pm - 4:00pm)
\$4,500 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$5,500 (Sun-Thu 5:30pm - Late)
\$6,700 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$9,000 (Fri-Sat 5:30pm - Late)

Outdoor

100 Guests

\$7,000 (12:00pm - 4:00pm)
\$10,000 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$13,000 (Sun-Thu 5:30pm - Late)
\$13,000 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$16,000 (Fri-Sat 5:30pm - Late)

Indoor

75 Guests

\$4,500 (12:00pm - 4:00pm)
\$6,000 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$8,000 (Sun-Thu 5:30pm - Late)
\$8,000 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$10,000 (Fri-Sat 5:30pm - Late)

Indoor + Terrace

125 Guests

\$7,800 (12:00pm - 4:00pm)
\$10,500 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$13,500 (Sun-Thu 5:30pm - Late)
\$13,500 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$22,000 (Fri-Sat 5:30pm - Late)

Full Venue

180 Guests

\$11,000 (12:00pm - 4:00pm)
\$15,000 (Sun-Thu 5:30pm - 8 / 8:30pm - Close)
\$19,000 (Sun-Thu 5:30pm - Late)
\$19,000 (Fri-Sat 5:30pm - 8 / 8:30pm - Close)
\$25,000 (Fri-Sat 5:30pm - Late)

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PERTH - RAINE SQUARE

CAPACITY

MINIMUM SPEND

Loft Level (Semi-Private)

38 guests

\$3200 (5:30pm-8/8.30pm-Close)

\$5000 (5:30pm-Late)

Indoor

90 guests

\$7500 (5:30pm-8/8.30pm-Close)

\$12500 (5:30pm-Late)

Outdoor

30 guests

\$2500 (5:30pm-8/8.30pm-Close)

\$3900 (5:30pm-Late)

Exclusive Venue Hire

120 guests

\$9000 (5:30pm-8/8.30pm-Close)

\$17000 (5:30pm-Late)

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MELBOURNE - EASTLAND

CAPACITY

MINIMUM SPEND

DOWNSTAIRS

Private Dining Room 1

8 guests

\$600 (5:30pm-8/8.30pm-Close)

\$900 (5:30pm-Late)

UPSTAIRS - NO LIFT

Private Dining Room 2

16 guests

\$1200 (5:30pm-8/8.30pm-Close)

\$1800 (5:30pm-Late)

Private Dining Room 3

12 guests

\$900 (5:30pm-8/8.30pm-Close)

\$1350 (5:30pm-Late)

Private Dining Room 2+3

30 guests

\$2200 (5:30pm-8/8.30pm-Close)

\$3400 (5:30pm-Late)

Indoor

70 guests

\$5250 (5:30pm-8/8.30pm-Close)

\$7900 (5:30pm-Late)

Outdoor

30 guests

\$2250 (5:30pm-8/8.30pm-Close)

\$3400 (5:30pm-Late)

Exclusive Venue Hire

100 guests

\$7500 (5:30pm-8/8.30pm-Close)

\$11250 (5:30pm-Late)







LIGHT LUNCH

2 Course (Main with a Starter or Dessert) 48 **3 Course** (Main with a Starter & Dessert) 55

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

STARTER

(Your choice of)

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

THREE CHEESE DIP (V) Gouda, Gruyère, Edam cheese with grilled flatbread

SUMMER GREENS BRUSCHETTA (V) Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread

SLOW-COOKED BEEF TACOS Rib fingers, BBQ gravy, pico de gallo, native lime myrtle

MAIN

(Your choice of)

WOODFIRED CAULIFLOWER (VG) Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

SLOW-COOKED BEEF ASADO RIB Finished on the grill with corn on the cob, buttermilk Parmesan bread and chimichurri

EYE OF RUMP 200g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

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

HONEY GLAZED PORK BELLY SKEWER Slow cooked, finished over open fire with a sticky chilli glaze, served with crispy chips or mixed leaf salad

CHICKEN THIGH SKEWER Marinated in chilli & ginger coconut milk, finished with peri peri basting, served with crispy chips or mixed leaf salad

DESSERT

(Your choice of)

MANGO & RASPBERRY SORBET (VG) Seasonal fruit and passionfruit pulp

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato

HONEY YOGHURT FLAN (V) Fresh berries and white chocolate milk crumbs

*Not valid with any other offer. Standard pours are determined by the venue inline with VIC/NSW/WA RSA laws. Not available on public holidays.



PRE-STARTER

EXPLORER MENU
\$89pp

CHEESE BREAD (V) Brioche roll, wood-smoked mozzarella, Parmesan

ENTRÉES

(Your choice of)

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

DUCK SAUSAGE ROLL Ricotta, cranberry, pine nuts, served with tomato chilli relish and pickles

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

CRISPY PRAWN TACOS Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

SUMMER GREENS BRUSCHETTA (V) Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread

MAINS

(Your choice of)

EYE FILLET 200g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

WAGYU RUMP SKEWER Marinated in a smoky BBQ rub, grilled capsicum and onion, served with crispy chips or mixed leaf salad

CHICKEN THIGH SKEWER Marinated in chilli & ginger coconut milk, finished with peri peri basting, served with crispy chips or mixed leaf salad

WOODFIRED CAULIFLOWER (VG) Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

HUMPTY DOO SALTWATER BARRAMUNDI Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes, zaatar, pinenuts

SIDES

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

CRISPY BRUSSELS SPROUTS Bacon, sticky soy & mirin glaze

DUCK FAT POTATOES Crispy double cooked potatoes, rosemary, garlic, served with tarragon mustard

DESSERT

(Your choice of)

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato

HONEY YOGHURT FLAN (V) Fresh berries and white chocolate milk crumbs



PRE-STARTER

CHEESE BREAD (V) Brioche roll, wood-smoked mozzarella, Parmesan

HUNTER MENU
\$105pp

ENTRÉES

(Your choice of)

SUMMER GREENS BRUSCHETTA (V) Summer greens, lemon mascarpone, dukkah, parsley oil, toasted miche bread

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

CRISPY PRAWN TACOS Polenta crusted with coleslaw, chipotle yoghurt, charred corn salsa, pickled onion

DUCK SAUSAGE ROLL Ricotta, cranberry, pine nuts, served with tomato chilli relish and pickles

THREE CHEESE DIP (V) Gouda, Gruyere, Edam cheese with grilled flatbread

MAINS

(Your choice of)

RIB EYE 350g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

WAGYU RUMP 300g Finished with Hunter's Signature basting, served with crispy chips or mixed leaf salad

HUMPTY DOO SALTWATER BARRAMUNDI Fillet baked in skillet with caramelised yoghurt, summer greens, heirloom tomatoes, zaatar, pinenuts

LAMB RUMP SKEWER Marinated in a fragrant fenugreek rub, grilled capsicum and onion, served with crispy chips or mixed leaf salad

WOODFIRED CAULIFLOWER (VG) Spiced tahini, Napoli sauce, macadamia nuts, watercress, herbs

SIDES

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

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

DUCK FAT POTATOES Crispy double cooked potatoes, rosemary, garlic, served with tarragon mustard

DESSERTS

(Your choice of)

CHOCOLATE S'MORE Layers of fudge brownie and ganache, burnt marshmallow, dulce de leche and peanut butter gelato

CARAMELISED CHEESECAKE (V) Basque-style with cherry preserve and chantilly cream



STANDARD BEVERAGE PACK

WINE

2 HOURS: \$47pp
Extra ½ Hour: \$12pp
Extra Hour: \$22pp

Dal Zotto Prosecco

Blue Gris Pinot Gris

Vasse Felix Classic Dry Rosé

De Bortoli Woodfired Shiraz

BEER

Corona

Byron Bay Lager

Heaps Normal Quiet XPA Non-Alcoholic

SOFT DRINKS & JUICES

Coke, Coke No Sugar, Sprite, Fanta

Soda Water, Dry Ginger Ale, Tonic Water

Orange, Apple, Pineapple, Cranberry Juice

PREMIUM BEVERAGE PACK

WINE

2 HOURS: \$58pp
Extra ½ Hour: \$14pp
Extra Hour: \$27pp

Dal Zotto Prosecco

Opawa Sauvignon Blanc

Heirloom Pinot Grigio

Triennes Rosé

Mud House 'The Narrows' Pinot Noir

Yalumba 'Wild Ferment' Shiraz

BEER

Corona

Asahi Super Dry

Heaps Normal Quiet XPA Non-Alcoholic

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.



FUNCTION TERMS AND CONDITIONS

BOOKING GUARANTEE POLICY

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. Functions of 50+ guests may have a different booking guarantee policy, please speak to a member of the reservations team to discuss. You may see a \$1 pending charge on your bank statement as part of the card authorisation process - this is a temporary charge and it will disappear from your statement in a few days.

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

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.

CANCELLATION POLICY

Credit card details must be provided for all reservations of 12 or more guests. Should you cancel your reservation within 48 hours of the arrival time or fail to show for your reservation, a fee of \$50 per person will be incurred. You may see a \$1 pending charge on your bank statement as part of the card authorisation process - this is a temporary charge and it will disappear from your statement in a few days. 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 the date of confirmation, you will be charged for the confirmation number of set menus and beverage packages.

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.

ENQUIRE NOW

