

# 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

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.



# MENUS & PACKAGES

We have designed this menu to be shared amongst family & friends. We have carefully hunted and gathered this selection to create the perfect 'feast' menu; including all your favourites. We know you will enjoy every part of the menu.

## LIGHT LUNCH

2 course \$45 | 3 course \$55

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

**(Available Monday - Friday, 12 - 4pm)**

## GROUP FEASTS

Summer Set Menu 1 \$87pp

Summer Set Menu 2 \$97pp

Summer Set Menu 3 + 2hr Standard Beverage Package \$126pp

\*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.

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

# 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*

### WAGYU ROAST BEEF ON SOURDOUGH

*MB9+ Full Blood Wagyu thinly sliced 'cold cut', served with anchovy dressing, Dijon mustard, pickles on toasted sourdough*

### ROAST TOMATO BRUSCHETTA (V)

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

## MAIN

### EYE OF RUMP 200g

*Basted in our 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

### FIRED CHOCOLATE S'MORE

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

### BREAD & BUTTER (VG)

*Baked in cinnamon custard, burnt meringue, fresh berries, passionfruit, muntrie powder and vanilla ice-cream*

# PRE-STARTER

SUMMER MENU 1  
\$87pp

SOURDOUGH ROLLS (VG) (V-Option)  
*Wholegrain sourdough rolls with confit garlic herb butter*

## STARTERS

(Your choice of)

WAGYU ROAST BEEF ON SOURDOUGH  
*MB9+ Full Blood Wagyu thinly sliced 'cold cut', served with anchovy dressing,  
Dijon mustard, pickles on toasted sourdough*

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)

RUMP 400g  
*Basted in our Signature sauce, served with crispy chips or mixed leaf salad*

FILLET 200g  
*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*

CHICKEN THIGH SKEWER  
*Marinated with the classic Middle Eastern flavours of tahini and parsley,  
served with crispy chips or mixed leaf salad*

## SIDES

TRUFFLE POTATOES (VG)  
*Crispy chat potatoes, truffle oil and grated Gruyère*

CHARRED CORN (VG)  
*Smoky chilli yoghurt, ricotta salata and puffed quinoa*

## 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*

# PRE-STARTER

SUMMER MENU 2

\$97pp

## SOURDOUGH ROLLS (VG) (V-Option)

*Wholegrain sourdough rolls with confit garlic herb butter*

# STARTERS

(Your choice of)

## SMOKY CHILLI WINGS

*Smoky buffalo-style sauce finished with Japanese furikake seasoning*

## CAESAR TROUT SALAD

*House-smoked trout, caesar dressing, avocado, Parmesan, seaweed*

## WAGYU ROAST BEEF ON SOURDOUGH

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

## PORK RIBS FULL

*Slow cooked and generously 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, served with crispy chips or mixed leaf salad*

# SIDES

## TRUFFLE POTATOES (VG)

*Crispy chat potatoes, truffle oil and grated Gruyère*

## SEASONAL GREENS (V)

*Chilli & garlic glaze, sesame paste and sunflower seeds*

# DESSERT

(Your choice of)

## CHOCOLATE S'MORE

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

## BREAD & BUTTER (VG)

*Baked in cinnamon custard, burnt meringue, fresh berries, passionfruit, muntie powder and vanilla ice-cream*



# PRE-STARTER

SOURDOUGH ROLLS (VG) (V-Option)  
*Wholegrain sourdough rolls with confit garlic herb butter*

SUMMER MENU 3  
\$126pp  
includes 2 hour  
Std Beverage Package

## STARTERS

(Your choice of)

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, 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)

RUMP 400g  
*Basted in our Signature sauce, served with crispy chips or mixed leaf salad*

FILLET 200g  
*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*

CHICKEN THIGH SKEWER  
*Marinated with the classic Middle Eastern flavours of tahini and parsley,  
served with crispy chips or mixed leaf salad*

## SIDES

TRUFFLE POTATOES (VG)  
*Crispy chat potatoes, truffle oil and grated Gruyère*

CHARRED CORN (VG)  
*Smoky chilli yoghurt, ricotta salata and puffed quinoa*

## 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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