



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..

For group bookings of 10 guests ore more we kindly require guests to dine on one of our set menus. Please note that menus are seasonal and evolve weekly and are designed to share. Optional drinks packages are avbailable for larger groups.

The sample menus provide below are indicative only, and final menus can be confirmed the week prior to your booking.

\$90 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, stracciatella pickled grapes

LARGE PLATES

Chargrilled butterflied chicken, fresh harissa
Slow roasted lamb, spiced chickpeas, fried curry leaves

SIDES

Crunchy potatoes, house chicken salt
Gem lettuce salad, green goddess dressing, fennel

DESSERT

Coconut torte, roasted plums, house churned ice cream

\$100 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, stracciatella, pickled grapes
Burrata, roasted peppers agrodolce, pine nuts, fresh basil

LARGE PLATES

Chargrilled butterflied chicken, fresh harissa
Slow roasted lamb, spiced chickpeas, fried curry leaves
300g Southern Ranges sirloin, MB2+, garlic & herb butter

SIDES

Crunchy potatoes, house chicken salt
Gem lettuce salad, green goddess dressing, fennel

DESSERT

Coconut almond torte, roasted plums, house churned ice cream



DRINKS PACKAGES

Groups of 15 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 Spritz - \$18 each

The Barn Seasonal Spritz
Aperol Spritz

Standard Drinks Package

\$70 per person | 3 hours
\$85 per person | 4 hours

SPARKLING

Carillion NV Blanc de blancs, Orange NSW

WHITE WINE

2025 Brangayne Pinot Grigio, Orange NSW

ROSE

2025 Bunnamagoo Rosé, Mudgee NSW

RED WINE

2015 Blue Wren Shiraz, Mudgee NSW

BEER

Great Northern Super Crisp
Peroni Nastro Azzuro

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

ROSE

2022 Rameau d'Or Rosé, Provence

RED WINE

2023 Poggio Anima Chianti DOCG, Italy
2023 First Ridge Barbera, Mudgee NSW

BEER

Great Northern Super Crisp
Peroni Nastro Azzuro
Three Tails Pale Ale, Mudgee NSW



TERMS AND CONDITIONS

Menus are seasonal and are subject to change

Group bookings will be seated in our outdoor covered courtyard.

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.