



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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