



**MANGIA  
MANGIA**

# SET MENU OPTIONS

**MEAT  
FLOUR  
WINE**

Braeside

Berwick

# CHOOSE YOUR MENU

From shared feasts to individually plated dishes, choose the menu that best suits your event.

## OPTION

## FORMAT

## PRICE

### SHARING MENU

Flexible course combinations.

Based on selection

### OUR CLASSIC MENU

Individually plated courses with a selection of dishes designed for a relaxed dining experience.

\$95pp

### SIGNATURE SET MENU

Individually plated courses with an expanded selection of dishes for a more substantial dining experience.

\$110pp

### LUXE PACKAGE

A premium dining experience featuring guest-selected entrées, a choice of main courses and plated desserts

\$175pp

### ALTERNATING DROP

A three-course dining experience with alternating dishes served throughout the table.

Based on selection

### CANAPÉS

A selection of cold and hot canapés, including seafood, gourmet bites and substantial options.

Based on selection

### KIDS MENU (5-12)

A selection of tasty, kid-friendly favourites, perfect for our younger guests.

\$30pp

FOR GROUPS OF 50+ GUESTS, AN ALTERNATING DROP MENU APPLIES  
SURCHARGE APPLIES: WEEKENDS 10% , PUBLIC HOLIDAYS 18%

# SHARING MENU

Our sharing menu is the perfect Italian way to enjoy a meal with friends and family. Choose main option from either our Pizza & Pasta OR our Meat Boards as your main then build from there by adding your choice of entrée and dessert

## FOR MAIN

### SHARING PIZZA AND PASTA \$55pp

Kids 5-12 \$20pp - Under 5 Free

Select any three pasta and pizzas from our menu and we provide enough for your group size.

*Our recommendation is to select short pastas: Wagyu Cavatelli Bolognese, Paccheri Pepper Beef Ragu, Oven Backed Gnocchi, Pumpkin Ravioli, Casarece alla Norma.*

Served with rocket salad and thick cut chips.

OR

### MEAT BOARD FOR \$69

Kids 5-12 \$30pp

*Selection of meats to share.*

Flank Steak, Veal Cotoletta, Coal Cooked Chicken, Beef Cheeks Porchetta, Lamb Backstrap

*We cater an average of 280-320 grams of protein per person.*

Served with rocket salad, broccolini and thick cut chips.

## ADD TO YOUR MENU

### ADULT

### CHILDREN

5-12 / Under 5 Free

Breads and Olives

\$10pp

Antipasto Boards

\$22pp

\$10pp

Hot Chef Tasting Board

\$25pp

\$10pp

Combination of the above

\$30pp

\$10pp

Meat Boards

\$280 per board

Chef's selection Dessert Board

\$10pp

\$10pp

BYO Cakeage \$5pp | BYO Cakeage w MFW to cut and serve and garnish \$10pp

SURCHARGE APPLIES: WEEKENDS 10%, PUBLIC HOLIDAYS 18%

# OUR CLASSIC MENU

\$95pp

## 2 COURSE

### TO START

#### Shared antipasto & hot boards

An abundant selection of both hot and cold favourites, including calamari, arancini, cured meats, cheeses, olives, pickled vegetables and focaccia bread.

### FOR MAIN

*Guests choose one plated main from the options below.*

**Traditional Porchetta**, charred apple puree, roast fennel, mustard and cider jus (gf)

**Whole Roasted Eggplant**, vegan pesto Trapanese, smoked almonds, sun-dried tomato, basil, crispy shallot & garlic, aged balsamic and burnt eggplant oil (vgo/n/gf)

**Veal Cottoletta**, tomato salmoriglio dressing, roasted baby potatoes

**Bellarine Lamb Backstrap**, our peperonata, pistachio mint pangratatto, Vincotto jus (n/gf)

**Market Fish of the Day**, please ask our waitstaff

**330gr Porterhouse**, served medium rare with red wine and broccolini

## ADD TO YOUR MENU

### Individually plated dessert \$22

*Guests choose one plated dessert from the options below.*

**Luigi's Tiramisu** - Layered savoiardi, espresso, mascarpone cream, cocoa amaro.

**Lemon Tart** - tangy lemon curd filling, served with a lemon vanilla custard and lavender ice cream (gf)

**Sticky Date Pudding** - Warm date cake, rich butterscotch sauce, vanilla ice cream

**Semi Freddo** - Vanilla and Poppyseed semifreddo with mango coulis, poppyseed tuille

**Creme Brulee** - Creme brulee served with coconut sorbet and bergamot curd

**Mix Gelato** - Chocolate, Lemon, Raspberry

OR

**Sharing dessert boards \$18pp**

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

SURCHARGE APPLIES: WEEKENDS 10%, PUBLIC HOLIDAYS 18%

# SIGNATURE SET MENU

\$110pp

## 2 COURSE

### ON TABLE

Selection of breads, extra virgin olive oil, aged balsamic to share.

### TO START

#### Individually plated entree

*Guest choose one plated entree from the options below.*

**Crispy Calamari**, lightly floured with wild garlic puree, lemon and fried saltbush (gfo)

**Fried Zucchini Flowers**, ricotta cacio e pepe and local honey

**Wagyu Beef Skewer**, caramalised onion puree, chimichurri and crisp shallots (gf)

**Pumpkin Raviolo**, ricotta pumpkin-filled ravioli, toasted pine nits, amaretti, and fried sage (v/n)

**Arancini**, mushroom, black truffle, aged pecorino, and black garlic aioli (gfo/v)

**Vitello Tonnato**, shaved veal, traditional tuna caper sauce, caper berries, herb and rocket salad

**Wood Fire Fremantle Octopus**, romesco, chorizo, hazelnut crumb, n'duja and herb oils (n)

### FOR MAIN

#### Individually plated mains

*Guest choose one plated main from the options below.*

**Traditional Porchetta**, charred apple puree, roast fennel, mustard and cider jus (gf)

**Whole Roasted Eggplant**, vegan pesto Trapanese, smoked almonds, sun-dried tomato, basil, crispy shallot & garlic, aged balsamic and burnt eggplant oil (vgo/n/gf)

**Veal Cotoletta**, tomato salmoriglio dressing, roasted baby potatoes

**Bellarine Lamb Backstrap**, our peperonata, pistachio mint pangratatto, Vincotto jus (n/gf)

**Market Fish of the Day**, please ask our waitstaff

**330gr Porterhouse**, served medium rare with red wine and broccolini.

Served with rocket salad and chips

### ADD TO YOUR MENU

#### Individually plated dessert \$22

*Guests choose one plated dessert from the options below.*

**Luigi's Tiramisu** - Layered savoiardi, espresso, mascarpone cream, cocoa amaro.

**Lemon Tart** - tangy lemon curd filling, served with a lemon vanilla custard and lavender ice cream (gf)

**Sticky Date Pudding** - Warm date cake, rich butterscotch sauce, vanilla ice cream

**Semi Freddo** - Vanilla and Poppyseed semifreddo with mango coulis, poppyseed tuille

**Creme Brulee** - Creme brulee served with coconut sorbet and bergamot curd

**Mix Gelato** - Chocolate, Lemon, Raspberry

OR

**Sharing dessert boards \$18pp**

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

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# LUXE PACKAGE

\$175pp

## 3 COURSE

### ON TABLE

Selection of breads, extra virgin olive oil, aged balsamic to share.

### ENTRÉES

*Guest choose one plated entree from the options below.*

**Freddo di Mare**, a selection of our freshest seafood for one

**Carpaccio of Beef**, wagyu beef thinly sliced with grana parmesan, rocket, capers and rosemary grissini

**½ shell W.A. Scallops**, baked with N'duja & herb butter, lemon pangratatta

**Pumpkin & Ricotta Ravioli**, amaretti, pinenuts, sage and parmesan

**Fried Zucchini Flowers**, ricotta cacio e pepe stuffing, Peninsula honey

**Wagyu Beef Skewers**, olive tapenade, burnt onion soubise, chimichurri & crisp shallots

### MAINS

*Guests choose one plated main from the options below.*

**250g Wagyu Eye Fillet**, (Grain fed) truffle mashed potatoes, red wine jus

**Gran Piatto di Mare**, a generous selection of ocean fresh seafood including Prawns, Bugs, mussels and local fish

**Traditional Porchetta**, charred apple purée, roast fennel, mustard and cider jus

**Whole Roasted Eggplant**, Vegan pesto Trapanese, smoked almonds, sun-dried tomato, basil, crispy shallot & garlic, aged balsamic and burnt eggplant oil

**Bellarine Lamb Backstrap**, our peperonata, pistachio mint pangratatta, Vincotto jus

**Risotto Primavera**, spring vegetables, crisp artichoke & goat's curd

**300 gr Wagyu Porterhouse**, cooked medium rare with red wine jus and broccolini

### DESSERT

*Guests choose one plated dessert from the options below.*

**Luigi's Tiramisu** - Layered savoiardi, espresso, mascarpone cream, cocoa amaro.

**Lemon Tart** - tangy lemon curd filling, served with a lemon vanilla custard and lavender ice cream (gf)

**Sticky Date Pudding** - Warm date cake, rich butterscotch sauce, vanilla ice cream

**Semi Freddo** - Vanilla and Poppyseed semifreddo with mango coulis, poppyseed tuille

**Creme Brulee** - Creme brulee served with coconut sorbet and bergamot curd

**Mix Gelato** - Chocolate, Lemon, Raspberry

**Hot Mess** - Warm Valrhona chocolate cake with raspberry sorbet, chocolate soil, raspberry dust

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

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# ALTERNATING DROP

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2 COURSE \$95pp | 3 COURSE \$120pp

## ON TABLE

Bread and olives to start

**HOST TO SELECT: 2 x Entrées · 2 x Mains · 2 x Desserts** (*Alternately dropped*)

## ENTRÉES

**Crispy Calamari**, lightly floured with wild garlic puree, lemon and fried saltbush (**gfo**)

**Fried Zucchini Flowers**, ricotta cacio e pepe and local honey

**Wagyu Beef Skewer**, caramalised onion puree, chimichurri and crisp shallots (**gf**)

**Pumpkin Raviolo**, ricotta pumpkin-filled ravioli, toasted pine nits, amaretti, and fried sage (**v/n**)

**Arancini**, mushroom, black truffle, aged pecorino, and black garlic aioli (**gfo/v**)

**Vitello Tonnato**, shaved veal, traditional tuna caper sauce, caper berries, herb and rocket salad

**Wood Fire Fremantle Octopus**, romesco, chorizo, hazelnut crumb, n'duja and herb oils (**n**)

## MAINS

**Traditional Porchetta**, charred apple puree, roast fennel, mustard and cider jus (**gf**)

**Whole Roasted Eggplant**, vegan pesto Trapanese, smoked almonds, sun-dried tomato, basil, crispy shallot & garlic, aged balsamic and burnt eggplant oil (**vgo/n/gf**)

**Veal Cotoletta**, tomato salmoriglio dressing, roasted baby potatoes

**Bellarine Lamb Backstrap**, our peperonata, pistachio mint pangratatto, Vincotto jus (**n/gf**)

**Market Fish of the Day**, please ask our waitstaff

**330gr Porterhouse**, served medium rare with red wine and broccolini

## DESSERT

**Luigi's Tiramisu** - Layered savoiardi, espresso, mascarpone cream, cocoa amaro.

**Lemon Tart** - Tangy lemon curd filling, served with a lemon vanilla custard and lavender ice cream (**gf**)

**Sticky Date Pudding** - Warm date cake, rich butterscotch sauce, vanilla ice cream

**Semi Freddo** - Vanilla and Poppyseed semifreddo with mango coulis, poppyseed tuille

**Creme Brulee** - Creme brulee served with coconut sorbet and bergamot curd

**Mix Gelato** - Chocolate, Lemon, Raspberry

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

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# CANAPÉS

**COST PER PERSON**  
Minimum 5 Pieces \$56pp  
*(Select 2 cold & 3 hot)*  
Add Cold Canapés \$10pp  
Add Hot Canapés \$12pp  
Add Substantials \$15pp

## COLD CANAPÉS

Fresh shucked oysters, Prosecco shallot dressing  
Focaccia crouton, olive tapenade, white anchovy  
Lobster remoulade, avruga caviar, pane carasau  
Bruschetta of heirloom tomato, bufala, basil  
Smoked salmon, mascarpone and dill crespelli  
Market fish crudo, tomato caper dressing, lavoche  
Tuna tartare, horseradish, chive, rice cracker  
Caprese skewers, buffalo mozzarella, vine tomato,  
basil, aged balsamic  
Goat's curd tartlets, pumpkin agrodolce, pepita pesto  
Crostini, whipped, calabrian anchovy  
  
Dessert – roaming chefs selection

## HOT CANAPÉS

Truffle mushroom arancini  
Salt & pepper baby calamari, aioli  
Our take of the sausage rolls, bush tomato relish  
Mini pizza slices  
Tomato and bufala panzerotti  
Mini beef skewers, salsa verde  
Potato and cheese Croquette  
Zucchini flowers with ricotta cheese  
Wagyu beef hashbrown, black garlic, caramelised  
onion, pecorino  
Polenta chips, vodka Arabiata sauce, pecorino  
Parmesan, cheese puffs, truffle aioli  
N'duja & potato croquette, pickled fennel, lemon herb  
aioli  
M.F.W. fried chicken, chipotle mayonnaise

## ADD ON SLIDERS \$12 EACH

Pumpkin cotoletta burger, celeriac remoulade,  
provolone, aioli  
Crumbed rockling, cos, tomato, lime mayo  
Wagyu Beef slider, provolone, onion jam  
Buttermilk Chicken mini burger, cos, house pickles,  
hot sauce dressing

## ADD ON

1 meter Antipasto Board **\$150 each**  
½ Meter Pizza Boards **\$80 each**  
1 meter dessert board **\$150 each**

## ADD ON SUBSTANTIALS - \$15 EACH

*Served in individual mini bowls*  
Slow cooked Beef cheek, truffle mash, chimichurri  
Mini gnocchi Napolitana bowls  
4 cheese gnocchi  
Risotto funghi, shadows of blue  
Roasted eye fillet, garlic chats, red wine jus  
Veal cotoletta, apple and fennel slaw, pecorino  
Pumpkin ravioli, amaretti, parmesan  
Grilled salmon, celeriac remoulade  
Fremantle octopus skewers  
Lamb cutlet cotoletta, salas Verde, parmesan  
Grilled Scallop with nduja and basil oil .  
Mini Fish & Chips  
Cavatelli Bolognese, grana Padano  
Prawn & Lobster Rolls, herb citrus dressing  
King prawn skewers, chilli herb butter

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

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# BEVERAGE PACKAGES

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## BAR TAB POLICY

Bar tabs are welcome and can be set with predetermined spending limit, which can be adjusted during your event.  
You can decide which beverages are included and set the budget to suit your needs.

**Adults a minimum of \$35pp, kids \$10pp**

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## SET PRICE BEVERAGE PACKAGE

### FREE FLOW

**BEER:** Any from our current draught range

**WINE:** Caldora Sangiovese, San Pietro Pinot Noir, Black fox Sauvignon Blanc, Tenuta Maccan Pinot Grigio,  
Cester Camillo Prosecco and Villa Dianna Rose

**SOFT DRINKS:** Mineral Water, Juice, Coffee, Tea

2 Hours \$45pp | 3 Hours \$55pp | 4 Hours \$65pp | Extra hours \$15pp per hour

**ADD BASIC SPIRITS:** House Vodka, Gin, Tequila, Scotch and Bourbon **\$10pp**

**ADD PREMIUM SPIRITS:** Bondi Blue Vodka, Hendricks Gin, Milago Tequila, Jack Daniels Bourbon and Grants Triple  
Wood Scotch **\$15pp**

**ADD ONE SPRITZ ON ARRIVAL: \$15 pp, Free Flow \$20pp**

**ADD ONE COCKTAIL ON ARRIVAL FROM A LIMITED LIST: \$25pp, Free Flow \$30pp**

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The package starts at the booking start time.

Meat & Flour Wine always complies with Responsible Service of Alcohol (RSA) requirements.

We reserve the right to refuse service of alcohol where required.

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# KIDS MENU

\$30pp

## 2 COURSE

### MAINS

Cheese Burger & Chips  
Chicken Schnitzel & Chips  
Flank Steak Cooked Medium & Chips  
Grilled Fish & Chips  
Calamari & Chips  
Nonna's' Meat Balls  
Margherita Pizza  
Ham & Cheese Pizza  
Spaghetti Bolognese  
Spaghetti Meat Balls  
Cavatelli Carbonara  
Cavatelli Al Burro

### DESSERT

2 Scoops of Gelato from our daily selection

BYO Cakeage **\$5pp** | BYO Cakeage w MFW to cut and serve and garnish **\$10pp**

SURCHARGE APPLIES: WEEKENDS 10%, PUBLIC HOLIDAYS 18%

# TERMS & CONDITIONS

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## GENERAL

Deposit for Group Bookings:

12 to 24 guest \$25 per person, 25 + guest \$50 per person deposit is required at time of booking.

Bookings are only confirmed once the deposit has been received.

The deposit will be deducted from the final bill at the conclusion of the event. All cancellations must be made in writing to the function manager.

## CANCELLATIONS AND GUEST POLICY

- Any changes to guest numbers must be confirmed no later than 7 days prior to the event.
- Menu Selection must be chosen two weeks prior to the event.
- Cancellations made within 7 days of the event will result in the forfeiture of the full deposit.
- Cancellations made 8-14 days prior to the event are eligible for a 50% refund of the deposit.
- Cancellations made 30 days or more prior to the event are eligible for a full refund of the deposit.
- Guests who fail to show without appropriate notice will be charged the entire amount.
- All prices shown are inclusive of GST. Prices and menus are subject to change.
- Cleaning fee may apply to any glitter, confetti or sprinkles that may be thrown or used on the premises of \$250.
- The final bill will be based on confirmed numbers.
- Minimum spend guarantees apply.
- Meat Flour Wine does not split bills.
- 10 % Weekend surcharge applies
- 18% Surcharge applies on Public Holidays.
- All group booking, tables are set with either white or black table clothes
- BYO Cakeage \$5pp | BYO Cakeage w MFW to cut, garnish and serve \$10pp
- MFW has public liability insurance to protect against third party claims for injury and property damage arising out of its own negligence. However, the policy does not cover the liability of other parties. The client is responsible for any damage or injury caused by a person acting under the client's direction or control at MFW. This includes people involved with performances, entertainment and/or activities whilst arranging the function and during.

## GROUP & INDIVIDUAL BOOKINGS

In most cases we can cater for 8 -12 guests on one table any more than that will be split on two or more tables.

Set menu option will be required for all groups over.

18 guests Sunday to Thursday

12 guests Friday & Saturday

Early dinner session: Bookings between 5pm & 6:30 pm will have a 90-minute sitting allocation

Late dinner session: Bookings 7.15pm onwards have no time restriction

## MINIMUM SPEND - AS AN AVERAGE ACROSS THE TABLE

For any à la Carte dining experience an average minimum spend applies across the table.

Lunch 7 days: \$45 per person

Dinner Sunday to Thursday: \$55 per person

Dinner Friday & Saturday: \$75 per person

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# GRAZIE

We can't wait to celebrate with you.



# MEAT FLOUR WINE