



HOMESTEAD BREWERY
GROUP DINING
MENUS 2024



HOMESTEAD *feast*

We invite you to enjoy a three-course long table feast, complete with shared-style roast meats, slow roasted vegetables, fresh salads and tasty desserts.
Full table service provided.

Available for 15-40 guests. 7 days' notice required.

MENU

\$89 | PER GUEST

ENTREE

Antipasto platters

MAIN COURSE

Roast Chicken and Lamb
Roast potatoes, rosemary, thyme
Fresh garden salad
Pumpkin, rocket, feta, vinaigrette

DESSERT

Dessert canapes served to table;
Chocolate cremeux, brownie
Strawberries and cream, meringue

CHILDREN

UNDER 12 YEARS | \$25

CHOICE OF

Mini margherita pizza
Mini wagyu burger & chips
Fish & chips

Soft drink or juice

HOMEMADE ICECREAM TUB
Chocolate, vanilla or strawberry

BEVERAGES

Full brewery beverage list
available on consumption.

Please note menu items are subject to change based on product availability.
Dietaries can be catered for upon request with advance notice.
Minimum of 15 adults required for this option.



BREWERY set menu

Our set menu invites you to enjoy a two or three-course lunch featuring antipasto platters to start, a choice of individual main course and optional individual dessert. Full table service provided.

Available for 15-40 guests.
Requirement groups more than 20 guests.

MENU

\$42 | 2-COURSES (ENTREE & MAIN)

\$56 | 3-COURSES

ENTREE

Antipasto platters

SAMPLE MAIN COURSE

Grilled chicken salad

Wagyu or Plant Based burger, chips

Beer Battered fish & chips

Rigatoni pasta, plant based bolognese

Homemade Pizza

Margherita, Pepperoni, Buffalo, Seafood,
Pumpkin, Capricciosa, Meat Lovers

DESSERT

Triple Chocolate Flourless Cake

CHILDREN

MEAL & DRINK | \$18

WITH ICE CREAM | \$25

CHOICE OF

mini margherita pizza

mini wagyu burger & chips

fish & chips

Soft drink or juice

HOMEMADE ICECREAM TUB

Chocolate, vanilla or strawberry

BEVERAGES

Full brewery beverage list
available on consumption.

Menus are subject to change on a monthly basis and cannot be pre-ordered more than 72 hours in advance. Whole table must opt for 2 or 3 course option.



AFTERNOON *sundowner*

Our sundowner menu invites you to enjoy a more relaxed occasion within a semi-private space on our brewery deck. Available between 3pm and 5pm, this 2-hour option includes shared antipasto platters & pizzas.

Available for 20-50 guests.

2-hour bookings available between 3pm & 5pm only.

M E N U

\$25 | PER GUEST

TO START

Antipasto platters
Bowls of chips, aioli

HOMEMADE PIZZA SELECTION

Select up to 3 choices. One pizza provided per every 3 guests.

Margherita, Pepperoni, Buffalo, Seafood,
Pumpkin, Capricciosa, Meat Lovers

B E V E R A G E S

ARRIVAL BEVERAGE | \$10 PER GUEST

Choices limited to Surveyor's white & red, Vintage sparkling,
Golden Eagle Australian Ale, Homestead Lager & Bright Life Apple Cider.

All other beverages available on consumption.

Please note menu items are subject to change based on product availability.
Dietaries can be catered for upon request with advance notice.



TERMS & CONDITIONS

BOOKING CONFIRMATION

A pre-authorisation payment of \$20 per guest is required to confirm all group bookings. Homestead Feast bookings require at least 7 days notice. Bookings and payments can be made online, or directly through the venue.

MENU AVAILABILITY

Homestead Brewery menu items change on a monthly basis. For this reason, we do not allow pre-orders for set menus more than 72 hours in advance. The venue reserves the right to substitute products based on product availability.

CANCELLATION POLICY

Cancellations made within 48 hours of the booking time will forfeit the pre-authorisation payment. A reduction in guest numbers of more than 25% of the total attendance within 48 hours will result in pre-authorisation charges for those guests.

TABLE REQUESTS & RELOCATION

Requests for certain tables will be considered, however the venue cannot guarantee particular tables for bookings. The venue reserves the right to relocate bookings if required.

CAKES & DECORATIONS

Guests are welcome to bring external cakes or to pre-order a cake through the venue. Table top decorations such as balloons and flowers are permitted, however, we do not allow decorations such as plinths, tables or backdrops. Decorations with confetti not permitted.

By confirming a booking for one of our group dining options, guests acknowledge and accept the terms and conditions outlined above.