

CHOP 'N' CHANGE

Choose from 2 iconic menus, the 'Chopstars' that includes all the favourites and gives your guests a varied choice to suit every palate OR go with the carnivorous 'feast' and banquet until your hearts' content.

Select a great value beverage package, indulge on a premium selection of some of our bestselling wines, or if you prefer drink from the menu on consumption.

THE CHOPSTARS

12+ guests, compulsory for groups of 15+
\$130pp with 3 hour classic beverage package

2 COURSES **\$65**
3 COURSES **\$75**

ENTRÉES to share

Sydney rock oysters, natural with condiments
Charcuterie meat selection with pickles
Flash fried calamari, Romesco

MAINS choice of

Pasture fed tenderloin 200g
Rib on the bone 350g
Double Double lamb chops 2 x 180g
Roasted market fish 200g

SIDES to share

Steak-cut chips
Mixed leaf and tomato salad

DESSERT choice of

Flourless carrot cake, cream cheese frosting
Vanilla ice cream, honeycomb and chocolate sauce
Individual cheese, fig jam and crisp bread

You are able to chop n change these menus if they do not suit your needs.
We have vegetarian options and can cater to other dietary requests. Please
speak directly to reservations about your unique requests.



FEAST MENU

Available for dinner only – subject to availability.
Please order one week in advance. Pre payment is required.

SUCKLING PIG FEAST

12 GUESTS MINIMUM **\$695**

Full Suckling Pig carved at the table served
with a selection of sides

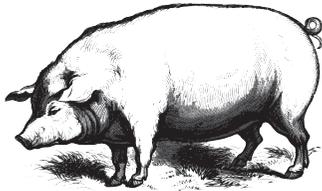
SUCKLING PIG & TOMAHAWK FEAST

15-30 GUESTS **\$75PP**

Full Suckling Pig carved at the table

Tomahawk - Ranger's Valley, Black Angus MB3+, Glen
Innes NSW, full rib on the bone, sliced to share

Served with a selection of sides and condiments



EXTRAS

CANAPÉS **\$15PP**

Three of the chef's selection

ENTREES **\$18PP**

Chef's selection to share

DESSERT **\$12PP**

Choice of dessert

CHEESE & CHOCOLATE **\$12PP**

Selection of cheese, biscuits & chocolate

We are happy to accommodate your unique
requests if these menus do not suit your needs.

We have vegetarian options and can cater to other dietary requests.
Please speak with our functions coordinator in relation to these.

BEVERAGE PACKAGES

Select from our Classic or Premium wine selections and the number of hours you would like beverages served.

Alternatively, you can order anything from our full restaurant list and pay on consumption.

CLASSIC WINE SELECTION

2 HOURS	\$40
3 HOURS	\$55

Coriole Prosecco, McLaren Vale, SA

Wither Hills Sauvignon Blanc, Marlborough, NZ

Devils Lair 'Dance with the Devil' Chardonnay,
Margaret River, WA

St Huberts 'The Stag' Pinot Noir, Yarra Valley, VIC

Seppelt 'Chalambar' Shiraz, Great Western, VIC

PREMIUM WINE SELECTION

2 HOURS	\$80
3 HOURS	\$95

Domaine Chandon Brut NV Sparkling, AUS

Seppelt 'Drumborg' Riesling, Great Western, VIC

Cloudy Bay Sauvignon Blanc, Marlborough, NZ

Coldstream Hills (Single Vineyard Series)
Chardonnay, Yarra Valley, VIC

Two Paddocks 'Picnic' Pinot Noir, Central Otago, NZ

Torbreck Struie Shiraz, Barossa, SA

Freeman 'Dolcino' Botrytis Viognier, Hilltops, NSW

Both beverage packages include still and sparkling filtered water
and a selection of beers, soft drinks, juices and hot drinks.

FUNCTION SPACES

PRIVATE DINING ROOM

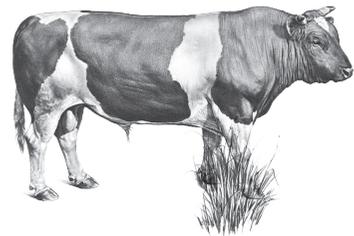
Located within the upstairs dining level of the restaurant, the private dining room can accommodate 20 – 38 guests for a sit down dinner or approximately 50 guests for canapé style functions.

MAIN ROOM

The main dining room is subtly split in two, with one section able to accommodate up to 50 guests for a sit down dinner.

THE TERRACE

The terrace can be booked for canapé style events for up to 60 guests.



TERMS & CONDITIONS

Thank you for considering chophouse for your special event.
Please read the following terms and conditions and get in touch if you have any questions.

CONFIRMATION AND CANCELLATIONS

Credit card details are required for all groups of 15-30 people. Please confirm your numbers 48 hours prior to your reservation time. If numbers decrease or you do not show for your reservation after this time you will be charged 50% of the set menu price per person.

All bookings over 30 people are prepaid and handled by our Events Team.

PAYMENT

We accept all major credit cards, cash or EFT. Total food and beverage bill payment must be finalised at the completion of the function. Pre-payment is also an option. A merchant fee of 1% applies for all card payments.

SERVICE GRATUITY

An 8% service gratuity is added to the final bill for functions of 10 people or more and for all feast bookings.

FEASTS

A prepayment of \$695 is required for all Suckling Pig functions.

PRIVATE DINING

Our private dining room is perfect for 20-38 persons and is available for hire Monday -Thursday lunches for \$2000, Monday - Thursday and Saturday night for \$2500 and \$3000 Friday lunch and dinner. An 8% gratuity applies to all private events.