

MEAT FLOUR WINE

BREAD

Focaccia Al Forno	
Rosemary, sea salt & olive oil (v)	12.50
Garlic base and fior di latte mozzarella, parmigiano, parsley (v)	15
+ San Danielle Prosciutto 6	
Anchovy Mousse with assorted breads	14

SHARING / STARTERS

Antipasto Platter	
Selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread	
Small (<i>serves 2-3 people</i>) 39	Large (<i>serves 4-5 people</i>) 75
Chef’s Tasting Board	
A selection of starters and snacks designed to share	
Small (<i>serves 2-3 people</i>) 45	Large (<i>serves 4-5 people</i>) 75
Arancini served with aioli – <i>see wait staff for today’s flavour</i>	16
Parmesan crumbed Eggplant Chips & anchovy mascarpone cream	15
Crispy Calamari with with black garlic aioli and herb salad	19
Le Bruschette	
Classic - tomato, onion, basil and balsamic (v)	14
Ricotta - whipped ricotta with mushrooms and caramelised onions (v)	16
Lemon Ricotta filled Zucchini Flowers with broad bean smash and lemon garlic dressing	21

ENTREE

Buratta Cheese , mixed hierloom tomatoes, fresh basil and ciabatta (v)	25
Black Lip Mussels steamed with white wine, chorizo and tomato served with ciabatta bread	22
Pork Belly with truffle celeriac puree, broad bean, mustard fruits (gf)	24
Angus Beef Tartare on squid ink crackers with black garlic and herb oil (<i>available until sold out</i>) (gf)(df)	25
House-cured Duck Prosciutto with baby beetroots, goats curd and apple (gf)	22
Grilled Octopus with potato, black olive and n’duja emulsion (gf)(df)	24
Grilled Morton Bay Bug with roasted baby roma tomatoes and basil oil (gf)(df)	25

(v) – vegetarian (gf) – gluten free (df) – dairy free (n) – contains nuts

MEAT FROM OUR COAL GRILL

Carnivore Board – Chefs Selection of 3 cuts of meat with 3 sides and 3 sauces to match. <i>Ask your waiter for all the details!</i>	POA
Great Southern Pinnacle Porterhouse pasture fed M.S. 2-4 300g (gf)	39
Northern Queensland Kobe Cuisine Wagyu Porterhouse grain fed M.S. 8+ 250g (gf)	72
Master Kobe Wagyu Rump grain fed M.S. 8+ 250g (gf)	42
Redgum Creek Black Angus Eye Fillet pasture fed M.S. 2-4 250g (gf)	48
Northern Queensland Kobe Cuisine Wagyu Eye Fillet grain fed M.S. 7+ 250 gr (gf)	75
Northern Queensland Wagyu Scotch Fillet grain fed M.S 9 (gf)	250g \$55 / 500g \$99
O’Connor Black Angus Rib Eye , 600g, M.S. 2-4 served with your choice of two sides (gf)	90

Cut of the week – *See wait st aff for this weeks cut!*

All steaks are served with one of the below sides and sauce of your choice

SAUCES

Red wine jus, Pepper sauce, Mushroom sauce, Truffle butter, Chimichurri (gf) *Extra sauce 4.5*

ON THE SIDE

Thick cut chips (v)	9
Rocket, parmesan, pear, honey and walnut salad (v)(gf)(n)	12
Garlic rosemary chats (v)	9
Green Beans with pancetta crumb and pecorino (gf)	12
Broccolini with almond flakes in red wine dressing (v)(gf)(n)	12
Gorgonzola Cauliflower bake, walnuts (v)(gf)(n)	12
Truffle mash (v)(gf)	12
Mushrooms, pancetta, peas in red wine sauce (gf)(v)	13
Grilled baby Cos hearts with pecorino and salsa verde (gf)(v)	9
Grilled Asparagus with hazelnut pesto and pecorino	12
Tomato, cucumber and bufala salad with croutons (df)	15

HOW IT'S COOKED

Blue 28 C Raw, cool center
Rare 32-34 C Very red, tepid center
Medium Rare 38-42 C Red center, warm
Medium 55-58 C Pink Center
Medium Well 62-68 C Slightly pink center
Well done 75 C Cooked throughout, no pink
Meats are then rested to finish the cook process

MARBLE SCORE

Marble Score (M.S.) is the fat that is deposited between muscles fibers. The presence of marbling has a very positive effect on the eating quality of beef in terms of tenderness, juiciness and flavour. Marble Score can range from 1 to 9

MAINS

Parmesan and parsley crumbed **Veal Cotoletta**, sauteed rainbow chard, chick pea, cherry tomato and salsa verde 38

Fish of The Day – *See wait staff for today’s catch!*

Grilled Cauliflower Steak with your choice of side and salsa verde (v)(gf) 26

Slow cooked **Beef Short Rib** truffle mash, roasted shallots and smoked ricotta salata (gf) 42

Fennel and chili spiced **Pork Chop** with wild broccoli and endive with pancetta and vincotto jus 39

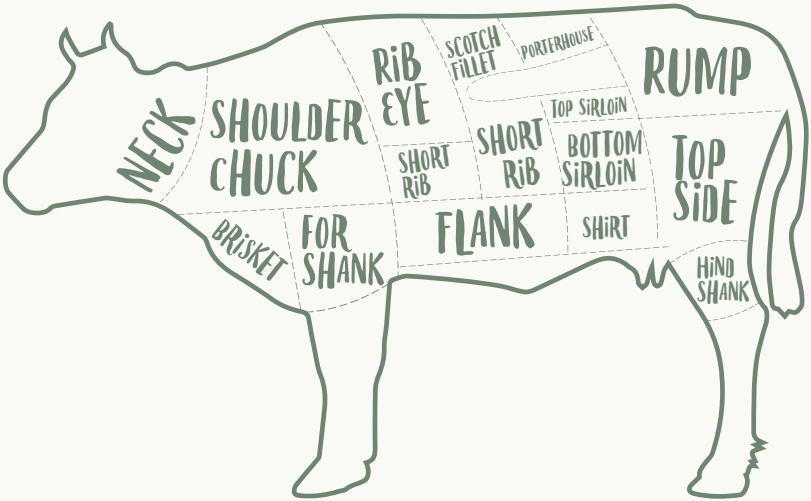
Slow cooked lemon honey **Lamb Shoulder** with chats, peas and pecorino (gf) 39

Fritto Misto – fried selection of sardines, calamari, octopus, zucchini, prawns and market selection of fish 49

Seared **Duck Breast** with duck sausages, spinach and marscapone puree, porcini mushrooms and chestnut crumble 42

WANT TO KNOW MORE ABOUT OUR MEATS?

Ask our wait staff about;
– Dry Aged Meat
– Grain Fed vs. Grass Fed
– Cooking meat on the bone
– Cuts of meat



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Average Minimum Lunch Spend \$35 pp
Average Minimum Dinner Spend \$45 pp pp

1.5% service fee applies to all credit card transactions
15% Surcharge applies on Public Holidays
No Split Bills

MEAT FLOUR WINE

RISOTTO

Risotto of the Week – ask our wait staff for this weeks’ selection	
Confit Duck Risotto with porcini mushrooms and goats cheese	32

PASTA

Fresh Pasta is made daily by our foodie chefs (durum semolina & fresh egg), cooked al dente	
Penne with a medley of forest Mushrooms, rocket and pistachio pesto, parmesan, finished with truffle oil parmesan (v)(n) Add Chicken +5	28
Linguine with chilli and garlic marinated Prawns and a Saffron onion cream sauce	31
Cavatelli with slow cooked Lamb Ragu topped with pangrattato, peas, pecorino cheese and dehydrated olives	29
Oven-baked potato Gnocchi with Napolitana sauce, melted bufala mozzarella and basil (v)	29
Ricotta Gnocchi with broad bean puree and crisp pancetta	26

CHEF’S CREATIONS

Pumpkin and Rosemary Ravioli with gorgonzola sauce, sage and pinenuts (v)(n)	28
Prawn Tortolone with prawn bisque, basil oil, Avruga caviar and finger lime	38

Linguine Ai Frutti di Mare with mussels, prawns, salmon, scallops, red onion, black olives, fresh chilli	38
Linguine Puttanesca with garlic, anchovies, olives, capers, Napoli and Spanner Crab	32
Penne Bolognese (traditional veal and pork ragu)	25
Penne Carbonara with pancetta in an egg, parmesan and pecorino cheese-based sauce	27
Gnocchi Napoletana (v)	25

Gluten Free Penne or Spaghetti +3 (please allow 20 min)

PIZZA ROSSA

Bufala: S.Marzano tomato, fresh mozzarella di bufala, fresh basil, EVOO (v)	26
Napoletana: S.Marzano tomato, anchovies, black olives, capers, oregano Add tin of premium anchovy fillet +\$7	25
Diavola: Yellow S.Marzano tomato, hot ‘Nduja salami paste, fresh bufala mozzarella, rocket	26
Prosciutto: S.Marzano tomato, fior di latte mozzarella, fresh rocket, cherry tomatoes, San Danielle Prosciutto, shaved parmigiano, balsamic glaze	26
Mari e Monti: S.Marzano tomato, fior di latte mozzarella, king prawns, mushrooms, olives, fresh chilli, parsley	26
Gamberi: S.Marzano tomato, fior di latte mozzarella, king prawns, marinated zucchini, cherry tomatoes, garlic, fresh chilli	26
Calabrese: S.Marzano tomato, fior di latte mozzarella, hot sopressa salami, roasted red capsicums, olives, oregano	25
Marinara: S.Marzano tomato, calamari, mussels, scallops, prawns, garlic, cherry tomato, black olives, chilli	32
Capricciosa: S.Marzano tomato, fior di latte mozzarella, smoked leg ham, artichokes, mushrooms, olives, anchovies	25
Tutto carne: S.Marzano tomato, fior di latte mozzarella, hot soppressa salami, smoked leg ham, hot ‘Nduja salami paste, San Daniele Prosciutto	26
Parmigiana: S.Marzano tomato, fior di latte mozzarella, roasted eggplant, fresh cherry tomatoes, ricotta salata, fresh basil, EVOO (v)	24
Sopressa: S.Marzano tomato, hot sopressa salami, gorgonzola, mushrooms, fresh basil, chilli	25
Margherita: S.Marzano tomato, fior di latte mozzarella, fresh basil, oregano (v)	23

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PIZZA BIANCA (no tomato base)

Funghi: truffle mushroom base, gorgonzola cheese, medley of mushrooms, porcini, truffle oil (v)	25
Verdura: Oven roasted red capcicum, mushrooms, eggplant, zucchini, provolone cheese, fresh basil pesto (v)(n)	24
Rustica: fior di latte mozzarella, pork, fennel and chilli sausage, fresh broccoli, chili	25

PIZZAIOLI CREATION

Patata: Bianca base, gorgonzola, provolone, roasted potatoes, pancetta and marinated raddichio	26
Caprese: S.Marzano Tomato, heirloom tomatoes, fried capers, whole burrata, basil and balsamic glaze	27

Gluten free + 5
Extras charged accordingly / No substitutes

CHRISTMAS TRADING HOURS

Monday – Sunday Lunch 11:30am – 3:00 pm Dinner 4:30pm – late
Special Days Christmas Eve 11:30am – 3:00pm, 4:30pm – late Christmas Day 12:00pm – 4:00pm *Bookings Essential. Talk to us about our Set Menu Boxing Day 5:30pm – 9:30pm New Year’s Eve 11:30am – 3:00pm, 4:30pm – late New Year’s Day 5:30pm – 9:30pm