

HUNTER st★

Hospitality

ARGYLE STORES FUNCTION MENUS

A curated collection of five distinct restaurants within the Argyle Stores precinct, available exclusively for private dining and group experiences. This portfolio spans refined modern Japanese, premium Australian steak, French-inspired brasserie dining and vibrant contemporary flavours.

Each menu reflects the signature identity of its restaurant, designed for seamless private events—from intimate gatherings to large celebrations—delivering consistent quality, service, and flexibility across all spaces.

EXPLORE OUR PRIVATE ROOMS AT ARGYLE STORES BELOW.

ROCKS ROOM



THE LOUNGE



SAKÉ

© THE CUT
Bar & Grill

Sahtein
صحن

ANANAS
BAR-BRASSERIE



Our seasonally evolving menu is driven by a respect for exceptional produce and the craft behind every cut. From refined small plates to premium Australian beef and sustainably sourced seafood, each dish is designed to highlight purity, provenance, and precision.

Two Course Shared-style Menu

\$135pp

Entrees To Share

Prime Rib Empanadas, 'The Cut' Hot Sauce

Goat Cheese, Smoked Tomato Tartlets
Yellowfin Tuna, Piquillo Peppers, Cumin
Steak Tartare, Aged Gouda, Rye

Mains To Share

Parsnip & Chestnut Vol-au-vent
Swordfish, Green Olives, Marjoram
Pure Black Wagyu topside, Chimichurri
Cape Grim Black Angus Fillet Mb5+ 250g

Sides To Share

Ramarro Farm Mustard Scented Leaf Salad
Shoestring Fries, 'The Cut' Seasoning

Three Course Choice Menu

\$150pp

Choice Of Entree

Charred Black Fig, Goat's Curd, Vincotto
Yellowfin Tuna, Piquillo Peppers, Cumin
Steak Tartare, Aged Gouda, Rye
Jamon Serrano, Guindillas

Choice Of Main

Parsnip & Chestnut Vol-au-vent
Swordfish, Green Olives, Marjoram
Pure Black Wagyu topside, Chimichurri
Cape Grim Black Angus Fillet Mb5+ 250g
Upgrade Available: Cape Grim Black
Angus Prime Rib Mb4+ 350g For
Additional +\$25pp (Pre-order Only)

Sides To Share

Ramarro Farm Mustard Scented Leaf Salad
Shoestring Fries, 'The Cut' Seasoning

Dessert

Sticky Date Pudding, Rum Butterscotch

A 1.8% processing fee applies to all Visa, Mastercard, and AMEX credit card transactions, while debit card (Visa & Mastercard) transactions incur a 1.4% fee and EFTPOS, 1.15%. A 10% discretionary service charge applies to groups of 6 or more, with a 10% surcharge on Sundays and a 15% surcharge on public holidays.



The menu draws on the spirit of the classic French brasserie, reinterpreting familiar signatures through a seasonal lens. It is guided by French technique and tradition, balancing richness and restraint with a focus on timeless, approachable dining.

Menu La Brasserie Share Menu
\$110 pp

Pain d' Épi, Wholemeal Sourdough, Salted
 Cultured Butter

Entrées

Saumon en Tartare, Horseradish,
 Cucumber, Apple, Dill
 Salade de Courgette Grillée, Lemon
 Confit, Fresh Curd, Pine Nuts
 Terrine Maison, Pork & Pistachio,
 Preserved Fruits

Plat Principal

Navarin d'Agneau, Lamb Shoulder, Tomato
 & Red Wine Jus

Garnitures

Haricots Verts, Herb Vinaigrette
 Pommes de Terre Rôties, Garlic, Rosemary
 Salade Verte, Mustard Vinaigrette

Dessert

Baba au Rhum, Rum soaked Savarin,
 Crème Fraîche Chantilly, Pineapple

Le Menu Ananas Share Menu
\$140 pp

Pain d' Épi, Wholemeal Sourdough
 Huîtres, Sydney Rock Oysters,

Entrées

Saumon en Tartare, Horseradish,
 Cucumber, Apple, Dill
 Salade de Courgette Grillée, Lemon
 Confit, Fresh Curd, Pine Nuts
 Terrine Maison, Pork & Pistachio,
 Preserved Fruits

Plat Principal

Poisson Rôti à la Poêle, Pan Roasted
 Market Fish, Sauce Vierge
 Côte de Boeuf, Grass-fed Cape Grim Rib
 Eye on the Bone, Red Wine Jus

Garnitures

Haricots Verts, Herb Vinaigrette
 Pommes de Terre Rôties, Garlic,
 Rosemary

Salade Verte, Mustard Vinaigrette

Dessert

Les Fromages, Daily Cheese
 Baba au Rhum, Rum soaked Savarin,
 Crème Fraîche Chantilly, Pineapple

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The menu is inspired by everyday Lebanese cooking, shaped by the way meals are shared in homes and neighbourhood restaurants across Beirut and beyond. Seasonal mezze leads the experience, followed by vibrant salads and dishes cooked over wood fire and charcoal, arriving to the table in a natural, shared rhythm.

Set Menu \$95pp

Lebanese Bread, Nuts, Pickles, Olives

*

Hommos Smooth Chickpea & Tahini Dip

Labneh Strained Yoghurt Dip with bottarga

Moutabbal Smoky Roasted Eggplant Dip

Tabbouleh Chopped Parsley with Bulgur Wheat

Kibbeh Nayeh Finely Pounded Raw Mince

Makanek Lamb & Beef Sausages
with Pomegranate Molasses

Sambousik bi Jibneh Cheese Stuffed Pastries

*

Kafta Minced Lamb Skewers with Parsley & Onion

Shish Taouk Chicken Thigh Skewers
with Garlic, Lemon & Spices

Batata Harra Fried Potatoes with Chilli & Coriander

*

Sfouf B'debs Rich Carob Molasses &
Semolina Cake with Spiced Tahini

Baklava Layered Filo Pastry Filled with Nuts
& Fragrant Syrup

Set Menu \$130pp

Lebanese Bread, Nuts, Pickles, Olives

*

Hommos Smooth Chickpea & Tahini Dip

Labneh Strained Yoghurt Dip with Bottarga

Moutabbal Smoky Roasted Eggplant Dip

Tabbouleh Chopped Parsley with Bulgur Wheat

Kibbeh Nayeh Finely Pounded Raw Mince

Makanek Lamb & Beef Sausages with
Pomegranate Molasses

Sambousik bi Jibneh Cheese Stuffed Pastries

Fattouch Chopped Seasonal Salad with Sumac
& Fried Bread

*

Shish Taouk Chicken Thigh Skewers with Garlic, Lemon

Samak bi Tarator bi Laymoun Fish Fillet with Lemon
Tahini, Spiced Tomato & Green Herbs

Lahm Fillet Bakari Grass-fed Scotch Fillet

Batata Harra Fried Potatoes with Chilli
& Coriander, Rice & Vermicelli

*

Fawakeh Meshkaleh Seasonal Mixed Fruit Plate

Sfouf B'debs Rich Carob Molasses & Semolina Cake

Baklava Layered Filo Pastry Filled with Nuts
& Fragrant Syrup

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At Saké Restaurant & Bar The Rocks, the menu delivers a bold, modern take on Japanese dining, where tradition meets precision and contemporary flair. Expect an elevated selection of expertly crafted sushi and sashimi, standout signature small plates, and robata-grilled meats and seasonal seafood, all designed to be shared and experienced in a vibrant, high-energy setting.

Sake Signature Menu | \$125 Per Person

Nori Crisps Tuna | Kingfish | Green Onion
 Togorashi | Sesame Dressing
 Hiramasa Kingfish Coriander Infused Ponzu Lime
 & Jalapeño Kosho
 Chicken Karaage Nori Mayonnaise
 *
 Nasu Dengaku Grilled Eggplant | Den Miso
 Sesame | Chilli Threads
 Shumai Steamed Prawn Dumplings | Spicy Ponzu
 Riverine Beef Short Rib Mb2+ Soy Glaze Aka miso
 | Puffed wild rice
 House Salad Radicchio | Gem | Ginger Soy
 Vinaigrette
 *
 Pavlova Yuzu Cremeux | Strawberries

Chef's Selection | \$155 Per Person

Sashimi Selection Tuna | Kingfish Salmon
 | Snapper
 Wagyu Taco Sweet Miso Dressing
 Chicken Karaage Nori Mayonnaise
 *
 Shumai Steamed Prawn Dumplings Spicy
 Ponzu
 Miso Glazed 'Glacier 51' Toothfish
 Nanban Shiitake
 *
 Wagyu MBS 4-5 Rump Cap Steak
 Sesame soy | Pickled onion | Green elk
 House Salad | Radicchio | Gem | Ginger
 Soy Vinaigrette
 Crispy Potatoes Wasabi Peas | Snow Pea
 Tendril
 *
 Pavlova Yuzu Cremeux | Strawberries

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Hospitality

In celebration of our Australian heritage, we offer a menu that champions the very best local produce, thoughtfully crafted to reflect the character and history of our building. This experience has been designed exclusively for events within our precinct and is not available in any of our other restaurants, making it a truly unique offering for your guests.

SIGNATURE ALT DROP MENU \$140 pp

Choose 2x per course:

House Bread, salted cultured butter

Market Fish Crudo, sweet pickled fennel, citrus dressing

Chilled Crab Salad, witlof, apple

Salt Baked Beetroot Salad, goat's cheese, merlot vinegar

Hand-diced Beef Tartare, Blackened Chilli, Brioche Crouton

Fried Calamari, labneh, chilli, citrus, garlic

Burrata, sugar snap peas, green olive, caper, lemon

Pumpkin & Ricotta Gnocchi with lemon brown butter, parsley

Snapper, green beans, grilled lemon and herb dressing

Steamed Market Fish, cashew romesco, broccolini

Grilled Lamb Rump, slow baked tomato, jus gras

Roast Half Chicken, 'nduja, crushed potatoes, chimichurri

Grilled Cape Grim Beef Fillet, confit mushrooms, red wine jus

Served with Shared sides:

Shoestring Fries served with Spiced Mayonnaise

Mixed Leaf Salad, Mustard Vinaigrette

Pavalova, chantilly, berries

NY Cheesecake, berry coulis

Hot Chocolate Fondant, vanilla ice cream, coffee anglaise

Crème Brûlée, crumble, passion fruit sorbet

Cheese Selection, quince paste, crackers

CLASSIC SHARE MENU \$130 pp

House bread, salted cultured butter

Burrata, sugar snap peas, green olive, caper, lemon Hand-diced Beef Tartare, blackened chilli, brioche

crouton

Snapper, heirloom tomato, sauce vierge

Grassfed MBS4+ Sirloin, herb butter jus

Shoestring Fries, spiced mayonnaise

Mixed Leaf Salad, mustard vinaigrette

Crème Brûlée, oat crumble, passion fruit sorbet

NY Cheesecake, berry coulis

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