



Group Function Information

January 2025 – 2nd November 2025



HUNTER
& BARREL

HUNTER  BARREL



Group Function Information

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)	9 Guests	\$850	\$1,200
Private Dining Room 3 (no lift)	30 Guests	\$3,000	\$4,000
Indoor	70 Guests	\$7,000	\$10,000
Outdoor	34 Guests	\$3,000	\$4,000
Full Venue	134 Guests	On Request	On Request

Adelaide - Opening Soon

The Den	14 Guests	\$1,500	\$2,500
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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



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 \$38 | 2 course \$45 | 3 course \$52

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 \$82pp

The Hunter Menu \$95pp

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.

POWER LUNCH

1 Course – \$38 (Adelaide, Parramatta & Eastland Only) 2 Course – \$45 3 Course – \$52

Available Monday–Friday, 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, mozzarella, Parmesan

CALAMARI Buttermilk & Szechuan marinated, lightly fried, chilli jam

SMOKY CHILLI WINGS Smoked chipotle yoghurt

HUMMUS PLATE (V) (VG) Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread

MAINS

(Your choice of)

CHOPPED VEGETABLE SALAD (V) (VG) Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds.

With your choice of chargrilled chicken tenders or herb-baked Brie

LAMB SHANK Slow cooked, buttered mash, sugar snap & snow peas, rich lamb jus

Below Mains served with Crispy Chips or Mixed Leaf Salad

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

WAGYU BEEF BURGER Cos lettuce, bacon tomato jam, pepperberry aioli, American cheese

SLOW-BRAISED BEEF SKEWER Capsicum, Spanish onion, finished with Hunter's Signature basting, choice of Mushroom or Peppercorn sauce

CHICKEN THIGH SKEWER Marinated in honey & soy, basted with apricot chutney, choice of Mushroom or Peppercorn sauce

PORTORO GRAIN FED MB2+ EYE FILLET 200g Finished with Hunter's Signature basting, choice of Mushroom or Peppercorn sauce

DESSERTS

(Your choice of)

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

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



EXPLORER MENU

\$82

STARTERS

(Your choice of)

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

CALAMARI Buttermilk & Szechuan marinated, lightly fried, chilli jam

HUMMUS PLATE (V) (VG) Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread

MAINS

(Your choice of)

LAMB SHANK Slow cooked, buttered mash, sugar snap & snow peas, rich lamb jus

CHOPPED VEGETABLE SALAD (V) (VG) Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds.

With your choice of chargrilled chicken tenders or herb-baked Brie

Below Mains served with Crispy Chips or Mixed Leaf Salad and your choice of Mushroom or Peppercorn sauce

CHICKEN THIGH SKEWER Marinated in honey & soy, 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



HUNTER MENU

\$95

STARTERS

(Your choice of)

SMOKY CHILLI WINGS Buffalo-style sauce, furikake

CALAMARI Buttermilk & Szechuan marinated, lightly fried, chilli jam

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

HUMMUS PLATE (V) (VG) Baba ghanoush, muhammara, wild herb & pickle salad, Ras el Hanout chickpeas, chargrilled pita bread

MAINS

(Your choice of)

HUMPTY DOO SALTWATER BARRAMUNDI Salami nduja, pork cheek, cherry peppers, sun-blushed tomatoes, fennel, baby bocconcini, romesco sauce

CHOPPED VEGETABLE SALAD (V) (VG) Fire-roasted Mediterranean vegetables, pearl couscous, pine nuts, pumpkin seeds.

With your choice of chargrilled chicken tenders or herb-baked Brie

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 honey & soy, 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

Borasso Bellezza – Prosecco
De Bortoli BLUE Gris – Pinot Gris
Dandelion Vineyards 'Fairytale of the Barossa' – 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

Borasso Bellezza – Prosecco
Palliser Pencarrow – Sauvignon Blanc
Opawa – Pinot Gris
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, WA and SA 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

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.

