

STARTERS

Truffle Mushroom Arancini with mozzarella	\$12
Garlic and Cheese Foccaccia	\$12
Rosemary and Sea Salt Foccaccia	\$10
Saffron and Parmesan Polenta Chips with arrabiata sauce	\$12
Pork and Veal Meatballs in Sugo	\$12
Tomato and Basil Bruschetta	\$15
Pork Sausage in arrabiata sauce	\$12
Battered Calamari with aioli and lemon	\$16
Popcorn Shrimp with chili aioli	\$16
Fried Gnocchi with parmesan and truffle oil	\$14
Buffalo Wings with blue cheese dipping sauce	\$16

SHARING PACKS

Antipasto Packs filled with a selection of a cured meats, Italian cheeses, marinated vegetables & foccaccia bread	\$25
Meat Flour Wine Tasting Pack - a selection of any 4 starters	\$45

PASTA +5 for gluten free pasta

Penne with a Medley of Forest Mushrooms, rocket and pistachio pesto, parmesan and truffle oil	\$20 / \$50
Add chicken +5	
Linguine with chilli and garlic Prawns and saffron cream sauce	\$24 / \$65
Rigatoni with slow cooked Lamb Ragù topped with pangrattato, peas, pecorino cheese and dehydrated olives	\$20 / \$55
Rigatoni Calabrese with sopressa salami, onion, garlic, chilli and napoli sauce	\$20 / \$50
Penne Amatriciana with Napoli sauce, pancetta, olives and chili	\$20 / \$50
Spaghetti Carbonara with pancetta in an egg, parmesan & pecorino cheese sauce	\$20 / \$50
Four Cheese Gnocchi with crushed walnuts	\$20 / \$55
Oven Baked Gnocchi with melted bufala mozzarella and napoli sauce	\$22 / \$55
Risotto with Chicken, Mushroom & Pesto	\$22 / \$55
Roasted Pumpkin Risotto topped with broad beans and goats curd	\$22 / \$55
Bolognese - traditional Veal and Pork Ragù Choice of Gnocchi, Spaghetti or Penne	\$20 / \$50
Gnocchi Napoli	\$20 / \$50
Spaghetti with Veal and Pork Meatballs	\$23 / \$60
Traditional Lasagna	\$19 / \$45

Pasta of the Week
Ask our staff for this week's selection

WOODFIRED PIZZA

add ons charged accordingly +5 for gluten free pizza

Bufala - S. Marzano tomato, fresh mozzarella di bufala, fresh basil	Large \$22
Napoletana - S. Marzano tomato, anchovies, black olives, capers and oregano	\$20
Diavola - Yellow S. Marzano tomato, spicy 'Nduja salami, fresh bufala mozzarella & rocket	\$22
Prosciutto - S. Marzano tomato, fior di latte mozzarella, rocket, cherry tomatoes, San Danielle prosciutto, parmesan	\$22

Marie Monti - S. Marzano tomato, fior di latte mozzarella, king prawns, chilli, mushrooms and olives \$23

Gamberi - S. Marzano tomato, fior di latte mozzarella, king prawns, marinated zucchini, cherry tomato, garlic, fresh chili, mint \$25

Calabrese - S. Marzano tomato, fior di latte mozzarella, sopressa salami, roasted peppers, olives and oregano \$19

Capriciosa - S. Marzano tomato, fior di latte mozzarella, smoked leg ham, olives, mushrooms and anchovies \$19

Tutto Carne - S. Marzano tomato, fior di latte mozzarella, sopressa salami, spicy 'nduja salami, smoked leg ham and San Danielle prosciutto \$22

Parmigiana - S. Marzano tomato, fior di latte mozzarella, roasted eggplant, fresh cherry tomatoes, ricotta salata and basil \$19

Sopressa - S. Marzano tomato, fior di latte mozzarella, sopressa salami, gorgonzola, mushrooms, fresh basil and chilli \$19

Quattro Formaggio - S. Marzano tomato, fior di latte mozzarella, gorgonzola, provolone picante and parmigiano \$20

Margherita - S. Marzano tomato, fior di latte mozzarella and basil \$18

Tropicana - S. Marzano tomato, fior di latte mozzarella, shaved leg ham, pineapple \$19

Pollo - S. Marzano tomato, fior di latte mozzarella, roasted chicken, red capsicum, mushroom, pesto \$20

Pork and Fennel Sausage - S. Marzano tomato, fior di latte mozzarella, roasted pork and fennel sausage, roasted fennel, chili \$22

Pizza of the Week
Ask our staff for this week's selection

PIZZA BIANCA

add ons charged accordingly +5 for gluten free pizza

Funghi - Truffle mushroom base, gorgonzola, medley of mushrooms, truffle oil	Large \$20
Verdura - Oven roasted capiscum, mushrooms, eggplant, zucchini, provolone cheese and fresh basil pesto	\$20
Rustica - Fior di latte mozzarella, pork and fennel sausage, cipe di rapa, chilli	\$20

COAL COOKED STEAKS

All steaks are served with your choice of sauce and steak

Great Northern Pinnacle Porterhouse 300gr	\$30
Black Angus Eye Fillet 280gr	\$40
Wagyu Rump 300gr Marble Score 6	\$38
Wagyu Scotch Fillet 250 gr Marble Score 9	\$48

Sauce options:
Peppercorn, Red Wine Jus, Mushroom, Chimichurri or Truffle Butter



MAINS

Honey and Lemon Slow Braised Lamb Shoulder served with roasted potatoes, peas and pecorino cheese	\$32
Slow Cooked Beef Short Rib with truffle mash, salted ricotta and roasted shallots	\$30
Chicken Parmigiana with smoked ham, bufala mozzarella and napoli, served with thick cut chips	\$25
Fish and Chips - battered flake with thick cut chips and garden salad	\$25
Grilled Barramundi fillet with roasted chats and garden salad	\$28
Crumbed Pork Chop Cotoletta with lemon dressed radicchio and fennel and orange slaw	\$30
Main of the Week Ask our staff for this week's selection	

SALADS

Tuna Salad with cos, marinated zucchini, shaved fennel, pinenuts and lemon thyme dressing	\$20
Chicken Caesar Salad with cos lettuce, shaved parmesan, anchovies, croutons, fried egg and aioli	\$20
Salt and pepper Calamari Salad with rocket, pickled cucumber, cherry tomato and red onion	\$22

BURGERS

Wagyu Beef Burger with bacon, mustard pickles, double cheese	\$15
Southern Fried Chicken Burger with lettuce, tomato, provolone ranch	\$15
Chipotle Pulled Pork Burger with slaw. chili, aioli	\$15
Slow-cooked Beef Short Rib Burger with cheese sauce, fried onion rings and tomato relish	\$15
Add chips +5	

SIDES

	SINGLE	FAMILY SERVES 2-3
Rocket, pear and parmesan salad with honey walnuts	\$8	\$15
Garlic chat potatoes	\$8	\$15
Mixed Garden Salad	\$8	\$15
Thick Cut Chips	\$8	\$15
Broccolini with shaved almonds	\$8	\$15
Green Beans, pecorino cheese and pancetta	\$8	\$15

DESSERTS

Pistachio and Ricotta Cannoli	\$5
200gr Gelati Tubs - please ask for our flavours this week	\$5
Sticky Date Pudding with butterscotch sauce	\$8
MFW Tiramisu with chocolate ganache	\$9
Wood fired Lemon Tart with whipped cream	\$9
Nutella Pizza with Vanilla Ice cream and Strawberries	\$18
Dessert of the Week Please ask for this weeks offer	\$9



COCKTAILS

100ml | 1 litre

- Margarita:** El Jimador Blanco, cointreau, lime \$20 / \$150
- Chili and Cucumber Margarita:** El Jimador Blanco, cointreau, cucumber syrup, chili \$20 / \$150
- Strawberry Daquiri:** House infused Bacardi Rum, strawberry, lime \$20 / \$150
- Blood of a Unicorn:** Gordons Gin, Mozart White Chocolate, kaffir lime \$20 / \$150
- Guimave:** House infused marshmallow vodka, lemon juice \$20 / \$150
- Negroni:** Gordons Gin, Campari, Antico Formula \$22 / \$150

Selection of any 4 cocktails for \$65

1L cocktails jars are equivalent to 10 cocktails



FRESH PRODUCE TO COOK AT HOME

SAUCE

- Napoli Sauce 1L \$18
- Bolognese Sauce 1L \$18
- Lamb Ragù 1L \$24
- Four Cheese Sauce 1L \$18

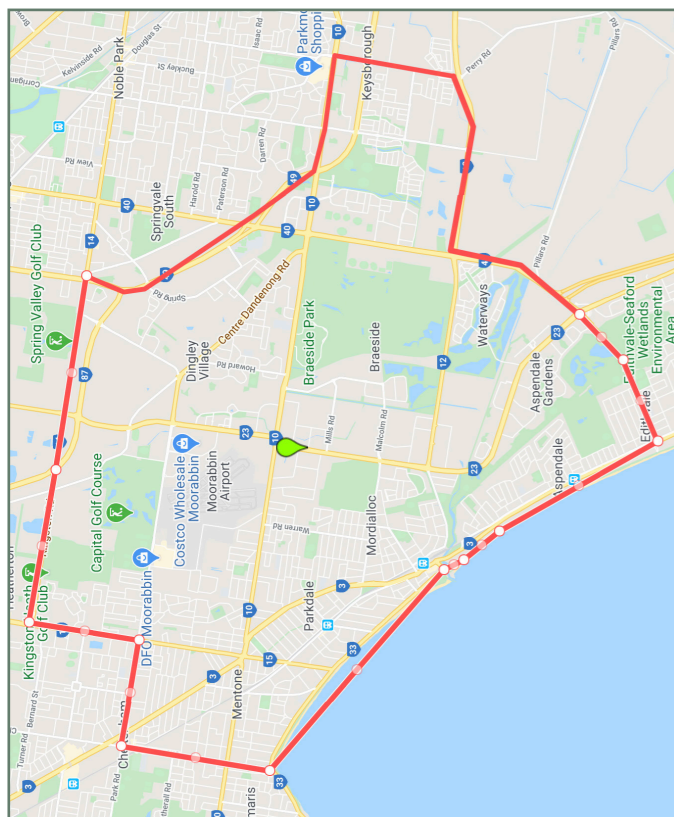
FRESH PASTA

- House made **Penne** 500 gr \$12
- House made **Spaghetti** 500 gr \$12
- House made **Gnocchi** 500 gr \$12

STEAK

- Wagyu **Scotch Fillet** 250 gr \$20 / 500 gr \$40
- Great Northern Pinnacle **Porterhouse** 300 gr \$12

DELIVERY ZONE



BEER

- Peroni Red \$5 / \$20
- Ichnusa \$6 / \$30
- Stomping Grounds Passionfruit Smash \$6 / \$30
- Balter XPA \$8 / \$40
- Stone and Wood Garden Ale Mid Strength \$8 / \$40
- Corona \$6 / \$30
- Boatrocker Alpha Queen Pale Ale \$6 / \$30
- Great Northern Lager \$6 / \$30
- Cascade Light \$5 / \$20

SPARKLING

- Nao Nis Prosecco \$22
- Cester Camilo Prosecco \$30
- Salatin Superiore DOCG Prosecco \$40
- Chandon Brut \$30
- Chandon Rose \$30

WHITE

- Alphabet Pinot Grigio \$22
- House Sauvignon Blanc \$22
- Elio Perrone Moscato \$40
- Mr Mick Rielsing \$20
- Little Vespa Pinot Grigio \$25
- Black Fox Sauvignon Blanc \$25
- Shaw and Smith Sauvignon Blanc \$40
- Picket Fence Chardonnay \$25
- Xanadu Chardonnay \$30
- Soave DOC Pieropan \$68
- Pecorino IGT Terzini \$40

ROSE

- Baillieu \$40
- Ulisee Tenuta Ulisee \$35
- Poggiotondo Organic \$30

RED

- House Shiraz \$22
- Alphabet Pinot Noir \$25
- Bullant Cabernet Merlot \$25
- Longhop Cabernet Sauvignon \$25
- Kay Brothers Basket Press \$40
- The Big Red Shiraz \$25
- Il Palazzo Chianti \$35
- Terzini Montepulciano D'Abruzzo \$40
- Sogno di Ulisse Montepulciano \$35
- Caldora Sangiovese \$30

Specials
+\$5 for delivery

Pizza Pack \$45

2 Large Pizza
Garlic & Cheese Focaccia
+\$5 for seafood

Pasta Pack \$45

2 Pastas
Garlic & Cheese Focaccia
+\$5 for seafood

Main \$65

Any 2 Mains
Garlic & Cheese Focaccia
+\$5 Rump ea. | +\$10 Eye Fillet ea.
+\$15 Scotch Fillet ea.

Any Pizza, Pasta & a Rocket Salad \$45

+\$5 for seafood



MEAT FLOUR WINE

248 Boundary Road, Braeside

PICKUP AND DELIVERY MENU

Call (03) 9580 2000

Delivery from \$5 (See Map)

Delivery limited time only

Delivery orders
minimum spend \$40

OPENING HOURS

Lunch:

Tuesday - Sunday 11:30 - 2.30 pm

Dinner:

Tuesday - Sunday 4:30 - 8:30 pm

www.meatflourwine.com.au