

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.



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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)

SOURDOUGH ROLLS (VG) (V-Option)

*Wholegrain sourdough rolls with confit garlic herb butter*

CRISPY WINGS

*Crispy chicken wings with smoky chipotle yoghurt*

CRISPY CALAMARI TACOS

*Crispy calamari, crunchy slaw, Korean chilli aioli, charred corn salsa and pickled onion*

ROAST TOMATO BRUSCHETTA (V)

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

## MAIN

(your choice of)

GRILLED CHICKEN CAESAR SALAD

*Woodfired chicken breast, grilled lettuce wedge, Caesar dressing, crispy bacon and Parmesan*

STEAK SANDWICH

*Gruyere, mustard aioli, crunchy slaw, pickled relish on Miche sourdough, served with chips or salad*

EYE OF RUMP 200G

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

CRUMBED BARRAMUNDI

*Australian saltwater barramundi, warm potato salad with anchovy sauce and house pickles*

PANKO CRUMBED CHICKEN

*Pan-finished chicken thigh with garlic and herb butter, served with chips or salad*

SMOKED CHEESE KRANSKY

*Served with mustard mash, crispy onion and housemade piccalilli*

FIRED PUMPKIN & QUINOA SALAD (VG)

*Seasonal herbs, roast tomatoes, Romesco dressing, almonds and sunflower seeds*

CHEESEBURGER

*With secret burger sauce, crispy onions, served with chips or salad*

## 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

## 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

## 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.

## **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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