A gathering worth sharing

From an intimate dinner to a larger celebration, our shared menus bring everyone together around the table.

PRIVATE DINING ROOM • A dedicated setting for up to 18 guests

Choose a space for your group

Private Dining Room | Exclusive use for up to 18 guests with a $2,500 minimum spend.

Groups of 20 guests and above | Additional tables can be arranged directly in front of the Private Dining Room, or we can allocate a dedicated section within our Main Dining Area for your group, subject to availability.

Groups of 50 guests and above | A special layout can be arranged to accommodate larger celebrations and events. Our team will work with you to create a suitable setup based on your group size and requirements.

We are happy to discuss the layout and dining space that best suits your event.

View Private Dining Room Availability & Reservations

Menus to share

For groups of 10 or more adults, one set shared menu is required per table.

Chef's Shared Menu

$140 per person

ENTRÉES TO SHARE

Blackmore beef tartare - anchovy mayonnaise, confit egg yolk, shiso, crispy potato

Spencer Gulf kingfish - horseradish cream, cucumber and apple, togarashi, yuzu kosho dressing

Salt baked beetroot - sheep milk yoghurt, candied walnut, sherry dressing

MAINS TO SHARE

Grass fed beef tenderloin and striploin

Barramundi - fennel salad, salsa verde, lemon

Mushroom risotto - carnaroli rice, sautéed exotic mushrooms, broccolini, goat's curd

DESSERTS TO SHARE

Crème brûlée - Valrhona white chocolate, tropical sorbet, brown butter tuile

Strawberry and rose pavlova - rose mascarpone mousse, pistachio, strawberry sorbet

Premium Shared Menu

$190 per person

TO START

Beef jerky and olives

Oysters and caviar - crème fraîche, pickled cucumber

ENTRÉES TO SHARE

Blackmore beef tartare - anchovy mayonnaise, confit egg yolk, shiso, crispy potato

QLD spanner crab - olive oil poached, dashi cream, coriander, finger lime, brioche

Salt baked beetroot - sheep milk yoghurt, candied walnut, sherry dressing

MAINS TO SHARE

Wagyu tasting - chef's selection of wagyu beef

Condabilla Murray cod - broccolini, ginger beurre blanc

Mushroom risotto - carnaroli rice, sautéed exotic mushrooms, broccolini, goat's curd

DESSERTS TO SHARE

Crème brûlée - Valrhona white chocolate, tropical sorbet, brown butter tuile

Chocolate dome - coconut sponge, cherry sorbet, amarena, warm couverture ganache

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Both menus are served with a selection of sides and sauces. Menu items are subject to availability. If you would like to change a dish to accommodate a dietary requirement or preference, please let us know in advance and we will check with our kitchen, including any applicable price difference. Please advise us of all allergies and dietary requirements in advance; while every care is taken, our kitchen handles allergens and we cannot guarantee an entirely allergen-free dining environment.

Children & beverages

Children Menu

- Kids Steak — $22
- Chicken Tender — $22
- Battered Fish — $22

Choice of side: Chips, Mashed Potato or Broccolini

Children under 12 may order from the Children's Menu instead of the shared menu.

Beverage Package

Magma Beverage Experience | $58 per person

Duration: 2 hours 30 minutes

Enjoy your group dining experience with:

- Moët & Chandon Impérial Brut Champagne
- Ross Hill Maya Chardonnay
- Mitchell Kinsfolk Shiraz
- Peroni Nastro Azzurro Lager
- Soft Drinks & Juices

Prefer a different wine?

Our pre-order wine list is available upon request and must be arranged at least 14 days in advance.

If you would like to customise or adjust the Beverage Experience with wines from our pre-order selection, our team will be happy to assist. Additional charges and revised package pricing may apply depending on your selection.

Beverages are served responsibly in accordance with RSA guidelines. Management reserves the right to refuse service.

Make it yours

THE ADJOINING DINING SECTION • A flexible setting for larger groups

Reservation details

Reservation Confirmation
Reservations for 10 or more guests must be confirmed at least one week in advance. A secure credit card link will be provided to hold your reservation; no deposit is taken.

Final Guest Numbers
Final guest numbers must be confirmed one week prior to your reservation. Once confirmed, no further reductions or adjustments to the guest count can be accepted. If fewer guests attend on the day, charges will still apply based on the final confirmed number of guests provided one week in advance.

Cancellation Policy
A cancellation fee of $50 per person applies if the reservation is cancelled within 48 hours of the booking.

Cake & Decorations
Cakeage is $5 per person. You are welcome to bring your own decorations; however, open flames are not permitted for fire safety.

Service Charges & Surcharges

- 5% service charge for groups of 8 or more
- 10% Sunday surcharge
- 15% Public Holiday surcharge

Tell us about your celebration

Please tell us about allergies and dietary needs. Our kitchen handles allergens and, while we take care, we cannot guarantee an allergen-free dining experience.

Full name _____

Phone _____

Email _____

Date and time _____

Adults / Children under 12 _____

Highchairs / Quantity _____

Special Occasions _____

Shared menu Chef's / Premium

Private Dining Room Yes / No

Beverage experience Yes / No

Make MAGMA yours for the occasion

Planning a celebration that calls for the entire venue? We would be delighted to welcome you for a visit and discuss a restaurant buyout in person.

THE RESTAURANT • A setting to shape around your event

Arrange a venue appointment

Please reply to the message accompanying this guide with the details below. All restaurant buyout arrangements are discussed at an in-person meeting at MAGMA; we do not finalise buyout events by email.

Full name _____

Phone number _____

Email address _____

Enquiry Restaurant buyout event

Preferred date and time to visit for a discussion _____