



WELCOME TO MEET

We are back and ready to serve you delicious food and cocktails in the cool environment we are known for you to enjoy with friends and loved ones.

While we still offer our all you can eat, because of social distancing, we have made some amendments in the way we serve the food to minimize how many times our staff go to a table and how long they stay there.

At Meet we don't use a set menu, so we can change meat and vegetables selections daily according to availability from mainly local suppliers.

Our team will be progressively serving the Brazilian feast through the evening and at the end you will be able to request a repeat of your favorites, or maybe try one of our delicious desserts, or both.

Full Churrasco - \$59

Vegetarian - \$52

Kids Feast (under 12yo) - \$25

(ask our wait staff for tonight's selection, vegan options available)

DESSERT - not included

<i>Churros, Bay Parfait, Bitter Lime Ice</i>	<i>\$13</i>
<i>BBQ Brie, Guava Paste, Basil, Pepper, Tapioca Lavosh (gf)</i>	<i>\$14</i>
<i>Corn Husk Pannacotta, Grilled Strawberries, Raspberry Vinegar, Coriander</i>	<i>\$17</i>

** If you have any dietary requirements, please inform your wait staff when you are seated.*



SMALLS

<i>Chilli & Chocolate Mixed Nuts</i>	\$3.5 (gf, v)
<i>Freshly Shucked Port Stephens Oysters, Ginger Mignonette</i>	\$4.5 each
<i>BBQ Corn, Smoked Chilli, Dried Ricotta, Lime (v)</i>	\$5 per
<i>cob Smoked Eggplant, Pickled Eggplant, Charred House Sourdough (v, *gf,df)</i>	\$16
<i>Coal Roasted Beetroot, Smoked Goats Cheese, Banksia, Hazelnut (gf,df)</i>	\$16
<i>Grilled Octopus, Potato, Bacon, Guava (gf)</i>	\$18
<i>Pan Fried Sweet Potato Gnocchi, Raisins, Peanuts, Confit Garlic (v,df)</i>	\$26

PARRILLA

<i>House made Pork Sausage, White Bean Puree, Marigold Vinegar (gf)</i>	\$32
<i>Whole Baby Barramundi (deboned), Fennel Salad, Herb Butter (gf)</i>	\$38
<i>400g Tajima Wagyu 4+ Rump Cap, Black Garlic, Enoki, Madeira Jus (gf, df)</i>	\$38
<i>Coffee & Chilli Smoked Beef Ribs, Balsamic Mushrooms, Cassava (gf)</i>	\$41
<i>700g Manning Valley 60 day Dry-aged Rib Eye, Kohlrabi Puree, Beer reduction</i>	\$80

SIDES

<i>Chips, Smoked Garlic Mayo (v,df)</i>	\$10
<i>Cos, Radish, Champagne Vinaigrette (vg,gf,df)</i>	\$10
<i>Cassava Chips (gf)</i>	\$12
<i>Blackened Carrots, Grapefruit</i>	\$12
<i>House Flat Bread (df,gf)</i>	\$5

SWEETS

<i>Churros, Bay parfait, Bitter Lime Ice</i>	\$13
<i>BBQ Brie, Guava Paste, Basil, Pepper, Tapioca, Lavosh (gf)</i>	\$14
<i>Corn Husk Pannacotta, Grilled Strawberries, Raspberry Vinegar, Coriander</i>	\$17

COCKTAIL LIST



- Tommy's Margarita** (*tart, sweet, balanced*) 20
Invented by Julio Bermejo, and served at Tommy's in San Francisco, Tequilas flavour is lengthened by an addition of Agave Syrup and Lime. Ultimate Margarita for agave lovers.
El Jimador Reposado Tequila, Lime, Agave Syrup
- Dorothy Parker** (*Floral, light, sweet*) 19
"I love a Martini, but two at the most. Three, I'm under the table. Four, I'm under the host"
Originally served by The Blue Bar in New York's Algonquin Hotel and invented by Allen Katz of New York Distilling Company.
Bombay London Dry Gin, Fiorente Elderflower Liqueur, Honey Lemon Syrup, Basil
- Old Cuban** (*Dry, crisp, refreshing*) 19
Created by Pegu Club owner Audrey Saunders, think Mojito meets French 75.
The combination not only packs a punch, it's also quite refreshing.
Bacardi Carta Blanca, Lime, Mint, Simple Syrup, Angostura Bitters, Sparkling Wine
- Cable Car** (*Sweet, butterscotch, zesty*) 19
From The Drake Hotel in San Francisco comes the Cable Car, created by Tony Abou-Ganim in the late 90's. *Sailor Jerry Spiced Rum, De Kuyper Triple Sec, Lemon.*
- Caipirinha** (*Sour, floral, bright*) 19
The Caipirinha, as it is known nowadays, was invented by landowning farmers in the region of Piracicaba and is Brazil's national cocktail.
Germana Cachaca, Simple Syrup, Lime
- Pisco Sour** (*Dry, balanced, aromatic*) 19
Origins are deep rooted in Peru and is considered a South American classic, both Peru and Chile have made this their own. American businessman, bartender and bar owner Victor Vaughen Morris is said to have invented this drink in 1920.
Barsol Pisco, Lime, Simple Syrup, Egg White
- Singapore Sling** (*Sweet, herbal, fruity*) 19
Invented at The Raffles Hotel In Singapore in 1915 by Ngiam Tong Boon a Hainanese bartender working the Long Bar at the hotel.
Bombay London Dry Gin, Cherry Heering Liqueur, Dom Benedictine Liqueur, De Kuyper Triple Sec, House Grenadine, Pineapple, Lime
- Hanky Panky** (*Dry, spirit forward, estherous*) 19
Hanky Panky cocktail was originally credited to Ada "Coley" Coleman, she was the head bartender at the American Bar in The Savoy in 1925.
Bombay London Dry, Cinzano Rosso Sweet Vermouth, Fernet Branca

WINE LIST



CHAMPAGNE / SPARKLING

	GLS / BTL
NV Growers Gate Brut Cuvee, Riverland, SA	10 / 50
NV Hungerford Hill 'Fish Cage' Sparkling Chardonnay, Tumbarumba, NSW	12 / 60

WHITE WINE

2019 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	13 / 65
2018 Hungerford Hill, 'Fish Cage' Semillon, Hunter Valley, NSW	12 / 60
2019 Growers Gate Moscato, Riverland, SA	12 / 60
2019 Hungerford Hill, Pinot Gris, Tumbarumba, NSW	14 / 70
2019 Penley Estate 'Genevieve' Chardonnay, Coonawarra, SA	15 / 75
2019 Carillion 'GM 198 Clone' Riesling, Orange, NSW	75
2019 Lisa Mcguigan 'Claudius' Chardonnay, Hunter Valley, NSW	75
2019 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA	110

ROSE WINE

2019 Meerea Park 'XYZ' Rose, Hunter Valley, NSW	12 / 60
2019 Hungerford Hill 'Fish Cage' Rose, Hunter Valley, NSW	60

RED WINE

2017 Buckshot Vineyards 'Square Peg' Zinfandel, Heathcote, VIC	12 / 60
2019 Seville Estate 'Sewn' Pinot Noir, Yarra Valley, VIC	13 / 65
2016 Heidenreich Grenache, Barossa Valley, SA	13 / 65
2017 Penley Estate 'Gryphon' Cabernet/Merlot/Cab Franc, Connawarra, SA	14 / 70
2016 Indigo Shiraz, Beechworth, VIC	16 / 80
2019 Singlefile Tempranillo, Great Southern, WA	60
2019 Maude Wines Pinot Noir	80
2015 Chateau Les Grands Marechaux, Bordeaux	100

DESSERT WINES

2018 De Iullis Late Picked Semillon, Hunter Valley, NSW	12 / 60
2018 Long View 'Epitome' Late Harvest Riesling, Adelaide Hills, SA	12 / 60

BEERS ON TAP

Meet Lager – 4.6%	8
Two Birds Sunset Ale – 4.6%	9
Asahi Dry Lager – 5.0%	12
Young Hnery's Newtowner Pale Ale – 4.8%	9

BOTTLED BEER

James Boags Light – 2.5%	7
Newstead Brewing Co ¾ Time Session Ale – 3.4%	8
Balter Captain Sensible – 3.5%	10
Peroni – 5.1%	9
Asahi Dark Ale – 5.5%	9
Newstead Brewing Red Ale – 5.5%	9
Newstead Brewing Dry Stout – 4.5%	9
Young Henry's Cloudy Cider – 4.6%	9
Brookvale Ginger Beer – 4%	9

STAY SOBER \$10



NoGroni

Got a craving for a Negroni but you are keeping it on the downlow. Altd Spirits Green Grocer, Lyres Italian Orange, Lyres Sweet Vermouth

New Fashioned

Just like the Old one but boozeless
Lyres American Malt, Angostura Bitters, Simple

Dory

Dorothy Parker without the sting. Herbaceous and floral Seedlip Grove, Elderflower, Lemon honey syrup, Basil

Untie My Tie

This tropical like its older sibling the Mai Tai
Lyres White Cane, Lyres Triple Sec, Orgeat, Lime

Amaretto No Regretto Sour

Who doesn't love an Amaretto Sour? Fake and Shake with this version. Guaranteed No Regretto in the Morning.
Lyres Amaretto, Lemon, Egg White, Orgeat, Angostura Bitters

Nanna Colada

Who likes Pina Coladas, but not walking in the rain? This will fool anyone that you are drinking. Lyres White Cane, Pineapple, Lychee, House Coco Lopez

Dandy

A sibling to the Boulevardier, a lot to learn along the way before they get jaded and bitter.
Lyres American Malt, Lyres Italian Orange, Lyres Sweet Vermouth, Bittered Sling Denman Bitters

Nu Tang Killah Steez

Inspired by Bees Knees cocktail and Wu Tang Killa Beez, this Co-Lab will keep you rolling while keeping an even keel at the party. Citrusy with a hint of spice and a tiny bite
Altd Spirits Golden Emperor, Calamansi, Honey, Chilli Water

Hunter S. Sling

Singapore Sling for the Sober Curious, as close to the real deal as we can get. Ceders Wild Alt Gin, Maraschino Cherry Syrup, Honey, Pineapple, Lime
Bittered Sling Denman Bitters, Soda

Decaf Martini

This still has a caffeine kick, just without the booze!! Seedlip Grove, Lyres Coffee, Lyres Triple Sec, Espresso

