

# MEAT FLOUR WINE

## SET MENU OPTIONS

### **Menu 1** **\$65 Per Person**

All of the below courses are served to share

#### **Course 1**

Shared **Antipasto Platters** filled with selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread

#### **Course 2**

- Cavatelli with slow cooked **Lamb Ragù** topped with pangrattato, peas, pecorino cheese and dehydrated olives
- **Gnocchi** Napoli
- **Penne Carbonara** with pancetta in an egg, parmesan and pecorino cheese-based sauce
- **Mari e Monti Pizza**: S. Marzano tomato, fior di latte mozzarella, king prawns, mushrooms, olives, fresh chilli, parsley
- **Calabrese Pizza**: S. Marzano tomato, fior di latte mozzarella, hot sopressa salami, roasted red capsicums, olives, oregano
- **Verdura Pizza**: Oven roasted red capsicum, mushrooms, eggplant, zucchini, provolone cheese, fresh basil pesto

#### **Accompanied by:**

Pear and Rocket Salad and Thick Cut Chips

*Add dessert platters \$15 pp*

*Add unlimited tea and coffee \$5 pp*

*Add unlimited sparkling water \$5 pp*

#### **Terms and Conditions**

- Minimum spend \$95 per person
- Sitting time options are 4:30 – 7:15 pm or 8 pm onwards
- The above set menu options are applicable for groups with 8 guests or more
- The above menus are examples – we are happy for you to choose alternate dishes should you wish
- Deposit are required in order to secure your booking. Full payment for meals will be required at least 5 days prior to your function. This will be deducted from your total bill at the conclusion of your function.

# MEAT FLOUR WINE

## SET MENU OPTIONS

### **Menu 2** **\$75 Per Person**

#### **Course 1**

Shared **Antipasto Platters** filled with selection of cured meats, cheeses, olives, pickled vegetables and focaccia bread

*\*Swap for Chef's Tasting Boards for an extra \$10 per person*

#### **Course 2**

Platters filled with selection of;

- Great Northern Pinnacle Porterhouse Steak
- Honey Roasted Lamb Shoulder
- Parmesan and Parsley crumbed Veal Cotoletta
- Fennel and Chilli Pork Chop
- Angus T-Bone Steak

#### **Accompanied by:**

Pear and Rocket Salad and Thick Cut Chips

*Add 1.2kg Tomahawk Steaks for the group to share \$180*

*Add 4kg Rolled Pork Belly Porchetta for \$180*

*Add whole Porcini Mushroom stuffed Duck for \$90*

*Add dessert platters for \$15 pp*

*Add unlimited tea and coffee \$5 pp*

*Add unlimited sparkling water \$5 pp*

# MEAT FLOUR WINE

## SET MENU OPTIONS

### **Menu 3** **\$95 Per Person**

Guests to choose one of the following for each course

#### **Course 1**

- **Crispy Calamari** with black aioli and herb salad
- **Pork Belly** with truffle celeriac puree, broad bean smash and mustard fruits

#### **Course 2**

- Great Northern Pinnacle **Porterhouse**, cooked medium rare, with broccolini and red wine jus
- Fennel and chili marinated **Pork Chop** with wild broccolini, endive and pancetta and vin cotto jus
- **Fish** of the Day
- Honey Roasted **Lamb Shoulder** with peas, chats and jus
- Chili and Garlic **Prawn Linguine** with creamy saffron sauce
- Oven **Baked Gnocchi** with melted bufala mozzarella

*Add Prawn Tortolone with prawn bisque, basil oil, Avruga caviar and finger lime  
+\$15 per serve ordered*

*Add Redgum Creek Eye Fillet, cooked medium rare with rocket salad and  
peppercorn sauce +\$5 per serve ordered*

*Add 250g Wagyu Scotch Fillet MS 9, cooked medium rare with grilled asparagus  
and truffle butter +\$15 per serve*

#### **Course 3**

- Chocolate Panettone **Tiramisu**
- **Passionfruit Tart** with honey and goat cheese curd
- Lemon **Gelati** with mixed berries and prosecco

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## SET MENU OPTIONS

### **Menu 4** **\$135 Per Person**

Guests to choose one of the following for each course

#### **Course 1**

- Grilled **Octopus** with potato, black olive and 'nduja emulsion
- House-cured **Duck Prosciutto** with baby beets, goats curd and apple
- **Pork Belly** with truffle celeriac puree, broad bean smash and mustard fruits
- Angus **Beef Tartare** on squid ink crackers with black garlic and herb oil

#### **Course 2**

- Confit **Duck Risotto** with porcini mushrooms and goats cheese
- Ricotta **Gnocchi** with broad bean puree and pancetta
- Cavatelli with slow cooked **Lamb Ragù** topped with pangrattato, peas, pecorino and dehydrated olives

*Add Prawn Tortolone with prawn bisque, basil oil, Avruga caviar and finger lime  
+\$15 per serve ordered*

#### **Course 3**

- Master Kobe **Wagyu Rump**, cooked medium rare, with green beans and mushroom sauce
- Parmesan and parsley crumbed **Veal Cotoletta** with sauteed rainbow chard, chick pea, cherry tomato and salsa verde
- **Fish** of the Day
- Slow cooked **Beef Short Rib** with truffle mash, roasted shallots and smoked ricotta salata

*Add 500gr Wagyu Scotch Fillet MS 9, cooked medium rare with grilled asparagus  
and truffle butter +\$40 per serve ordered*

*Add 600gr O'Connor Black Angus Rib Eye, cooked medium, with chats and red wine  
jus +\$35 per serve ordered*

#### **Course 4**

- Cherry and Pistachio **Semi Freddo** with cherry coulis
- Summer Berry **Mille Feuille** with white chocolate mousse
- Chocolate Panettone **Tiramisu**