

SAMPLE SUMMER FUNCTION PACK

Tram sheds



BUTCHER
AND THE
FARMER

Located in the historical Forest Lodge Tramsheds, created for the love of the food, the land and the vines. . .

THE FOOD

The food we serve in our restaurant and Butcher Shop is simple, honest and delicious with all ingredients sourced with care.

THE LAND

Seasonality is what drives and inspires the menu, consisting of what is available at the time from our farmers and providers.

THE VINES

The beverages on offer are chosen from wineries and cellars that have the same ethos and values as we do.

Our menu items at Butcher and the Farmer are built on the concept of sharing.

If you wish to enjoy this sharing experience please let the team know and we will design this for you and your group.



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PRIVATE DINING

Room	Maximum Guests	Minimum Spend
PRIVATE DINING ROOM	20	\$2000
THE TRAM 1995	14	\$800
EXCLUSIVE RESTAURANT	180	please enquire for minimum spend

Function seating times may apply for Friday & Saturday evenings and special event dates.

PRE-STARTER

THE FARMER'S GARLIC BREAD (V)

Wholegrain sourdough roll with confit garlic herb butter and Parmesan

STARTER

Your choice of

BEETROOT & PEAR BRUSCHETTA (V)

Baby beets, pickled pear, dill mascarpone, saltbush pesto and Egyptian dukkah, served on toasted miche

THREE CHEESE DIP (V)

Gouda, Gruyere, Edam cheese with grilled flatbread

CALAMARI

Korean gochujang aioli and Australian citrus dust

MAIN

Your choice of

EYE OF RUMP 200g

Basted in our Butcher's Signature sauce, served with crispy chips or the Farmer salad

HONEY GLAZED PORK BELLY SKEWER

Slow-braised pork belly marinated with a sticky chilli glaze. Cooked over open charcoal and served with crispy chips or the Farmer salad

CHICKEN THIGH SKEWER

Marinated with the classic Middle Eastern flavours of tahini and parsley. Cooked over open charcoal and served with crispy chips or the Farmer salad

MUSHROOM & MASH PIE (V)

White miso-roasted mushrooms, honey baked onions and mash, served with the Farmer salad

DESSERT

Your choice of

FIRED CHOCOLATE S'MORE

Chocolate fudge brownie, chocolate ganache, torched marshmallow, dulce de leche & peanut butter ice-cream

SOUR CHERRY MOUSSE

Layered sour cherry cheesecake mousse, butter biscuit crumb, chantilly cream. Served with baked meringue, cherry compôte and muntrie powder

PRE-STARTER

THE FARMER'S GARLIC BREAD (V)

Wholegrain sourdough roll with confit garlic herb butter and Parmesan

STARTER

Your choice of

CALAMARI

Korean gochujang aioli and Australian citrus dust

WAGYU ROAST BEEF

Mayura Station MB9+ thinly sliced 'cold cut', served with anchovy dressing, Dijon mustard, pickles, on toasted sourdough

BEETROOT & PEAR BRUSCHETTA (V)

Baby beets, pickled pear, dill mascarpone, saltbush pesto and Egyptian dukkah, served on toasted miche

THREE CHEESE DIP (V)

Gouda, Gruyere, Edam cheese with grilled flatbread

MAIN

Your choice of

NEW YORKER 350g

Basted in our Butcher's Signature sauce, served with crispy chips or the Farmer salad

BEEF RIBS (Half)

Slow cooked & generously basted in our Butcher's Signature sauce, served with crispy chips or the Farmer salad

CRISPY SKIN SALMON

Roasted mushrooms, smoked salmon sauce, native sea banana and dill oil

MUSHROOM & MASH PIE (V)

White miso-roasted mushrooms, honey baked onions and mash, served with the Farmer salad

DESSERT

Your choice of

FIRED CHOCOLATE S'MORE

Chocolate fudge brownie, chocolate ganache, torched marshmallow, dulce de leche & peanut butter ice-cream

BREAD & BUTTER PUDDING

Cranberry & walnut brioche pudding with caramelised miso white chocolate sauce and hazelnut gelato

LIGHT LUNCH

Two Courses \$45 | Three Courses \$55
(Available Monday - Friday, 12 - 4pm)

Includes a glass of house wine, beer or soft drink

STARTER

CALAMARI

Korean gochujang aioli and Australian citrus dust

THE FARMER'S GARLIC BREAD (V)

Wholegrain sourdough roll with confit garlic herb butter and Parmesan

BEETROOT & PEAR BRUSHETTA (V)

Baby beets, pickled pear, dill marscapone, saltbush pesto and Egyptian dukkah, served on toasted miche

MAIN

EYE OF RUMP 200g

Served with Hunter's basting & choice of chips or the Farmer's salad

BUTCHER BURGER

Angus beef patty on a potato bun, cos lettuce, bacon bush tomato jam, pepperberry aioli and American cheese. Served with crispy chips or the Farmer's salad

CHICKEN THIGH SKEWER

Marinated with the classic Middle Eastern flavours of tahini and parsley

MUSHROOM & MASH PIE (V)

White miso-roasted mushrooms, honey baked onions and mash, served with the Farmer's salad

DESSERT

FIRED CHOCOLATE S'MORE

Chocolate fudge brownie, chocolate ganache, torched marshmallow, dulce de leche & peanut butter ice-cream

BREAD & BUTTER PUDDING

Cranberry & walnut brioche pudding with caramelised miso white chocolate sauce and hazelnut gelato

BEVERAGE FUNCTION PACKS

STANDARD

2 HOURS: \$45pp
Extra ½ Hour: \$10pp
Extra Hour: \$20pp

Wines

Dal Zotto Prosecco
Vasse Felix Classic Dry White
Vasse Felix Classic Dry Red
Vasse Felix Classic Dry Rosé

Beers

Furphy's Refreshing Ale
James Squire 150 Lashes Pale Ale

PREMIUM

2 HOURS: \$55pp
Extra ½ Hour: \$13pp
Extra Hour: \$25pp

Wines

Dal Zotto Prosecco
Opawa Sauvignon Blanc
Heirloom Pinot Grigio
Triennes Rosé
Tarrawarra Pinot Noir
Yalumba 'Wild Ferment' Shiraz

Beers

Corona
Furphy's Refreshing Ale
James Squire 150 Lashes Pale Ale

Soft Drinks & Juices

Coke, Coke No Sugar, Sprite, Fanta, Soda Water,
Tonic Water, Dry Ginger Ale, Orange, Apple,
Pineapple, Cranberry, Tomato

*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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TERMS AND CONDITIONS

Deposit

To secure your reservation the restaurant will confirm your initial enquiry and send you a confirmation email including a link to make deposit payment. We take deposits of \$250 to secure your reservation which will come off your final bill.

Cancellations made within 48 hours of your booking date will incur 100% of the deposit amount.

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 confirmation number of set menus and beverage packages.

Private Dining Room / Specific areas

When booking the Pickle Room (Private Dining Room) or specific areas within Butcher and the Farmer, you must comply with the minimum spend requirements. If you do not reach your minimum spend you are welcome to purchase food and beverages to make up the balance. A party hire fee will apply if you do not wish to.

Menus and Beverage Packages

All menu items and prices are subject to change and seasonal availability.

Requested Seating and Capacity

All requests for seating are taken into consideration but not guaranteed.

Corkage

We are full licensed and offer an extensive wine and beverage menu.

Should you wish to bring a special bottle of wine, a \$30 corkage is applicable.

Cakeage

A cakeage fee of \$3 per person applies if you bring your own cake.



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EVENT ENQUIRIES

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

[CLICK HERE](#)



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