

SAMPLE 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.



BUTCHER
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PRIVATE DINING

Room	Maximum Guests	Minimum Spend
PRIVATE DINING ROOM	20	\$1800
THE TRAM 1995	14	\$800
EXCLUSIVE RESTAURANT	180	please enquire

Function seating times may apply for Friday & Saturday evenings and special event dates.
 A \$5 per person surcharge will be added on public holidays.
 Also, a service charge of 7% will be added for all groups of 12 or more, applicable every day.

LIGHT LUNCH

One Course \$31 | Two Courses \$36 | Three Courses \$46
(Available Monday - Friday, 12 - 4pm)

Includes a glass of house wine, beer or soft drink

STARTER

(your choice of)

CALAMARI

Korean gochujang aioli and Australian citrus dust

THREE CHEESE DIP (VG)

Gouda, Gruyère, Edam cheese with grilled sourdough

ROAST TOMATO BRUSCHETTA (V)

Roast heirloom cherry tomatoes, artichoke, asparagus, dukkah and vegan cashew cream on sourdough

MAIN

(your choice of)

EYE OF RUMP 200g

Basted in our Hunter's Signature sauce, served with crispy chips or mixed leaf salad

ANGUS BEEF BURGER

*Potato bun, cos lettuce, bacon jam, pepperberry aioli and American cheese.
Served with crispy chips or mixed leaf salad*

CHICKEN THIGH SKEWER

*Marinated with the classic Middle Eastern flavours of tahini and parsley.
Served with crispy chips or mixed leaf salad*

FIRE ROASTED VEGETABLES (V)

Wood-fired pumpkin, eggplant, squash, Romesco sauce, black barley, herbs

KING SNAPPER

Parmesan crusted king snapper, summer greens, potatoes, lemon garlic butter

DESSERT

(your choice of)

BASQUE CHEESECAKE (VG)

Morello cherry preserve and chantilly cream

MANGO & RASPBERRY SORBET (V)

Fresh summer berries and passionfruit pulp

THE EXPLORER

PRE-STARTER

SOURDOUGH ROLLS (VG) (V-Option)

Wholegrain sourdough rolls with confit garlic herb butter

STARTERS

(Your choice of)

THREE CHEESE DIP (VG)

Gouda, Gruyère, Edam cheese with grilled sourdough

CALAMARI

Korean gochujang aioli and Australian citrus dust

ROAST TOMATO BRUSCHETTA (V)

Roast heirloom cherry tomatoes, artichoke, asparagus, dukkah and cashew cream on sourdough

MAINS

(Your choice of)

EYE OF RUMP 200g

Basted in our signature sauce, served with crispy chips or mixed leaf 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 mixed leaf salad*

CHICKEN THIGH SKEWER

Marinated with the classic Middle Eastern flavours of tahini and parsley. Served with crispy chips or mixed leaf salad

FIRE ROASTED VEGETABLES (V)

Woodfired pumpkin, eggplant, squash, Romesco sauce, black barley, herbs

DESSERT

(Your choice of)

CHOCOLATE S'MORE

Chocolate fudge brownie, chocolate ganache, burnt marshmallow, dulce de leche and peanut butter ice-cream

BASQUE CHEESECAKE (VG)

Morello cherry preserve and chantilly cream

THE HUNTER

PRE-STARTER

SOURDOUGH ROLLS (VG) (V-Option)

Wholegrain sourdough rolls with confit garlic herb butter

STARTERS

(Your choice of)

CALAMARI

Korean gochujang aioli and Australian citrus dust

WAGYU ROAST BEEF ON SOURDOUGH

MB 9+ Full Blood Wagyu thinly sliced 'cold cut', served with anchovy dressing, Dijon mustard, pickles on toasted sourdough

THREE CHEESE DIP (VG)

Gouda, Gruyere, Edam cheese with grilled sourdough

ROAST TOMATO BRUSCHETTA (V)

Roast heirloom cherry tomatoes, artichoke, asparagus, dukkah and cashew cream on sourdough

MAINS

(Your choice of)

RIB EYE 350g

Basted in our signature sauce, served with crispy chips or mixed leaf salad

FIRE ROASTED VEGETABLES (V)

Woodfired pumpkin, eggplant, squash, Romesco sauce, black barley, herbs

KING SNAPPER

Parmesan crusted king snapper, summer greens, potatoes, lemon garlic butter

LAMB SKEWER

*Lamb rump, grilled capsicum and onion marinated with a fragrant fenugreek rub
Cooked over open charcoal and served with crispy chips or mixed leaf salad*

DESSERT

(Your choice of)

CHOCOLATE S'MORE

Chocolate fudge brownie, chocolate ganache, burnt marshmallow, dulce de leche and peanut butter ice-cream

BASQUE CHEESECAKE (VG)

Morello cherry preserve and chantilly cream

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

Corona
Stone & Wood Pacific Ale
Heaps Normal Quiet XPA Non Alcoholic

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.

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
Asahi Super Dry
Heaps Normal Quiet XPA Non-Alcoholic



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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.

Surcharge

A \$5 per person surcharge will be added on public holidays. Also, a service charge of 7% will be added for all groups of 12 or more, applicable every day.

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 & 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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