



functions & events

fatcow

Brace your taste buds and sharpen your steak knife, because Fatcow knows how to entertain the herds. Whether you're looking for an exclusive, intimate space or looking to go large, the versatile sophistication of this paddock is designed to impress.

Add to it the choice of 14 different steaks from local and international brands, through to a wine cellar housing over 300 labels. All the ingredients for an unforgettable time.

SEATED ONLY

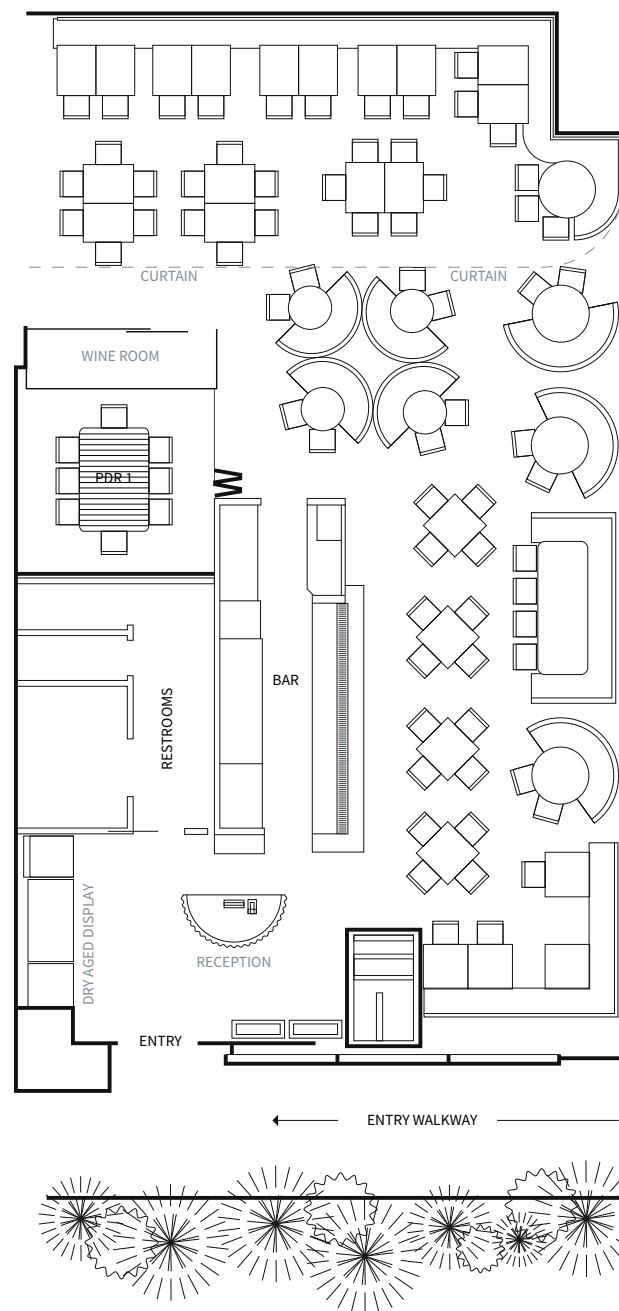
PRIVATE DINING ROOM *\$2000 minimum spend*

up to 8 guests

SEMI-PRIVATE DINING ROOM *course menu*

up to 32 guests

primal eating,
sophisticated
dining.



JAMES ST

Dining.

For bookings of 13 or more guests, we require your party to dine from our banquet menu.

This menu has been carefully curated to showcase the very best of the menu for a phenomenal dining experience.

We are also happy to assist you in creating your own menu to complement your tastes and event. Whether you want to change out a dish or two or create something bespoke, talk to our team.

Please note that we will happily accommodate any dietary requirements where possible and to the best of our ability.

You will find our current banquet menu for your perusal on **page 6**.

Beverage consumption.

We like to offer the flexibility of choice, rather than set packages. That being said, we encourage guests to pre-select their chosen beverages to assure sufficient allocation on the day. Alternatively, our dedicated team of sommeliers will be available to guide you through our list of award-winning wines upon arrival.

Please find attached our full beverage menu for your consideration.

Unfortunately, we are not able to accommodate individual tabs, split bills or bar service; all food and beverage purchases will be allocated to **one final bill on the day**.

information

Private Dining Room.

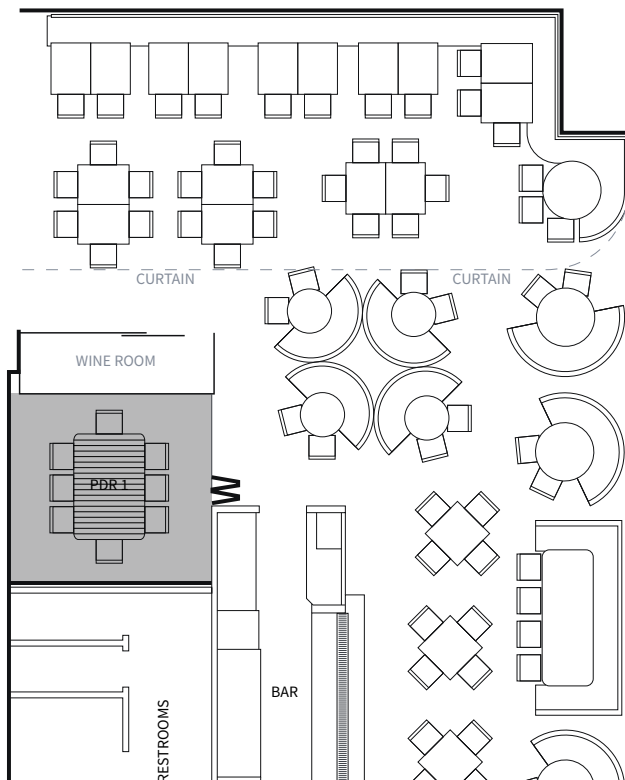
Whether a corporate lunch or a special dinner with your nearest and dearest - the room is dressed to impress. Fully enclosed with a view through the wine cellar, enjoy unmatched exclusivity and personal attention.

The private dining room hosts eight guests.

SEATED ONLY

PRIVATE DINING ROOM *\$2000 minimum spend applies*

up to 8 guests



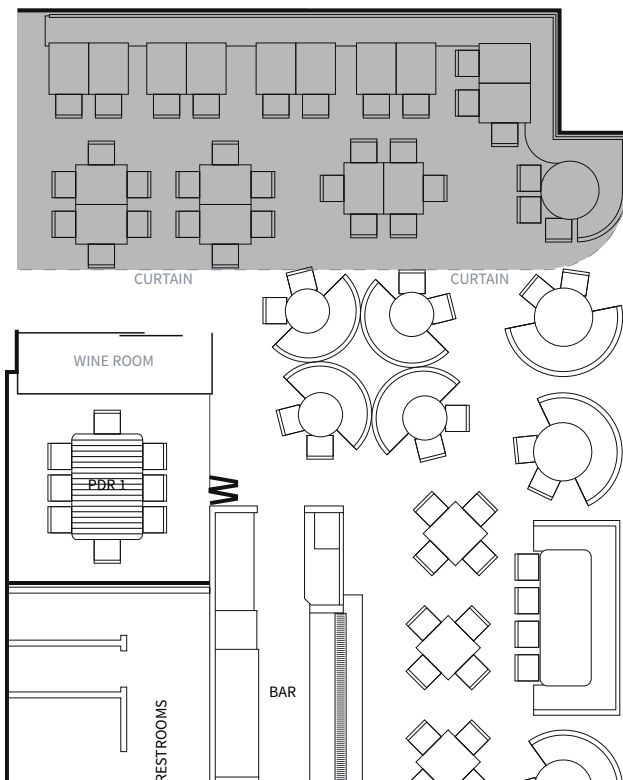
The Semi-Private Dining Room.

Draw the curtain and feel removed from it all. The semi-private dining room sits to the rear of the restaurant. With flexibility to arrange tables as the group requires, talk to our team about the configuration of your celebration.

SEATED ONLY

SEMI-PRIVATE DINING ROOM *minimum spend*

up to 32 guests



banquet menu.



to start

ARTISAN BREAD Moo jus, CopperTree Farms cultured salted butter

entrée

WAGYU ROLL Flame seared, teriyaki, burnt celeriac, sesame
FATCOW TARTARE Raw beef, mustard, cured egg, potato crisp
CHARGRILLED PRAWNS Creamy bisque, piment d'espelette, finger lime

mains

one selection per guest

300G RIB FILLET MB5+ 330+ days grain fed, Westholme, F1 wagyu x Mitchell, QLD
MUSHROOM RISOTTO Mushroom butter, porcini, herbs

classic sides

one selection per guest

FRIES W TRUFFLE AIOLI
MAC & CHEESE
GARDEN SALAD
ROASTED PUMPKIN W BLUE CHEESE SAUCE

premium sides

upgrade to a premium side +\$6

TOMATO SALAD
CREAMED SPINACH
MASH POTATO
MUSHROOM RISOTTO
FATCOW POTATOES
BRUSSELS SPROUT
CHARRED BROCCOLINI

SAUCES 7 EA

*chimichurri • garlic and peppercorn • woodfired mushroom • port and blue cheese • red wine jus • horseradish
crème fraiche • café de paris butter*

dessert

to share

APPLE TARTE TATIN Wagyu fat caramel, cinnamon myrtle ice-cream
FATCOW BASQUE CHEESECAKE Strawberry yoghurt

CANCELLATION POLICY

Credit card details are required to secure your reservation; a paylink will be sent to your nominated email address or via text message for you to complete your details securely through our reservations platform.

There is no charge to your card at the time of booking. Should your plans change, please give us a call or email at least 24 hours prior to your reservation.

If your booking is cancelled with less than 24 hours' notice you will incur a charge equal to your pre-authorisation amount.

If no contact is made and you do not arrive for your reservation a 'no-show' fee will be charged to your card equal to your pre-authorisation amount.

SURCHARGE

Weekends 10%

Public holidays 20%

PAYMENT

Unfortunately we cannot accommodate split bills, individual tabs or bar service. All food and beverage must be charged to one account on the day. We appreciate your understanding.

CAKE

If you'd like to bring your own cake to celebrate, you're most welcome. We will happily cut and serve your cake, along with a scoop of ice cream. Please note that a cakeage fee of \$5 per applies.

DRESS CODE

Smart casual attire is a minimum condition of entry, as our venue hosts all occasions and formalities. Costumes and themed clothing are not permitted.

DECORATIONS

Kindly note, we have a policy of no decorations such as balloons, candles, promotional items, confetti or glitter. We do allow minimal table decorations such as place cards and personalised menus. The priority of our staff is serving our guests'; therefore our team cannot engage in setting up table decorations.

Please ensure any decorations you bring with you, leave with you on the day.

terms & conditions

fatcow

ON JAMES ST

CONTACT US

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