

STARTERS

Truffle Mushroom Arancini with mozzarella	\$15
Garlic and Cheese Foccaccia	\$12
Rosemary and Sea Salt Foccaccia	\$10
Saffron and Parmesan Polenta Chips with arrabbiata sauce	\$12
Pork and Veal Meatballs in Sugo	\$15
Tomato and Basil Bruschetta	\$15
Pork Sausage in arrabbiata sauce	\$12
Salt and pepper Calamari with lemon and aioli	\$16
Popcorn Shrimp with chili aioli	\$16
Fried Gnocchi with parmesan and truffle oil	\$16
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 \$30

Tasting Pack for 2: selection of bruschetta, calamari, meatballs, arancini and polenta chips \$35

PASTA +5 for gluten free pasta SINGLE | FAMILY SERVES 2-3

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 \$22 / \$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 \$22 / \$55

Oven Baked Gnocchi with melted bufala mozzarella and napoli sauce \$22 / \$55

Linguine Primavera asparagus, cherry tomato, broccolini, zucchini, bufala mozzarella, garlic, chilli \$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** \$22 / \$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 \$23

Prosciutto - S. Marzano tomato, fior di latte mozzarella, rocket, cherry tomatoes, San Danielle prosciutto, parmesan \$25

Marie Monti - S. Marzano tomato, fior di latte mozzarella, king prawns, chilli, mushrooms and olives \$25

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 \$21

Capriciosa - S. Marzano tomato, fior di latte mozzarella, smoked leg ham, olives, mushrooms and anchovies \$21

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 \$21

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 \$19

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 \$19

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, fresh broccoli, chilli \$20

COAL COOKED STEAKS

All steaks are served with your choice of sauce and side

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 \$32

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 \$25

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 \$22

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

Rocket, pear and parmesan salad \$8 / \$15
with honey walnuts

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, Cointreu, 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

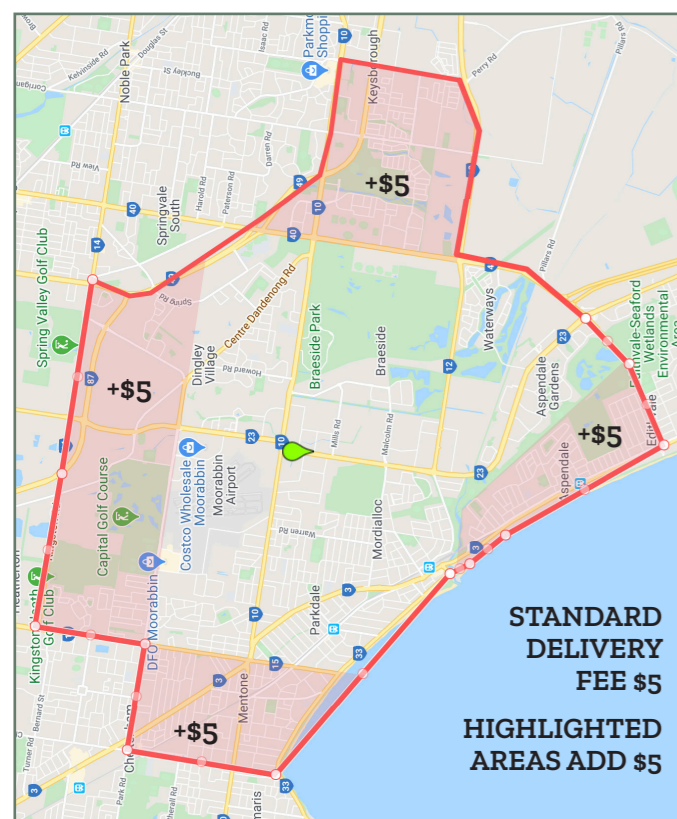
FRESH PASTA

- 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.

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 \$35

OPENING HOURS

Lunch:

Tuesday - Sunday 11:30 - 2.30 pm

Dinner:

Tuesday - Sunday 4:30 - 8:30 pm

www.meatflourwine.com.au

October 2020