



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>Chocolate Mousse, Pasion Fruit, Cookie Crumbs, Coconut</i>	<i>\$14</i>
<i>Lychee Pave, Pomegranate, Pistachio + Raisin</i>	<i>\$13</i>

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

SHARING



SMALLS

<i>Freshly Shucked Stella Maris Port Stephens Oysters, Ginger Mignonette</i>	\$3.5 each
<i>BBQ Corn, Smoked Chilli, Dried Ricotta, Lime (v)</i>	\$5 per cob
<i>Smoked Eggplant, Pickled Eggplant, Charred House Sourdough (v,df)</i>	\$16
<i>Zucchini carpaccio, Guava, Gruyere and Hazelnut (gf, v*)</i>	\$14
<i>Mango, Buffalo Mozzarella, Mussel Escabeche, Coriander (gf)</i>	\$16
<i>Grilled Queso Fresco, Candied Bacon, Peperonatta (gf)</i>	\$14
<i>Pan Fried Plantain Gnocchi, Raisins, Peanuts, Confit Garlic (v,df)</i>	\$26

PARRILLA

<i>½ Corn fed Chicken with Nutella Mole, Pickled Kohlrabi (df)</i>	\$32
<i>House made Pork Sausage, Cauliflower Puree, Marigold Vinegar (gf)</i>	\$32
<i>Grilled SA Flounder with Capper Butter and Burnt Lemon (gf)</i>	\$32
<i>Grain Fed Red Farm Eye Fillet, Black Garlic, Enoki, Madeira Jus (gf, df)</i>	\$38
<i>Coffee & Chilli Smoked Beef Ribs, Balsamic Mushrooms, Cassava (gf, 30 min)</i>	\$38
<i>Prawn “Bobo”, Banana and Peanuts Farofa, Garlic Rice, Chillies (Servers 2)</i>	\$45
<i>700g Manning Valley Whiskey-aged, Hay Cooked Rib Eye (60 min)</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>Beans, Elderflower Dressing (gf, df)</i>	\$12
<i>House Flat Bread (df)</i>	\$5

SWEETS

<i>Churros, Bay parfait, Bitter Lime Ice</i>	\$13
<i>Chocolate Mousse, Pasion Fruit, Cookie Crumbs, Coconut</i>	\$14
<i>Lychee Pave, Pomegranate, Pistachio + Raisin</i>	\$13

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COCKTAIL LIST



- Bramble in the Jungle** (Fresh, sweet, floral) *allergens: bergamot, unprocessed cane 19
Germana Cachaca, Cedilla Acai Liqueur, bergamot juice, fresh cane juice
Designed for MEET in 2018 by the notorious A. Wynne, this Bramble riff has all the Brazilian flair and funk with lashes of luscious berry and floral bergamot notes. Delicious, on brand, and on point.
- Delmonico** (Deep, luscious, evenly balanced dry/sweet) *allergens: tannins 20
Jean Fillioux VS Cognac, Cinzano Rosso & Pedro Ximinez blend, Angostura Bitters
Named after the famous Delmonico's Restaurant, est. 1837 in New York City, this cocktail pops up a few times in print from the 1930's. Endless finish and a truly elegant time.
- No Use Pandarin'** (Sour, funky, citrus forward, dry/sweet) *allergens: pandan, citrus 20
Hampden Estate 8yr Jamaican Rum, calamansi, lime, mandarin shrub, pandan syrup
Can't argue with a winning formula and a harmonious combination. Why bother pandering to a different demographic when you've already nailed yours? A mid-rush masterpiece from 2019, refined and listed, finally.
- Nome** (Dry/sweet, herbal, aperitif, perfectly balanced) *allergens: none imminent (?) 19
Bombay Dry Gin, Yellow Chartreuse, Don Zolio Fino Sherry 12yr, mint
This Alaska riff is probably best suited to a garden party, but the engineering allows this little number to escape from the category of sweet martini and into something far superior. Credited to Dave Embury, 1948.
- Pink Chihuahua** (Sweet, zesty, caramelized) *allergens: nuts, egg 19
Rooster Rojo Blanco Tequila, lemon + lime, grenadine, orgeat, egg whites
Dick Bradsell strikes again, this time nearly 30 years later with this light and fluffy little number based on a caramel-driven Blanco. Can it eclipse it's hallowed predecessor? We hope so.
- Cobra's Fang** (Sweet/Dry, Sour, Herbal, Complex) *allergens: baking spices, passionfruit 22
Plantation Dark Rum, English Harbour 5yr, mixture of OP rums, Emile Pernot Absinthe, Angostura Bitters, house made Falernum, lime, orange, passionfruit, fresh cane syrup
Donn the Beachcomber adds one, from 1937. He could still mix with the finest minds of drinks today. Balanced perfectly between sweet and sour, this concerto of rums and tropical flavours whisks you away!
- Mint Julep** (Floral, sweet, mellow, aromatic) *allergens: chamomile 19
Buffalo Trace Bourbon OR Wild Turkey Rye, chamomile syrup, Angostura Bitters, mint
The exact date on this frontier classic is nigh impossible to pinpoint, but you may remember them from some of Hunter S Thompson's musings, or ever being in Kentucky around Derby Day.
- Blue Hawaii** (Tropical, fruity, sweet/sour) *allergens: pineapple, coconut 19
Vodka-O, Giffard Blue Curacao, Coconut washed Bacardi White, lemon, pineapple, house made lime cordial, mineral saline
An explosion of flavours from old school tiki legend Henry Yee, from 1957, gets a rework by a guy from New York, who gets remixed again by a guy from Newcastle. All because he wants to bring blue back. Silly. Awesome drink though.
- Islay Laksa** (Spicy, texture rich, smoky, citrusy) *allergens: chilli, coconut, kafir, 22
Laphroaig 10yr, Glen Grant Arboralis, orange, lime, house coco-lopez, kafir lime, red Thai chili, Evan's Pink Tiger Bitters, mineral saline
Whiskey Curry? That works. So surprisingly well, you'll be puzzled beyond belief. This combination of a late-night dram by the fire and a good Thai Laksa ticks all the boxes for the smoke and spice freak. A spark in the dark moment from 2018. Do it.
- The Cloven One** (Sweet/dry, funky, rich, herbal) *allergens: guava, cacao/chocolate 22
Germana Soul, Bacardi Oro, Green Chartreuse, house made chocolate bitters, sugar cane, guava
Constantly riffing in and out of tiki territory, this strays a little from the canonical formulae, but the sheer drinkability of it surpasses everything. Indulgent, boozy, and generally a good time. Kinda like the dude who came up with it.

For any classic cocktails simply ask your waiter, and trust our bar team to deliver.

WINE LIST



	GLS / BTL
CHAMPAGNE / SPARKLING	
NV Growers Gate Brut Cuvee, Riverland, SA	10 / 50
NV Lanson Pere et Fils Brut, Champagne, FRANCE	100
WHITE WINE	
2019 Twelve Signs 'Scorpio' Moscato	10 / 50
2019 Meerea Park 'Hell Hole' Semillon, Hunter Valley, NSW	12 / 60
2019 Babich Wines 'Black Label' Sauvignon Blanc, Marlborough, NZ	12 / 60
2019 Ross Hill 'Pinnacle Series' Pinot Gris, Orange, NSW	14 / 70
2019 Flametree 'Embers' Chardonnay, Margaret River, WA	12 / 60
2019 Maxwell Wines 'Little Demon' Verdelho, McLaren Vale, SA	12 / 60
2017 Stella Bella Chardonnay, Margaret River, WA	80
2018 Bricco Maiolica 'Rolando Langhe', Chardonnay	85
ROSE WINE	
2019 Meerea Park 'XYZ' Rose, Hunter Valley, NSW	12 / 60
RED WINE	
2017 Buckshot Vineyards 'Square Peg' Zinfandel, Heathcote, VIC	12 / 60
2018 Deliverance Pinot Noir, Waipara, NZ	13 / 65
2016 Heidenreich Grenache, Barossa Valley, SA	13 / 65
2016 Indigo Shiraz, Beechworth, VIC	16 / 80
2017 Penley Estate Cab Sauv, Cab Franc, Merlot, Coonawarra, SA	14 / 70
2018 Teusner 'Bilmore' Shiraz, Barossa Valley, SA	80
2018 Maxwell Wines 'Little Demon' GSM, McLaren Vale, SA	60
2019 Singlefile Tempranillo, Great Southern, WA	60
2018 El Gringo Dark Red Tempranillo, Castilla, SPAIN	60
2018 Maude Wines Pinot Noir, Central Otago, NZ	80
2018 Poggiotondo Chianti	80
2015 Chateau Les Grands Morceaux, Bordeaux	100
BEERS ON TAP	
Meet Lager – 4.2%	8
Two Birds Kolsch – 4.6%	12
Asahi Dry Lager – 5.0%	12
Young Henry's New-towner Pale Ale – 4.8%	9
BOTTLED BEER	
Cascade Light – 2.5%	7
Balter Captain Sensible – 3.5%	9
Brookvale Ginger Beer – 4%	9
Young Henry's Cloudy Cider – 4.6%	9
Newstead Brewing Dry Stout – 4.5%	9
Two Birds Pale Ale – 5%	9
Peroni Nastro Azzurro – 5.1%	9
Asahi Dark Ale – 5.5%	10
Newstead Brewing Red Ale – 5.5%	10
Young Henry's IPA – 6%	10
Newstead "Heartache" Double IPA – 8.2%	13