



*Function
Pack*

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 VINE

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

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

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

If you would like each guest to select their own dish, not a problem, we can arrange this for you.



BUTCHER
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Capacity:
18 sit down guests.

Minimum Spend:
*Minimum spends
may apply.
Please enquire
for prices.*

FUNCTION / SPACES

THE PICKLE ROOM

Enjoy landscape views over the Glebe parklands from The Pickle Room, a private dining room designed to seat up to 18 guests.



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FUNCTION / SPACES

THE TRAM 1995

Jump onboard the last operating tram, number 1995, craftily retrofitted into the perfect nook for drinks and share plates.



Capacity:
18 sit down guests.

Minimum Spend:
Minimum spends
may apply.
Please enquire
for prices.



BUTCHER
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FUNCTION / SPACES

BUTCHER'S TABLE

Throw a party with a twist at The Butcher's Table, where you and your guests get a front-row seat watching our chefs prepare our signature dishes.

Capacity:
36 sit down guests.

Minimum Spend:
Minimum spends
may apply.
Please enquire
for prices.



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Butcher/and the/Farmer



FUNCTION / SPACES

THE TERRACE

Soak up the sun with your guests on The Terrace, perfect spot for pre-drinks before heading inside.

Capacity:
25 casual sit down
guests or 40 cocktail
style guests

Minimum Spend:
Minimum spends
may apply.
Please enquire
for prices.



BUTCHER
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Capacity:
14 sit down guests.

Minimum Spend:
Minimum spends
may apply.
Please enquire
for prices.

FUNCTION / SPACES

FARMER'S TABLE

Dining at our Farmer's Tables will connect you directly to the chefs and butchers as they create our seasonal menus.



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FUNCTION / SPACES

EXCLUSIVE / RESTAURANT

Need a large space for a function? Enjoy our large dining room and tram connecting you directly to the chefs and butchers.



Capacity:
150 sit down guests.

Minimum Spend:
\$12,000 (Mon-Thurs)
\$15,000 (Fri-Sun)



BUTCHER
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SET MENUS

All our menu items at Butcher and the Farmer are built on the concept of sharing. If you wish to enjoy the sharing experience, sit back, relax and let the team design this for you and your group.

FARMER'S SET MENU \$55 per person

BUTCHER'S SET MENU \$65 per person

On Arrival

DARK SOURDOUGH *butter, sea salt*

To Start

WARM GREEN OLIVES *marinated in mild chilli*

PEA AND PARMESAN CROQUETTE *hazelnut, truffled mayonnaise*

CHARRED CORN *harissa, Parmesan, burnt lime*

Plates from the Land and Sea

CRISPY SKIN SALMON *white bean and coriander purée, balsamic beets, fried bread, dill*

CHAR-GRILLED CHICKEN BREAST *asparagus, thyme butter, tarragon mayo, fried onions*

ROLLED PORK BELLY *apple and fennel salad, Dijon*

SIRLOIN *Grain-fed 300g*

Plates from the Garden

BLACKENED BROCCOLINI *sweet tahini, barley, almonds*

ROASTED CARROTS *tzatziki, radicchio, pistachio, honey*

Basics

BUTTERED MASH *parsley, scallions*

GARDEN SALAD *mesclun leaves, cucumber, pear, herb dressing*

Dessert

APPLE RUMBLE *cinnamon poached apple, ginger and pat crumble with rum and raisin ice-cream and caramel*

EARL GREY AND CHOCOLATE *vanilla bean mascarpone*



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BEVERAGE FUNCTION PACKS

Standard Beverage Menu

2 Hours - \$40 per person | Extra ½ Hour - \$10 per person | Extra Hour - \$20 per person

Wines

Freeman	<i>Prosecco</i>
Yalumba 'Wild Ferment'	<i>Pinot Grigio</i>
Yalumba 'Wild Ferment'	<i>Shiraz</i>

Beer

Corona
Wild Yak Pacific Ale

Soft Drinks and Juices

Premium Beverage Menu

2 Hours - \$50 per person | Extra ½ Hour - \$12 per person | Extra Hour - \$25 per person

Wines

Chandon	<i>Blanc de Blanc</i>
Seresin	<i>Sauvignon Blanc</i>
Pink Claw	<i>Rosé</i>
Mt Difficulty	<i>Pinot Noir</i>
Collector	<i>Shiraz</i>

Beer

4 Pines Kolsch
4 Pines Summer Ale

Soft Drinks and Juices



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TERMS AND CONDITIONS

Holding Deposit

Credit card details are required to secure your booking. No charges are applied unless cancellations are made within 48 hours, which then a \$20 per person cancellation fee is applicable.

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 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.



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BOOKING FORM

Please return to tramsheds@butcherandthefarmer.com

Function Date: _____ No. of Guests: _____

Booking Name: _____ Company Name: _____

First Name: _____ Last Name: _____

Email: _____ Phone: _____ Mobile: _____

PREFERRED TIME

Please include your **FIRST** and **SECOND** choice of time below.
All time requests are subject to availability

First choice _____ Second choice _____

MENU SELECTION

Please tick your menu selection

FARMER'S SET MENU \$55 per person

BUTCHER'S SET MENU \$65 per person

A la carte (Available only to groups of less than 12 people)

Dietary Requirements _____

BEVERAGE SELECTION

Please tick your beverage selection and number of hours

	2 HRS	EXTRA ½ HR	EXTRA HRS
STANDARD	\$40pp <input type="checkbox"/>	\$10pp <input type="checkbox"/>	\$20PP <input type="checkbox"/>
PREMIUM	\$50pp <input type="checkbox"/>	\$12pp <input type="checkbox"/>	\$25PP <input type="checkbox"/>
ON CONSUMPTION	<input type="checkbox"/>		

PRIVATE DINING

Area Selected: _____ Minimum Spend: _____

DEPOSIT PAYMENT DETAILS

To secure your reservation, please provide your credit card details below as a guarantee only.
Kindly refer to our terms and conditions for the finer details.

Card Type (please tick) VISA M/C AMEX DINERS JCB

Name of Cardholder _____ Credit Card No. _____

Expiry Date _____ CCX Number _____ Today's Date _____

I have read and understood the booking terms and conditions of Butcher and the Farmer and authorise permission to deduct the deposit amount from the above credit card as per the terms and conditions.