



Page 02

Group dining at The Barn

Looking for a relaxed yet elevated space to host your next gathering in Mudgee? At The Barn, group dining is effortless and memorable. Whether it's a long lunch, celebration or special occasion, we handle the details. From arrival drinks to group menus, dietary requests, and attentive service.

Groups of 10 or more adults are required to choose from one of our set menus. Optional drinks packages are also available for groups.

Terms & Conditions

Menus are seasonal and are subject to change

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

Group bookings have a set seating time of 3 hours. Extensions may be available upon request, subject to availability.

We require credit card details to secure your booking. Your card will not be charged at the time of booking.

No-shows and cancellations within 24 hours of your booking will incur the full menu charge.

Strictly one bill/payment per table.

Group bookings will be seated in our outdoor covered courtyard.



Set Menus

We offer two set menus for groups to choose from. Final guest numbers and any dietary restrictions must be confirmed via email to bookings@bluewrenfarm.com at least 24 hours prior to your booking. After this time, changes to guest numbers cannot be accepted and you will be charged for any no-shows. Please note that our menus are seasonal and designed to be shared.

\$85 Sample Set Menu

To Start

House made sourdough focaccia

Small Plates

Smoked trout rillettes, pickled eschalots, salmon pearls
 Pumpkin & sage arancini, saffron aioli, house pickles
 San Daniele prosciutto, peaches, sherry reduction

Large Plates

Chargrilled Chicken, garlic tahini, fresh herb dressing
 Parmesan crusted lamb cutlet, olive salsa

Sides

Crunchy potatoes, house chicken salt
 Shaved celery heat & rocket salad

Dessert

Cherry & almond burnt butter torte, whipped mascarpone

\$95 Sample Set Menu

To Start

House made sourdough focaccia

Small Plates

Smoked trout rillettes, pickled eschalots, salmon pearls
 Pumpkin & sage arancini, saffron aioli, house pickles
 San Daniele prosciutto, peaches, sherry reduction

Large Plates

Chargrilled Chicken, garlic tahini, fresh herb dressing
 Parmesan crusted lamb cutlet, olive salsa
 300g Southern Ranges sirloin, MB2+, garlic & herb butter

Sides

Crunchy potatoes, house chicken salt
 Shaved celery heat & rocket salad

Dessert

Cherry & almond burnt butter torte, whipped mascarpone



Drinks Packages

Groups of 10 or more are invited to select one of our optional drinks packages, offering free flowing local and regional wine and beer for the duration of your booking.

Arrival Drink

\$16 per person

Seasonal Spritz

Aperol Spritz

Tommy's Margarita

Standard Drinks Package

\$70 per person | 3 hours

\$85 per person | 4 hours

Sparkling

Carillion NV Blanc de blancs, Orange NSW

White Wine

2025 Gilbert Pinot Gris, Orange NSW

Rosé

2025 Bunnamagoo Rosé, Mudgee NSW

Red Wine

2023 Poggio Anima Chianti DOCG, Italy

Beer

Great Northern Super Crisp

Peroni

Premium Drinks Package

\$80 per person | 3 hours

\$95 per person | 4 hours

Sparkling

Carillion NV Blanc de blancs, Orange NSW

2023 First Ridge Frizzante (Rosé), Mudgee NSW

White Wine

2023 Manners Vermentino, Mudgee NSW

2023 Skimstone Chardonnay, Mudgee NSW

Rosé

2022 Rameau d'Or Rosé, Provence

Red Wine

2025 Samantha May 'The Rizzo' Chilled Red, Mudgee NSW

2023 First Ridge Barbera, Mudgee NSW

Beer

Great Northern Super Crisp

Hop & Clover Pale Ale, Mudgee NSW

Three Tails Pale Ale, Mudgee NSW



Contact us

For all group bookings and enquiries please get in touch.



bookings@bluewrenfarm.com



www.bluewrenfarm.com



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