

A dramatic, high-contrast photograph of a woman with dark skin. She has gold glitter applied to her eyelids and lips. She is wearing large, textured gold cuffs on her wrists and gold rings on her fingers. Her hands are raised to her face, with her fingers touching her cheeks. The lighting is low, creating strong highlights on her skin and the metallic elements of her makeup and accessories.

The Meat  
& Wine Co.

Function Information Package

5th January - October 2026



The Meat & Wine Co Circular Quay

# PRIVATE DINING

NEW SOUTH WALES	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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## BARANGAROO

### Private Dining Rooms

Whisky Room	22	\$2,500	\$4,200
Buffalo Room	5	\$500	\$800
Leopard Room	14	\$1,700	\$2,700
Rhino Room	8	\$1,000	\$1,500
Lion Room	20	\$2,400	\$3,800

### Semi-Private Dining Spaces

Ground Main with Whisky Room	86	\$12,000	\$19,000
Ground Mezzanine	40	\$5,000	\$8,000
Ground Exclusive	126	\$15,000	\$23,000
Level 1 Main	115	\$14,000	\$21,000
Level 1 Loft	50	\$6,000	\$10,000
Level 1 Exclusive	165	\$25,000	\$35,000
Cocktail Lounge	30	\$3,600	\$6,000

## BELLA VISTA

Outside Dining (Semi-Private)	60	\$7,000	\$12,000
Inside Dining (Semi-Private)	80	\$9,000	\$16,000

NEW SOUTH WALES	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
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## CIRCULAR QUAY - O'Connell St

### Private Dining Rooms

Makulu Room	6	\$800	\$1,200
Fulani Xhosa Room	16	\$2,200	\$3,000
Queen Nanndi Room	8	\$800	\$1,400
King Shaka Room	10	\$1,200	\$1,800

### Semi-Private Dining Spaces

Ashante Room	5	\$600	\$1,000
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## SYDNEY CBD - Castlereagh St

Queen Makeda Room	10	\$1,200	\$1,800
Queen Nandi Room	8	\$1,000	\$1,500
Queen Makeda & Queen Nandi Rooms	18	\$2,200	\$3,400

## PARRAMATTA

Rhino Room	13	\$1,200	\$1,800
Buffalo Room	13	\$1,200	\$1,800
Lion Room	13	\$1,200	\$1,800
Semi-Private Dining	50	\$5,000	\$7,000
Buffalo Room & Lion Room	24	\$2,400	\$3,600
Rhino, Buffalo & Lion Rooms	36	\$3,600	\$5,400

Dinner seating times on a Friday and Saturday are normally 5:45pm or 8:45pm

## PRIVATE DINING

VICTORIA	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)	WESTERN AUSTRALIA	Seated Capacity	Standard* (seating times apply)	Exclusive Use (no time restriction)
<b>SOUTHBANK</b>							
Yarra Room	12	\$1,500	\$2,300	Lion Room	16	\$1,600	\$2,400
Bay Room	8	\$1,000	\$1,600	Rhino Room	12	\$1,000	\$1,600
Wurundjeri Room	10	\$1,200	\$1,800	Ballroom	85	On Request	On Request
Buffalo Room	18	\$2,400	\$3,600	<b>SOUTH PERTH</b>			
Elephant Room (with private balcony)	22	\$2,600	\$4,200	King Shaka Room	12	\$1,200	\$2,000
Lion Room	30	\$3,500	\$5,000	<b>SOUTH AUSTRALIA</b>			
Puza Bar & Lounge (Semi-Private Cocktail)	30	On Request	On Request	<b>ADELAIDE</b>			
<b>HAWTHORN EAST</b>							
Lion Room	12	\$1,200	\$2,000	Buffalo Room	6	\$800	\$1,200
Rhino Room	8	\$800	\$1,200	Lion Room	12	\$1,200	\$1,800
Elephant Room	40	\$4,000	\$7,000	Rhino Room	12	\$1,200	\$1,800
<b>SOUTH YARRA</b>							
Lion Room	14	\$1,400	\$2,200	Elephant Room	12	\$1,200	\$1,800
Buffalo Room	12	\$1,200	\$2,000	Zebra Room	22	\$2,400	\$3,800
Semi Private Dining Mezzanine	34	\$2,800	\$5,000	Leopard Room	32	\$3,200	\$4,500
<b>CHADSTONE</b>							
Boma Room (semi-private)	10	\$1,200	\$1,800	<b>AUSTRALIAN CAPITAL TERRITORY</b>			
Kraal Room (semi-private)	7	\$800	\$1,200	<b>CANBERRA</b>			
Puza Room	40	\$4,400	\$7,000	Rhino Room	8	\$1,200	\$2,000
				Outdoor Pavilion	50	\$4,500	\$8,000

Dinner seating times on a Friday and Saturday are normally 5:45pm or 8:45pm



AGED

BY  
The Meat & Wine Co.

EVEN BETTER WITH AGE.

## SET MENUS

The Meat & Wine Co has created a selection of delicious coursed menus for group bookings of 11 or more people

<b>Set Menu 1</b>	\$99 per person
<b>Set Menu 2</b>	\$110 per person
<b>Set Menu 3</b>	\$135 per person
<b>AGED Sharing Set Menu</b>	\$160 per person

All menu and beverage items are subject to availability and prices may change. A 10% service charge applies to all bookings of 11 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect.

## PERSONALISED MENUS

If you would like to personalise your set menu with a company logo, image or message we can create this for you complimentary

## LUNCH MENUS

### Express Lunch Menu

Available Monday – Friday 12:00pm - 4:00pm\*

**ONLY AT**  
Southbank, Chadstone, Adelaide, Perth CBD, South Perth, Canberra, Bella Vista, Barangaroo and Circular Quay - O'Connell St

### 7 Day Express Lunch Menu

Available Monday - Sunday 12:00pm - 4:00pm\*

**ONLY AT**  
Hawthorn East, South Yarra, Parramatta and Sydney CBD - Castlereagh St

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

**1 Course** \$39 per person | **2 Courses** \$49 per person | **3 Courses** \$55 per person

All menu and beverage items are subject to availability and prices may change.  
\*Express Lunch menu is not available on public holidays and special event days.

SAMPLE

# SET MENU 1 - \$99pp

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil, Parmesan, sourdough

### Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

### Pork Belly

Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling

## MAIN

(Choose one per person)

**MONTE** is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to perfection with our signature basting.

### Fillet 200g

**MONTE** Grain Fed, MB 2+

New Yorker 300g

**MONTE** Grain Fed, MB 2+

All of the above are served with crunchy chips or house salad and your choice of sauce

**Sauce selection:** Barbeque Relish, Hot African Chilli, Creamy Garlic, Peppercorn, Blue Cheese, Creamy Mushroom, Biltong Butter, Veal Jus

### Chicken Breast

Green pea mash, spring vegetables, nut crumb, chicken jus

### Barramundi

Mussels, potatoes, English spinach, capers, lemon butter sauce, dill oil

### Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

## DESSERT

(Choose one per person)

### Crème Brûlée (V)

Served with a macaroon

### Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

SAMPLE

# SET MENU 2 - \$110pp

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil, Parmesan, sourdough

### Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

### AGED Wagyu Tartare

Raw Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

## MAIN

(Choose one per person)

**MONTE** is the premium line of beef exclusively sourced for The Meat & Wine Co.

Grilled to perfection with our signature basting.

### Rib-Eye 350g

**MONTE** Grain Fed, MB 2+

### Fillet 200g

**MONTE** Grain Fed, MB 2+

### Portuguese Chicken Skewer

Spiced chicken thighs, lemon

All of the above are served with crunchy chips or house salad and your choice of sauce

**Sauce selection:** Barbeque Relish, Hot African Chilli, Creamy Garlic, Peppercorn, Blue Cheese, Creamy Mushroom, Biltong Butter, Veal Jus

### Barramundi

Mussels, potatoes, English spinach, capers, lemon butter sauce, dill oil

### Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

## DESSERT

(Choose one per person)

### Pavlova (V)

White chocolate cream, strawberry, raspberry sorbet, basil oil

### Crème Brûlée (V)

Served with a macaroon

SAMPLE

# SET MENU 3 - \$135pp

## ENTRÉE

(Choose one per person)

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil, Parmesan, sourdough

### AGED Wagyu Tartare

Raw Wagyu Girello & dry-aged Rib-Eye, semi-dried tomato, egg yolk cream, condiments, anchovy aioli, Parmesan, crispy potato

### Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

### Traditional Boerewors

Chakalaka & pap croquette, BBQ relish, onion rings

## MAIN

(Choose one per person)

Grilled to perfection with our signature basting

### Fillet 300g

O'Connor, Long Grain Fed 150 Days, MB 3+

### Rib-Eye 400g

O'Connor, Long Grain Fed 150 Days, MB 3+

### Rib Platter

A Selection of Beef and Pork. Slow-cooked and finished on the flame-grill

with our signature basting

### Moroccan Salmon Skewer

Sriracha glaze, sesame seeds

### Portuguese Chicken Skewer

Spiced chicken thighs, lemon

All of the above are served with crunchy chips or house salad and your choice of sauce

**Sauce selection:** Barbeque Relish, Hot African Chilli, Creamy Garlic, Peppercorn, Blue Cheese, Creamy Mushroom, Biltong Butter, Veal Jus

### Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

## DESSERT

(Choose one per person)

### Crème Brûlée (V)

Served with a macaroon

### Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

### Pavlova (V)

White chocolate cream, strawberry, raspberry sorbet, basil oil

SAMPLE

# AGED SHARING MENU - \$160pp

## ENTRÉE

### Tasting Plate

Szechuan Calamari, Bruschetta, Pork Belly, Traditional Boerewors

## MAIN

Elevate your perfect steak experience with AGED by The Meat & Wine Co.



### Dry-Aged Southern Range Rib-Eye (Grass Fed, MB 4+)

Grilled to perfection with our signature basting

**Sauce selection:** Barbeque Relish, Hot African Chilli, Creamy Garlic, Peppercorn, Blue Cheese, Creamy Mushroom, Biltong Butter, Veal Jus

## SIDES

### Greek Salad (V) (VG)

Cos lettuce, cucumber, tomato, marinated olives, crumbled feta, red onion, Greek dressing

### Truffle Mac & Cheese (V)

Parmesan, Gruyère, Cheddar & mozzarella, truffle, chives

### Crunchy Chips (V) (VG)

### Mash (V)

## DESSERT

### The Grand Finale

Chocolate Fondant, Crème Brûlée, Pavlova, Sticky Date

SAMPLE

# EXPRESS LUNCH

Includes a glass of house wine, beer or soft drink

## ENTRÉE

### Bruschetta (V) (VG)

Roma tomato, avocado, oregano, basil, Parmesan, sourdough

### Szechuan Calamari

Cucumber, onion, lemon, nam jim sauce

### Pork Belly

Sticky chilli glaze, Brussels sprout slaw, pine nuts, raisins, pork crackling

### Salmon Tartare

Raw, cured salmon, beetroot, pickled cucumber, soy & sesame dressing, horseradish cream, avocado purée, capers, crostini

## MAIN

### 250g Rump

#### MONTE (Grain Fed, MB 2+)

Grilled to perfection with our signature basting

### Wagyu Beef Burger

Cheddar, cos lettuce, burger sauce, tomato, onion rings

### Portuguese Chicken Skewer

Spiced chicken thighs, lemon

### Pork Ribs

Slow-cooked and finished on the flame-grill with our signature basting

### Steak Sandwich

Wild rocket, salsa verde, hot English mustard mayo, tomato relish, caramelised onion

All of the above are served with crunchy chips or house salad

SAUCES	Barbeque Relish 6, Hot African Chilli 6, Creamy Garlic 6, Peppercorn 6, Blue Cheese 6, Creamy Mushroom 6, Biltong Butter 6, Veal Jus 9
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### Lamb Shank

Creamy mash, chickpeas, tomatoes, capsicum, salsa verde, jus

### Roasted Cauliflower (V) (VG)

Coconut curry sauce, cauliflower purée, pickled onion, nut crumb, raisins

### Poke Bowl

Yellow rice, raisins, roasted cauliflower, Brussels sprout slaw, crispy shallots, apricot chutney.

Served with your choice of Boiled Egg, Roasted Salmon, or Roasted Pork Belly

## DESSERT

### Crème Brûlée (V)

Served with a macaroon

### Sticky Date (V)

Date caramel, walnut tuiles, earl grey cream, burnt banana, fior di latte gelato

SAMPLE

# CANAPÉS

Tomato Crostini	\$6 per piece
Wagyu Tartare	\$7 per piece
Calamari	\$6 per piece
Mini Boerewor Skewers	\$6 per piece
Beef Slider	\$7 per piece
Pork Ribs	\$9 per piece
Mini Beef Skewers	\$9 per piece
Chips	\$4 per piece
Scallops	\$8.5 per piece
Oysters (On request only, dozens only)	\$7.5 per piece
Chicken Skewer	\$7 per piece

\*Minimum quantities required

Please contact our friendly function team to discuss this further



# BEVERAGE PACKAGES

Service of alcohol will be in accordance with the VIC, NSW, WA, ACT 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

	2 HRS	2 ½ HRS	3 HRS
STANDARD	\$55pp	\$69pp	\$79pp
PREMIUM	\$65pp	\$81pp	\$93pp
DELUXE	\$75pp	\$93pp	\$107pp

## Standard

### WINE

Borasso Bellezza Prosecco, Multi-Regional, SA  
 Zilzie 'Selection 23' Sauvignon Blanc, Murray Darling, VIC  
 Chaffey Bros 'Not Your Grandma's' Rosé, Barossa Valley, SA  
 The Meat & Wine Co 'Block 888' Shiraz, Barossa Valley, SA

### BEER

Great Northern Super Crisp Lager 3.5%, 4 Pines Pale Ale,  
 Balter XPA, Asahi Zero 0.0%

### SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta,  
 Orange Juice, Apple Juice, Pineapple Juice

## Premium

### WINE

Borasso Bellezza Prosecco, Multi-Regional, SA  
 Thelema Mountain Vineyards Sauvignon Blanc,  
 Stellenbosch, South Africa  
 The Other Wine Co. Pinot Gris, Adelaide Hills, SA  
 Forest Hill Estate Chardonnay, Mount Barker, WA  
 Wirra Wirra Dry Rosé, McLaren Vale, SA  
 Cavedon Pinot Noir, King Valley, VIC  
 Hay Shed Hill 'Morrison's Gift' Cabernet Blend, Margaret River, WA  
 Yalumba 'The Barossa' Shiraz, Barossa Valley, SA  
 Dreamstone 'Little Spring' Shiraz, Fleurieu Peninsula, SA

### BEER

Corona, Great Northern Super Crisp Lager 3.5%, 4 Pines Pale Ale,  
 Balter XPA, Asahi Zero 0.0%, Bulmers Original Cider

### SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta,  
 Orange Juice, Apple Juice, Pineapple Juice

## Deluxe

### WINE

Chandon 'Blanc de Blanc' Sparkling, Yarra Valley, VIC  
 Craggy Range 'Te Muna' Sauvignon Blanc, Martinborough, NZ  
 Corte Giara Pinot Grigio, Veneto, Italy  
 Hesketh 'Small Batch' Chardonnay, Adelaide Hills, SA  
 Chateau M de Minuty 'Côte de Provence' Rosé, Provence, France  
 TarraWarra Estate Pinot Noir, Yarra Valley, VIC  
 Wirra Wirra 'Grocer's Vineyard' Cabernet Sauvignon, McLaren Vale, SA  
 Dandelion 'Lion's Tooth of McLaren Vale' Shiraz, McLaren Vale, SA  
 Langmeil 'Valley Floor' Shiraz, Barossa Valley, SA

### BEER

Corona, Peroni, Asahi Super Dry, 4 Pines Pale Ale, Balter XPA,  
 Asahi Zero 0.0%, Bulmers Original Cider

### SOFT DRINKS & JUICES

Coke, Coke Zero, Sprite, Fanta,  
 Orange Juice, Apple Juice, Pineapple Juice



# FUNCTION TERMS & 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 10% service charge applies to all bookings of 11 or more guests and is distributed to our wait staff as a gratuity for their service. On Sundays and public holidays, a surcharge of \$5 per person applies - except when the service charge is in effect. 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 10% service charge and the \$5 per person Sunday/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.

## BYO & Cakeage

We regret to inform you that outside beverages are not permitted at our establishment. As we are a fully licensed venue, we proudly provide an extensive selection of wines and beverages through our comprehensive list. We appreciate your understanding and look forward to offering you our exceptional range of libations to complement your dining experience. Should you choose to bring your own cake, please note that a cakeage fee of \$3 per person will be applicable.

## Menus & Beverage Packages

Group bookings of 11 or more guests are required to dine on one of our set menus. All menu items and prices are subject to change based on seasonal availability.

## Arrival & Seating Durations

Please ensure your guests arrive promptly at the time of your reservation, as your table is reserved for a set period. Arriving on time allows you to enjoy the full experience within your allocated dining 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.

## 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.



## FUNCTION ENQUIRIES

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To make a booking & secure your function,  
please click the button below to be redirected to  
our convenient online booking form.