

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: Waygu 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	**$18pp**	**$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, ag ed 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**

SURCHARGE APPLIES: WEEKENDS 10% , PUBLIC HOLIDAYS 18%

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**

SURCHARGE APPLIES: WEEKENDS 10% , PUBLIC HOLIDAYS 18%

ALTERNATING DROP

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.

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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

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

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**

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.

SURCHARGE APPLIES: WEEKENDS 10% , PUBLIC HOLIDAYS 18%

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**

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TERMS & CONDITIONS

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.
- For all group bookings, tables are set with either white or black table clothes
- BYO Cakeage $5pp | BYO Cakeage with 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



MEAT
FLOUR
WINE