
Sample Group Function Information

January - October 2025



HUNTER & BARREL

HUNTER  BARREL



Private/Semi-Private Dining

Sydney - Parramatta

	Seated Capacity	Standard (seating times apply)	Exclusive (no time restrictions)
Pergola	30 Guests	\$3,500	\$4,500
Terrace	55 Guests	\$4,500	\$5,500
Outdoor	85 Guests	\$10,000	\$13,000
Indoor	75 Guests	\$7,500	\$11,000
Indoor + Terrace	130 Guests	\$11,500	\$15,000
Full Venue	160 Guests	On Request	On Request

Perth - Raine Square

Loft Level	38 Guests	\$3,800	\$5,700
Indoor	90 Guests	\$9,000	\$13,500
Outdoor	30 Guests	\$3,000	\$4,500
Full Venue	120 Guests	On Request	On Request

Melbourne - Eastland

Private Dining Room 1	8 Guests	\$750	\$1,050
Private Dining Room 2 (no lift)	8 Guests	\$750	\$1,050
Private Dining Room 3 (no lift)	30 Guests	\$3,000	\$4,000
Indoor	70 Guests	\$7,000	\$10,000
Outdoor	30 Guests	\$3,000	\$4,000
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](#)

Dinner seating times are normally 5:30pm or 8:30pm



Menus & Packages

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.

POWER LUNCH

1 course \$35 | 2 course \$42 | 3 course \$48

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

Available Mon – Fri, 12 – 4pm only

Not available on public holidays. 1 course lunch menu not available at Raine Square.

GROUP FEASTS

The Explorer Menu \$79pp

The Hunter Menu \$89pp

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

1 Course – \$35 (Parramatta and Eastland Only) **2 Course** – \$42 **3 Course** – \$48

Available Mon – Fri, 12 – 4pm only

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 \$79

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

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

DESSERTS

(Your choice of)

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

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



HUNTER MENU

\$ 89

STARTERS

(Your choice of)

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

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)

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

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

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

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

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



Function Terms and 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 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.

ENQUIRE NOW

