

HAWKSMOOR

From feasts of grass-fed beef and sustainable seafood, to wine tastings or casual dinners, with expertly crafted cocktails and canapés, we can work with you to make your private dining event an experience like no other.

With names inspired by prize cattle, we have created sharing menus featuring our favourite iconic and seasonal dishes, at a range of prices to best suit your occasion. Menus are all served family-style - with the steaks cooked to order, sliced and served in cast-iron skillets with our legendary sides and sauces. Sharing puddings complete the feast.

You can also select additional items to enhance your meal, add a cocktail or canapé reception beforehand, after-dinner drinks, or even gifts for your guests to take home.

We also offer a curated selection of incredible wines to perfectly accompany your feast.
You can also bring your own wines for a corkage fee.

To enquire or make a booking, please click [here](#)
or you can contact our team directly by email
chicago@thehawksmoor.com

thehawksmoor.com

GROUP SHARING MENUS

MENU A

\$125 per person

STARTERS

Steelhead crudo

citrus, ginger, chili

Potted beef & bacon

Yorkshire puddings, onion gravy

Ash-baked beets

pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Sirloin

Bone-in Rib chop

Rump

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

PUDDINGS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.

GROUP SHARING MENUS

MENU B

\$145 per person

STARTERS

Steak tartare
dry-aged rump, filet, pickled shiitakes

Steelhead crudo
citrus, ginger, chili

Ash-baked beets
pickled fennel, horseradish, hazelnuts

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Sirloin

Chateaubriand

Bone-in rib chop

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

PUDDINGS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

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GROUP SHARING MENUS

MENU C

\$165 per person

STARTERS

Island Creek oysters, Duxbury, MA

natural, scotch bonnet mignonette, charcoal-roasted with bone marrow

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Steak tartare

dry-aged rump, filet, pickled shiitakes

Steelhead crudo

citrus, ginger, chili

Charcoal-roasted scallops

white port & garlic

CHARCOAL-GRILLED STEAKS

Sliced and served in cast iron skillets

Sirloin

Chateaubriand

Bone-in rib chop

Additional supplemental entrées +\$15 per person

Wild halibut

Charcoal chicken Ana Mari

Bent River Wellington (v)

SIDES & SAUCES

Beef dripping chips • Mash & gravy • Creamed spinach • Macaroni cheese • Boston lettuce salad
Peppercorn Sauce • Béarnaise sauce

PUDDINGS

Sticky toffee pudding & milk ice cream

Seasonal pavlova

Peanut butter Louis

ADD ONS

Publican sourdough, Nordic Creamery cultured butter +5.00/portion

Salted Caramel Tributes (2 pieces) +6.50/person

Price is per person. Menu pricing is exclusive of tax, admin fee and gratuity. All menus are seasonal and based on market availability. We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any dietary requirements.