



*Carne, Farina e Vino*, or Meat, Flour Wine –  
the three great ingredients you need to bring family  
and friends together at the table.



Meat Flour Wine  
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# MEAT FLOUR WINE

MFW is located the heart of a buzzing industrial area, surrounded by well-established Bayside suburbs such as Mentone, Parkdale, Mordialloc, Aspendale, Aspendale Gardens, Cheltenham, Waterways and Dingley.

MFW has several unique spaces available which will cater for all your celebrations, cooperate functions and special events.

Offering modern, tasty, high quality food and beverages in a trendy, warm and welcoming environment, without having to travel to the city. On site carparking makes MFW an accessible meeting point for you and your guests.

Being hospitable is what we do. We pride ourselves on the service we deliver, from your first enquiry to the moment you and your party leave.

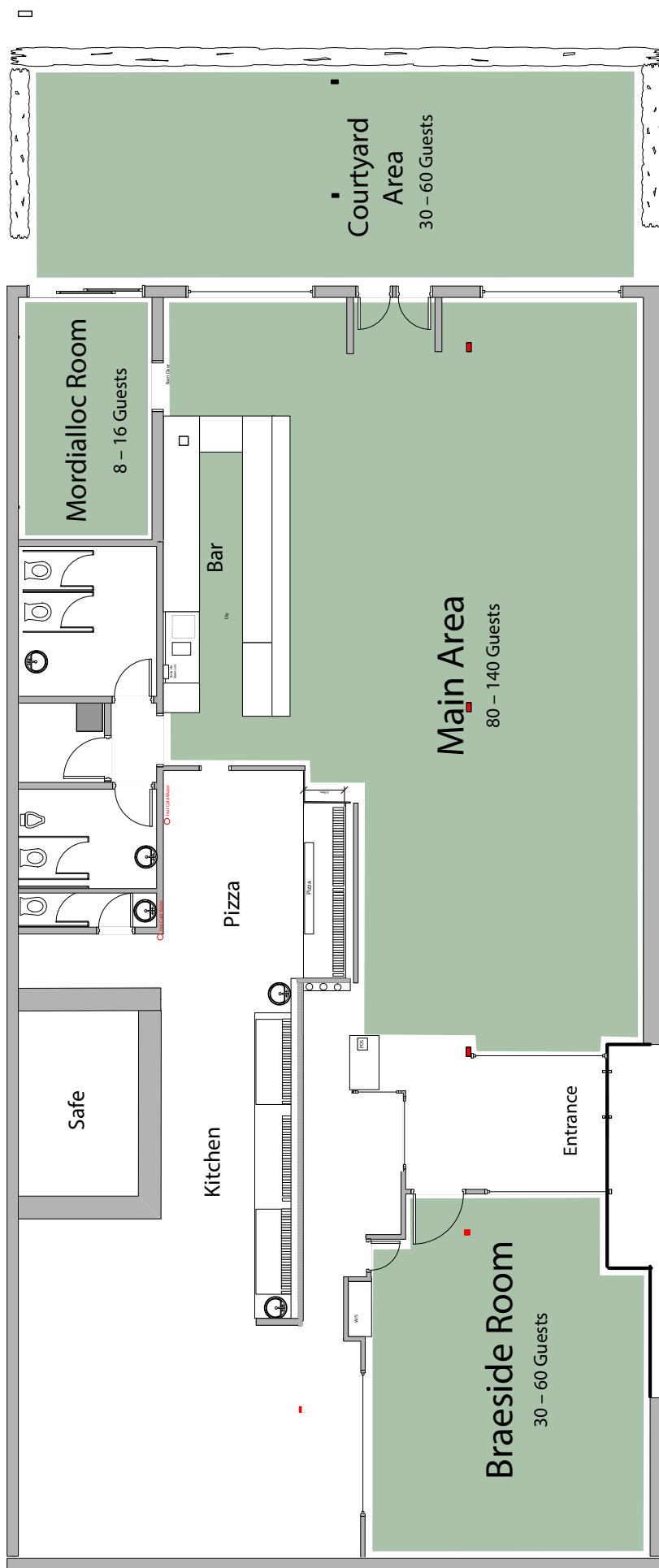
*Let us deliver the party you'll be proud to host.*



# AVAILABLE SPACES

## Mordialloc Room

- Exclusive room hire
- Controlled heating / cooling
- Music control
- TV
- Direct access to Alfresco area 6



## Braeside Room

- Exclusive room hire
- SControlled heating / cooling
- Music control
- TV / Projector

## Main Dining Area

- 80 - 140 guests
- Music control
- Controlled heating / cooling
- Direct access to Courtyard

## CourtyardArea

- Louvre roof
- Music control
- Heating system
- Wind proof

# AVAILABLE SPACES

## *Braeside Room (Up to 45 seated, or 60 standing)*

Braeside room is a stylish and sophisticated private dining room, with re-cycled Oregon lined walls, acoustic ceiling, floor to ceiling mirror, complete with projector, separate sound system, moveable lights, total blackout and sound proofing. An ideal space for that special celebration, corporate meetings, dinner parties, etc.

Suitable for groups of 20 – 70 (48 sit down dinner, 70 guests stand up cocktail style).

## *Mordialloc Room (Up to 16 seated, or 200 standing)*

Mordialloc Room is an intimate private dining room, with re-cycled Oregon lined walls, carpet, separate air-condition/heating, 55" TV for presentation's, easy access to Al fresco area and lots of natural light.

An ideal space for that special intimate celebrations, milestone birthday's, corporate meetings, dinner parties, etc.

Suitable for groups of 8 – 16 sit down.

## *Courtyard Area (Suitable for 30-60 guests)*

Covered with opening louvre roof, wind blinds and heaters.

## *Main Dining Area (Suitable for 50-120 guests)*

Covered with opening louvre roof, wind blinds and heaters.

## *Whole Venue (up to 120 seated, or 140 standing)*

The following minimum spends are based on food and beverages, the minimum spend may be negotiated at management's discretion depending on time and date.

Below are detailed group menu selections that our chefs have created to enhance your experience.



## *Barb - Email*

*"Hi Rentato/Emma,*

*Terry has asked me to pass on our sincere thanks for our Christmas dinner last night at MFW.*

*The food, service, atmosphere and staff were all amazing!*

*Being able to have a private room was extra special too.*

*If you'll have us, we'd love to come back again soon.*

*Thanks again."*

# GROUP BOOKINGS

For a less, formal approach we can take group booking between 8 to 20 in our restaurant on two separate tables (maximum table size 20 guest) All such groups are required to select from the special group dining menu listed below or alternatively if an a la cart option is required a minimum spend guarantee applies.

**Early family session**

**(booking between 5 – 6.30 pm) for a 90-minute sitting a minimum spend guarantee applies:**

Monday to Thursday                   \$ 35 per person  
 Friday to Sunday                       \$ 45 per person

*\*Please note that we do not split bills.*

**Dinner Session 7.00 pm onwards:**

Monday to Thursday                   \$ 45 per person  
 Friday to Sunday                       \$ 55 per person

### MFW’s Group Dining options

MFW has an ideal place for your celebrations with your family and friends or work occasions. We accept group reservations from 8 to 140 people in either our restaurant as semi private groups or in or private dining room “Braeside or Mordialloc” room.

For us to ensure that your celebration is a success we offer the following packages and group booking conditions:

*\*All menu items and packages are subject to change seasonally without notice at management discretion*

### Meeting Room hire

Mordialloc room is also available for hire on per hour basis (minimum spend per hour)

	Off Peak Season	November / December
	7am – 11am minimum spend per hour	7am – 11am minimum spend per hour
Monday to Thursday	\$100 per hour	\$150 per hour
Friday to Sunday	\$120 per hour	\$150 per hour



**Deirdre Armstrong - FaceBook**

*“Everything, great food, atmosphere and staff are really attentive and efficient. We had a wonderful dining experience to celebrate our 35th Wedding Anniversary.”*

## Off Peak Season

	Mon	Tue	Wed	Thur	Fri	Sat	Sun	
<b>Braeside Room</b>			<i>Up to 48 seated or 60 standing</i>					
Breakfast (3 hours)	600	600	600	800	1,000	1,000	1,000	
Lunch (4 Hours)	1,200	1,200	1,200	1,200	2,500	2,500	2,500	
Dinner (5Hours)	2,000	2,000	3,000	3,000	3,500	3,500	3,500	

## Mordialloc Room

	<i>Up to 16 Seated</i>						
Breakfast (3 hours)	300	300	300	300	400	400	400
Lunch (4 Hours)	600	600	600	600	1,200	1,200	1,200
Dinner (5Hours)	800	800	800	800	1,200	1,200	1,200

## Courtyard Area

	<i>Up to 50 seated or 70 standing</i>						
Breakfast (3 hours)	600	600	600	800	1,000	1,000	1,000
Lunch (4 Hours)	1,200	1,200	1,200	1,200	2,500	2,500	2,500
Dinner (5Hours)	2,000	2,000	3,000	3,000	3,500	3,500	3,500

## Main Dining Area

	<i>Up to 100 seated or 140 standing</i>						
Breakfast (3 hours)	2,500	2,500	2,500	2,500	3,500	3,500	3,500
Lunch (4 Hours)	6,000	6,000	6,000	6,000	10,000	10,000	10,000
Dinner (5Hours)	8,000	8,000	12,000	12,000	15,000	15,000	12,000

## Whole Venue

	<i>Up to 140 seated or 200 standing</i>						
Breakfast (3 hours)	2,500	2,500	2,500	2,500	3,500	3,500	3,500
Lunch (4 Hours)	6,000	6,000	6,000	6,000	10,000	10,000	10,000
Dinner (5Hours)	8,000	10,000	15,000	15,000	20,000	20,000	15,000

## Peak Season - November December

	Mon	Tue	Wed	Thur	Fri	Sat	Sun
<b>Braeside Room</b>							
Breakfast (3 hours)	1,000	1,000	1,000	1,200	1,500	1,500	1,500
Lunch (4 Hours)	4,000	4,000	4,000	4,000	5,000	5,000	4,000
Dinner (5Hours)	5,000	5,000	5,000	5,000	6,000	6,000	5,000

## Mordialloc Room

Breakfast (3 hours)	400	400	400	400	500	500	500
Lunch (4 Hours)	1,000	1,000	1,000	1,000	1,200	1,200	1,200
Dinner (5Hours)	1,200	1,200	1,200	1,200	1,500	1,500	1,500

## Courtyard Area

Breakfast (3 hours)	1,000	1,000	1,000	1,200	1,500	1,500	1,500
Lunch (4 Hours)				By Negotiation			
Dinner (5Hours)				By Negotiation			

## Main Dining Area

Breakfast (3 hours)	3,000	3,500	3,500	3,500	4,000	4,000	4,000
Lunch (4 Hours)				By Negotiation			
Dinner (5Hours)				By Negotiation			

## Whole Venue

Breakfast (3 hours)	3,000	3,500	3,500	5,000	6,000	4,000	4,000
Lunch (4 Hours)				By Negotiation			
Dinner (5Hours)				By Negotiation			

# “CHEF... FEED ME!” - SAMPLE MENU

- All courses are served sharing style through the centre of the table on boards/platter. This is the best way to try a bit of everything from our menu!
- Can accommodate for dietary requirements as necessary

## *Feed Me Option 1 @ \$49 pp*

### **Entree**

- MFW Antipasto Selection

### **Main – Select 3 of each**

- Selection of our homemade pasta
- Selection of our woodfired pizza
  
- Sides – Rocket, pear and parmesan salad + rosemary chats

*\*Add dessert platters \$15 pp*

## *Feed Me Option 2 @ \$69 pp*

### **Entree**

- MFW Antipasto Selection

### **Main**

- Selection of meats, pork, beef, fish
- Sides – Rocket, pear and parmesan salad + rosemary chats

Speak to staff about upgrading steak option

*Add to the above*

*Or*

*Build Your Own “Feed Me!” Package*

This option has been designed with your vision at the forefront of our minds. We want to help you bring your ideal party together by giving you the chance to build your own package from the below options:

*Minimum spend of \$55 pp. Minimum of 10 people per group.*

*Starter of olives and focaccia bread are included.*

- Mains, including side \$45 per person
- Antipasto platters \$20 per person
- Selection of hot entrees 12 per person
- Selection of pasta \$19 per person
- Dessert platters \$10 per person
- Selection of wood fired pizza \$15 per person

Give your guests the opportunity to experience our coal-cooked, grass-fed Hero steak MS 3+. \$150 each steak (serves 2-3 guests).

# ALTERNATING SET MENU

- Host to preselect meals and are served on an alternating basis
- Two dishes for each course are selected, based on your requests
- Wine pairing is available with this menu

## Option A, 2 Course @ \$65 pp – 2 course

### Entrée

Host to preselect from entrée menu

### Alternating Mains

Host to preselect from current menu

## Option B, 3 Course @ \$80 – 3 course

### Starter

Homemade Focaccia bread with our marinated mixed olives

### Alternating Entrée – Choose 2 dishes

Host to preselect from entrée menu

### Alternating Mains

Host to preselect from our current menu

### Dessert

Host to select from current menu

### Add to your preferred package

\*Shared antipasto

\*Add shared selection of woodfired pizza for \$15 pp

\*Add coffee & tea \$5 pp

\*Add dessert for \$15 pp

\*Add soft drinks for \$5 pp

\*Add table cloths for \$1.50 pp



### Jo Michelle

"Just had my 50th birthday at Meat Flour Wine last weekend and we had the best night ever, Anthony and the team made my special day wonderful and very memorable. The food, staff, venue and atmosphere was awesome."



# GUEST SELECTION MENU

Your guests can choose from a pre-selected limited menu

- Limited menu presented to guests, who can choose their own meal(s) for each course
- Limited menu is flexible, based on your requests
- All guest selection menus are served with rocket and parmesan salad + rosemary chats to share
- Wine pairing is available with this menu

## *Group 1 Menu @ \$55 pp* *Set entrée & guest selection of main*

### **Entrée**

Shared Antipasto Platters with Focaccia Bread + shared hot entrées

### **Main**

- Select three of our homemade pastas
- Select three of our wood-fired pizzas

### **Complimented with shared sides**

Rocket and Parmesan Salad + Rosemary Chats

## *Group 2 Menu @ \$65 pp* *Set entrée & guest selection of main*

### **Entrée**

Shared Antipasto Platters with Focaccia Bread + shared hot entrées

or

selection of our famous ½ meter Wood-fired Pizza

### **Main**

Host to select 4 mains from our menu and 2 pastas

### **Shared Sides**

Rocket and Parmesan Salad + Rosemary Chats

*\*Add desserts and coffee for \$15 pp*

## *Group 3 Menu @ \$65 pp* *Main & dessert*

### **Main**

Host to select 4 mains from our menu and 2 pasta dishes

### **Dessert**

Host to select 3 desserts from our menu

# GUEST SELECTION MENU CONTINUED

## *Group 4 Menu @ \$75 pp Entrée & main*

### **Entrée**

Host to select 3 dishes from our entrée menu & 2 pastas

### **Main**

Host to select 4 mains from our menu and 2 pasta dishes

## *Group 5 Menu @ \$95 pp Italian Feast*

### **Entrée**

Host to select 3 dishes from our entrée menu

### **Pasta**

Host to preselect 3 of our homemade pastas

### **Main**

Host to preselect 4 items from our mains menu

### **Dessert**

Host to preselect 3 desserts from our dessert menu

*\*Group 5 includes coffee & tea*



# COCKTAIL PARTIES

A great way for large groups to mingle over cocktails and snack on canapes. Cocktail parties can be held for up to 60 guests in our Mordialloc Room, or 140 guests in the main dining area

- Grazing stations and dessert stations can be set up
- Pop-up wine bars
- Platters of canapes and pizzas shared throughout the evening
- Up to 60 guests in our Braeside Room, 120 guests in our main dining area, or 160 guests throughout the entire venue

## Cocktail Party Sample Menu

### Cold Canapes

- Poached prawn skewers with citrus and fennel – 10 pieces \$85
- Mixed vegetable fritatta – 20 pieces \$65
- Fresh Tuna vol-au-went with pickled cucumber – 10 pieces \$75
- Mini eggplant and roasted pepper bruschetta – 20 pieces \$65
- Bruschetta alla caprese with bufala mozzarella, tomato, and basil – 20 pieces \$65
- Crostino with salmon, creme fraiche and herbs – 10 pieces \$75
- Roasted red peppers and goats cheese rotolo – 15 pieces \$75
- Smoked salmon, mascarpone and dill crespelli – 15 pieces \$85

### Hot Canapes

- Mini napoletana gnocchi bowls – 10 pieces \$75
- Risotto funghi cups – 10 pieces \$70
- Mini arancini balls – 15 pieces \$75
- Mini lamb sausages rolls – 15 pieces \$75
- Assortment of wood-fired mini pizza slices – 15 pieces \$65
- Slow cooked brisket sliders with pickled cabbage – 10 pieces \$80
- Crispy calamari with saffron aioli – 10 pieces \$80
- Salted cod croquettes – 15 pieces \$85
- Mini Wagyu beef burger with tomato relish – 10 pieces \$85
- Tomato and bufala mozzarella panzerotti – 10 pieces \$85
- Honey and balsamic sticky pork bites – 15 pieces \$85
- Ricotta and spinach fritters with fresh tomato salsa – 15 pieces \$75
- MFW homemade pork meatballs – 15 pieces \$75
- Confit duck and potato bombas with burnt orange caramel – 15 pieces \$90
- Mini caramelized onion crostato with gorgonzola – 15 pieces \$75

### Desserts

- Mini lemon tart with whipped marscapone – 15 pieces \$75
- Mini tirimisu with chocolate ganache and hazelnut praline – 15 pieces \$75
- Mini chocolate and pecan mousse cake – 15 pieces \$75
- Mini panna cotta with chocolate cups – 15 pieces \$70
- Italian style doughnuts with white chocolate – 15 pieces \$85
- Mini Cannoli – 15 pieces \$75
- Fresh fruit platters – 15 pieces \$70

\*Add an antipasto grazing station 1 meter @ \$150 / ½ meter @ \$75

\*Add a stationary dessert board 1 meter @ \$150 / ½ meter @ \$75

## GRAZING STYLE DISHES

- Panini of slow roasted pork belly with artichoke cream \$5.5 per item
- Mini sticky pulled lamb shoulder in a soft brioche bun with garlic aioli and baby cress \$6.5 per item
- Pea risotto with seared scallop and crispy pancetta \$6.5 per dish
- Home made gnocchi with tomato and meted buffalo mozzarella \$7.5 per dish
- Calamari in catoccio fried baby Calamari boxes with gremolata sauce and lemon \$6.5
- Fish and chips box, beet battered hake fillets, hand cut chips with fresh tartar sauce and lemon \$6.5

## BUFFET TABLES

Antipasto buffet available for bookings over 20 people (\$15 per person)

- Platters of cured meat, marinated house vegetables

## CHEESE TABLE FOR MINIMUM OF 20 PEOPLE

- Buffet table of selection of local and imported cheese served with muscatel, walnut bread, and crackers



### *Kylie Montesanti - FaceBook*

*"I can not recommend this place highly enough. We celebrated my 40th birthday last night and from my initial enquiry through to the end of the night, the experience was incredible. Rentao, Anthony and Emma were fantastic in assisting us with some special requests for the night, meeting with us to explain everything and seeing up a wonderful party. Anthony was an amazing host (and lots of fun on the night) and ensured all of us had everything we needed. The food was delicious and the drink (cocktails) even better. My guests came from far and wide to attend and all loved it, they'll be back for sure... as will we and I wouldn't hesitate booking future functions there. 5 stars!!!"*

### *Feurlys Bae - FaceBook*

*"We had our Engagement Party at MFW and we could not speak more highly of the fantastic service we received prior to and on the night of our party. It made the whole experience effortless and everyone had an amazing night celebrating with beautiful delicious food & exquisite cocktails. Thank you so much Rentao, Emma, Anthony, and the beautiful family at Meat Flour Win, we couldn't of asked for a better night!! Chris & Feurlys x"*

# BEVERAGE PACK

## *Bar Tabs*

Bar tabs are more than welcome with a pre-determined limit that can be adjusted on the night to suit your needs. What is included in the bar tab is entirely your decision.

## *Cocktail Packages*

If you would like to include cocktails in your function, we would be pleased to offer you these at a lower price point. Please feel free to choose up to 4 of the following cocktails which would be available for either the duration of, or for part of, your party;

### **Apertivi @ \$15 ea**

- Negroni
- Bellini
- Aperol Spritzer
- Champagne Cocktail
- Americano
- Kir Royal

### **Classic Cocktails @ \$18 ea**

- Espresso Martini
- French Martini
- Traditional Martini
- Mojito
- Cosmopolitan
- Apple Lychee Martini
- Caipiroska

## *House Beverage Package*

Does free-flow alcohol sound like something your party would be interested in? You can opt for our 'house beverage package' which includes a variety of beverages (see below), which are charged at an hourly rate, rather than individually or by consumption.

### **The beverages included in the house beverage package are:**

- Sparkling wine
- Sangiovese
- Red Wine
- Pinot Grigio
- White Wine
- Two Brothers Draught beer
- Cascade light
- Soft drinks
- Moda Sparkling Water
- Coffee and Tea

1 hour = \$30 per person

2 hours = \$35 per person

3 hours = \$40 per person

4 hours = \$45 per person

5 hours = \$55 per person

- Continuous sparkling mineral water \$5 pp
- \$12.50 pp for basic spirits per hour

**\*MFW practices responsible service of alcohol**

# TERMS AND CONDITIONS

To confirm your group booking we will require a \$500 to \$5,000 deposit depending on package within seven days of making the booking.

Full payment must be made by the conclusion of your reservation or prior to booking date  
The deposit will be deducted from your account on the evening.

## **Cancellations**

All cancellations must be made in writing to the Venue Manager,  
If the booking is cancelled by the client less than 30 days prior to the function the client shall forfeit the entire deposit. However, where the client cancels within 14 days of the booking date the client shall forfeit the entire deposit and will be liable for up to 80% of the agreed cost per person based on confirmed numbers.

Guest who fail to show without the appropriate notice will incur a \$50.00 per person fee.

## **Prices**

All prices are inclusive of GST. Prices and menus are subject to change.

## **Confirmation**

Final numbers need to be confirmed 14 days before the booking date.

The final bill will be based on the minimum number of guests that you have confirmed.

Guests that have been confirmed and do not attend will still be charged for at the full rate.

## **Minimum Spend**

To book our private dining room on an exclusive basis will incur a minimum spend depending on the day of the week whether its breakfast lunch or dinner.

Breakfast 7.00 am to 10.00 am

Lunch 12.00 pm to 4.00 pm

Dinner 6.30 pm to 11.30 pm or 1 am Friday & Saturday

Or as per arrangement

All booking for our private rooms on an exclusive basis will be subjected to the minimum spend guide lines as stipulated on page 2 of this document. The minimum spend shall be the amount payable in the vent that the catering request between food and beverage does not meet the expected minimums. Beverages purchased by customers over the bar on a cash basis does not contribute to the minimum spend. The minimum spend may be negotiated at management's discretion depending on time and date.

## **Separate Accounts**

*Our accounts are fully itemized to assist you as we cannot issue separate accounts. Our staff would be happy to assist you in this matter. In the instance that the account is not paid in full the credit card details on file will be debited at the end of the day.*

## **Beverages**

Beverages can be added to your table account or guests can purchase them from our nearby cocktail bar. If you would like to pre-select your wines, please ask to see our beverage menu.

Unlimited Sparkling Mineral Water can be offered to your guests for \$5.00 per person.

## **Celebration Cakes**

You are welcome to bring in a cake to celebrate a special occasion. There will be a \$5.00 per person as cakeage to plate and serve your cake with cream and berries as your dessert.

If you would prefer we can provide you with a cake, at \$10.00 per person (10 people minimum), we will cut and serve your cake as dessert.

*MFW Cake Options; Orange Flourless Cake, Chocolate Flourless Cake, Chocolate Mud Cake, Baked Cheesecake (various flavours avail), White Chocolate Passionfruit Baked Cheesecake, Lemon Curd Tart. Please enquire if your favourite is not listed.*

We would like two days' notice to facilitate this.

## **Table Decorations**

Our tables are set with our standard setting of stainless steel cutlery, water glasses and wine glasses.

We can arrange a linen package for you; linen packages are for a minimum of 20 people and include linen in the colours of your choice.

Package 1: grey linen napkins only at \$1.20 per person

Package 2: white linen tablecloths and napkins at \$2.50 per person

Package 3: \$15 per person - coloured table clothes, coloured table runners, coloured napkin, square mirror placemat at \$6 per person for chair covers with sash



# CONFIRMATION FORM

## Function Details

Booking Name	
Date of Function	
Number of Guests	
Company Name / ABN	
Contact Name & position	
Mailing Address	
Contact Number & FAX (if applicable)	
Mobile	
Email	

## Menu Details

Menu selection Minimum Spend Guarantee	<p>We would like the a la carte option with the minimum spend person guarantee</p> <p><b>Early session 5pm to 7pm</b></p> <p><input type="checkbox"/> \$25 per person Monday - Thursday</p> <p><input type="checkbox"/> \$35 per person Friday - Sunday</p> <p><b>7pm Onwards</b></p> <p><input type="checkbox"/> \$45 per person Monday - Thursday</p> <p><input type="checkbox"/> \$55 per person Friday - Sunday</p>
Menu selection Limited Choice: Feed Me Option	<p><input type="checkbox"/> Feed Me Option 1 \$49pp</p> <p><input type="checkbox"/> Feed Me Option 2 \$60pp</p> <p><input type="checkbox"/> Build Your Own</p>
Alternating Set Menu	<p><input type="checkbox"/> Option A \$65pp</p> <p><input type="checkbox"/> Option B \$80pp</p>
Guest Selection Menu	<p><input type="checkbox"/> Group Menu 1 \$55pp</p> <p><input type="checkbox"/> Group Menu 2 \$65pp</p> <p><input type="checkbox"/> Group Menu 3 \$65pp</p> <p><input type="checkbox"/> Group Menu 4 \$75pp</p> <p><input type="checkbox"/> Group Menu 5 \$95pp</p>

## Beverage Details

Beverage Selection	<input type="checkbox"/> Beers <input type="checkbox"/> Sparkling <input type="checkbox"/> White <input type="checkbox"/> Red <input type="checkbox"/> Unlimited Mineral Water \$5 per person	<input type="checkbox"/> 1 Hour \$30 <input type="checkbox"/> 4 Hour \$45 <input type="checkbox"/> 2 Hour \$35 <input type="checkbox"/> 5 Hour \$55 <input type="checkbox"/> 3 Hour \$40
Linen Package		
Comments / Dietary Requirements		



# DEPOSIT DETAILS

<p><i>Bank Transfer</i>          Please name the description as your name and date of function (ie. Jones21Feb)          Please send a remittance to:  <b>eat@mfw.restaurant</b></p>	<p>Commonwealth Bank          Meat Flour Wine PTY LTD  <b>BSB:</b> 063 106  <b>A/C:</b> 107 174 67</p>
Cash	In store - A receipt will be provided

Credit Card	
Card Holder Name	
Card Number	
Card Type	

In signing this booking form, I accept and understand to all terms and conditions outlined on this form and outlined by the Meat Flour Wine Restaurant.	
Card Holder's Signature	
Date of Transaction	/ /

*Menu Selection*

Entree:

Main:

Dessert:



# SET MENU FOOD SELECTION

*More options available on request, also catering to all dietary requirements*

## **Sharing Boards**

Antipasto Platter – selection of Italian cured meats, Italian cheeses, olives, vegetable and focaccia bread

- Chef's Tasting Board – A selection of spuntini designed to share
- Sample food items on chef's tasting board
- Arancini served with aioli – see wait staff for today's flavour
- Saffron and Parmesan Polenta Chips with chipotle mayo
- Spiced Lamb Short Rib with smoked ricotta, lemon and chili
- Bruschetta – please see wait staff for this week's toppings
- Crispy Calamari with saffron aioli, rocket and lime

## **Entrée**

- Beetroot and Ricotta Rotolo, burnt butter sauce, crispy sage (veg)
- Seared Canadian scallops, cauliflower cream, crispy pancetta, pangrattato
- Slow braised beef cheeks, truffle mash, salted ricotta (gf)
- Grilled butterflied prawns, N'Duja and tomato puree, basil oil (gf)
- Risotto Milanese, saffron, bone marrow, pecorino (gf)
- Lobster and prawn ravioli, pea puree, crispy leek, pea tendrils, 2 per serve
- Chicken rib saltimbocca, tomato concasse, sage emulsion (gf)
- Pickled Octopus with burnt orange, fennel and dehydrated olives
- Crispy Calamari with saffron aioli, rocket and lime

## **Main**

- Charcoal Grilled Porterhouse (Medium) Broccolini, almonds, red wine jus (gf)
- Pan seared Duck breast, fennel puree, chestnut chips, mustard fruits (gf)
- Seared salmon fillet, salsa rossa, crispy baby octopus, saffron cream (gf)
- 3-point roast lamb rack, crushed kipfler, lemon ricotta, black olive puree, pistachio dust (gf)
- Cotechino chicken involtini, burnt onion puree, baby leek, walnuts, crisp prosciutto (gf)
- Coal cooked half chicken with rainbow chard, corn, jalapeno and chimichurri (gf)
- Berkshire Pork Belly with apple puree, dutch carrots, compressed apple and red wine jus (gf)
- Parmesan and oregano Crumbed Veal Cotoletta served with fennel, apple and caper slaw
- Fish of The Day
  
- Rangers Valley Beef Rump grain fed M.S. 5+ 300g (gf)
- O'Connor Black Angus Eye Fillet pasture fed M.S. 2-4 280g (gf) + \$10 per serve
- Rangers Valley Black Angus Scotch Fillet M.S. 3+ 350g (gf) +\$35 per serve
- O'Connor Black Angus Rib Eye, 600 gram, M.S. 2-4, (gf) + \$50 per serve

## **Pasta Options**

*All our pasta is made fresh inhouse and contains fresh egg*

- AGNOLOTTI + \$7 per serve
- Agnolotti are only available for alternating and guest selection options
- Nettles ravioli, gorgonzola crème, fried black cabbage
- Smoked eggplant Rotolo, Napoli sauce, basil
- Potato and leeks agnolotti , truffle butter , parmesan and crispy guanciale
- Caponata agnolotti, pine nuts and raisin crumble, lemon salted ricotta, fried shallots
- Agnolotti filled with smoked ricotta, porcini mushrooms, finished with mascarpone and rainbow chard (v)

## **Risotto Options**

- Roasted pumpkin risotto, spring onion, amaretto crumb, crispy prosciutto
- Pea and mint vellute risotto, broadbeans, prosciutto mousse , fresh ricotta
- Roasted beetroot risotto, spinach, provolone fundue, juniper crumb
- Broccoli crème , crispy prawns, asparagus, burrata cheese
- Asparagus risotto, sausage, sautéed wombok, dry olives
- Confit duck risotto topped with crispy prosciutto and rainbow chard (gf)
- Risotto with fresh herb base, porcini mushroom mix, topped with goats cheese (gf)
- Beetroot Risotto, wilted spinach, Provolone (veg gf)

## **Tortellini Options + \$7 per serve**

- Agnolotti are only available for alternating and guest selection options
- Slow cooked duck leg Rotolo, butter crème, toasted asparagus, shaved parmesan
- Slow cooked lamb shoulder tortellone, mushroom sauce, shaved pecorino
- Triple crème brie and guanciale tortelloni, mushrooms barigoule
- Sausage and porcini tortelloni, 4 cheese crème, Italian pesto, almond flakes
- Rabbit ravioli, braised sauce, carrot puree, shaved pecorino
- Carrot and scallops tortelloni, saffron broth, herbs crumb
- Asparagus and salmon tortelloni, dill butter, fresh lemon ricotta

## **Long Pasta**

- Spaghetti with spanner crab and puttanesca sauce
- Linguine with marinated prawns , saffron onion, zucchini ribbon
- Spaghetti with spanner crab, dry cherry tomato, zucchini and lemon crumb
- Fusilli with zucchini and mint crème, tasted prawns lemon crutons
- Linguini with roasted capsicum, crispy swordfish, dry olives
- Linguine with chilli and garlic marinated Prawns and a Saffron onion cream sauce + \$5 per serve
- Spaghetti Carbonara with pancetta in an egg, parmesan and pecorino cheese-based sauce
- Spaghetti Ai Frutti di Mare, with mussels, prawns, salmon, scallops, red onion, garlic, black olives, fresh chilli + \$10 per serve

## **Short Pasta**

- Penne with a medley of forest Mushrooms, finished with truffle oil, rocket and pistachio pesto and parmesan (v)
- Penne with slow cooked Lamb Ragù topped with pangrattato, peas, pecorino cheese and dehydrated olives
- Oven-baked potato Gnocchi with Napolitana sauce, melted bufala mozzarella and basil (v)
- Penne Bolognese (traditional veal and pork ragù)
- Gnocchi Napoletana (v)
- Penne with tomato almond pesto, burrata and crispy guanciale
- Gluten Free Penne or Spaghetti also available

## **Pizza**

- Regular round, ½ Metre choose two flavours | 1 Metre choose three flavours
- Margherita: S.Marzano tomato, fior di latte mozzarella, fresh basil, oregano (v)
- Bufala: S.Marzano tomato, fresh mozzarella di bufala, fresh basil, EVOO (v)
- Napoletana: S.Marzano tomato, anchovies, black olives, capers, oregano
- Diavola: Yellow S.Marzano tomato, hot 'Nduja salami, fresh bufala mozzarella, rocket
- Prosciutto: S.Marzano tomato, fior di latte mozzarella, fresh rocket and cherry tomatoes, San Danielle Prosciutto, shaved parmigiano
- Mari e Monti: S.Marzano tomato, fior di latte mozzarella, king prawns, mushrooms, olives, fresh chilli, parsley
- Gamberi: S.Marzano tomato, prawns, fresh rocket and cherry tomatoes, garlic, fresh chilli
- Calabrese: S.Marzano tomato, fior di latte mozzarella, hot soppressa salami, roasted red capsicums, olives, oregano
- Marinara: S.Marzano tomato, calamari, mussels, scallops, prawns, garlic, cherry tomato / black olives
- Capricciosa: S.Marzano tomato, fior di latte mozzarella, smoked leg ham, artichokes, mushrooms, olives, anchovies
- Tutto carne: S.Marzano tomato, fior di latte mozzarella, hot soppressa salami, smoked leg ham, hot 'Nduja salami, San Daniele Prosciutto
- Parmigiana: S.Marzano tomato, fior di latte mozzarella, roasted eggplant, fresh cherry tomatoes, ricotta salata, fresh basil, EVOO (v)
- Soppressa: San Marzano, hot soppressa salami, gorgonzola, mushrooms, fresh basil, chilli
- Quattro Formaggi: S.Marzano tomato, fior di latte mozzarella, gorgonzola, provolone picante & parmigiano
- **Bianca (no tomato base)**
- Pot & Pro: fior di latte mozzarella, potatoes, caramelised onion, rosemary, San Danielle Prosciutto, EVOO
- Rustica: fior di latte mozzarella, pork, fennel and chilli sausage with friarielli (cime di rapa), chilli
- Funghi: truffle mushroom base, gorgonzola cheese, medley of mushrooms, porcini, truffle oil (v)
- Verdura: Oven roasted red capsicum, mushrooms, eggplant, zucchini, provolone cheese fresh basil pesto (v)(n)
- Zucca: pumpkin puree base, wood roasted butternut pumpkin, pancetta, ricotta, pesto, vin cotto glaze

## **DESSERT**

- Cannoli filled with ricotta strawberry and chocolate
- MFW chocolate-hazelnut Tira mi-su with hazelnut praline (N)
- Pistachio semi-freddo with freeze-dried raspberries and hazelnut praline (GF, N)
- Fire roasted lemon tart served chilled with whipped mascarpone
- Dark chocolate and pecan mousse cake with macerated berries (N)
- Vanilla panna cotta with macerated berries (GF)
- Citrus crème brulee and berries (GF)
- Mini Italian Doughnuts with your choice of Nutella, White Chocolate or Caramel sauce
- Fresh Strawberries & Blueberries marinated in Frangelico served with vanilla Ice-cream
- Sticky Date Pudding with butterscotch sauce and vanilla ice-cream
- Gelato:
- Pizza Dolce (serves 2-4)
- Pizza sweet base with Nutella fresh strawberries, roasted hazelnuts and vanilla ice-cream (N)
- Pizza with cream patisserie, fresh berries, hazelnut praline and hazelnut gelato
- Dessert Board – Chefs tasting selection

*All menu items are subject to change seasonal or without notice*