

STARTERS

Arancini of the week	\$15
Garlic and Cheese Foccaccia	\$12
Rosemary and Sea Salt Foccaccia	\$10
Crispy Eggplant Chips served with a side of anchovy mousse	\$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
Fried Gnocchi with parmesan and truffle oil	\$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 eggplant 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
Bolognese - traditional Veal and Pork Ragù Choice of Gnocchi, Spaghetti or Penne	\$20	\$50
Gnocchi Napoli	\$20	\$50
Linguine Puttanesca with garlic, anchovies, olives and capers in Napoli sauce with Spanner Crab	\$27	NA
Confit Duck Risotto with porcini mushrooms and goats cheese	\$27	NA

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
Capriciossa - 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

PIZZA BIANCA

add ons charged accordingly +5 for gluten free pizza

Funghi - Truffle mushroom base, gorgonzola, medley of mushrooms, truffle oil	Large	\$22
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		\$22

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
Veal Parmigiana with smoked ham, bufala mozzarella and napoli, served with thick cut chips	\$28
Coal Cooked Pork Chop with chats and wild greens	\$35
Grilled Fish of the Day with roasted chats and garden salad	\$25

SALADS

Quinoa Salad with asparagus, beetroot, goats curd, rocket and walnuts	\$22
Crispy Duck Salad with witlof, spring onion, enoki mushrooms, coriander, peanuts and chili-lime dressing	\$24
Chicken and Avocado Salad with potato, green beans, crispy prosciutto, dill, lemon and yoghurt dressing	\$24
Grilled Calamari Salad with potato, black olives, shallots, roasted red peppers, cherry tomatoes and rocket	\$24

BURGERS

Wagyu Beef Burger with bacon, mustard pickles, double cheese	\$15
Southern Fried Chicken Burger with lettuce, tomato, provolone ranch	\$15
Slow-cooked Beef Short Rib Burger with cheese sauce, fried onion rings and tomato relish	\$15
150 gr Minute Steak Sandwich with rocket, tomato, asiago cheese and smoked tomato relish	\$15
Add chips +5	

SIDES

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

Cannoli of the Week	\$5
200gr Gelati Tubs <i>- please ask for our flavours this week</i>	\$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

BEER

- Peroni Red \$5 / \$20
- Ichnusa \$6 / \$30
- Stomping Grounds Passionfruit Smash \$6 / \$30
- Balter XPA \$8 / \$40
- Corona \$6 / \$30
- Boatrockers Alpha Queen Pale Ale \$6 / \$30
- Great Northern Lager \$6 / \$30
- Cascade Light \$5 / \$20

SPARKLING

- Cester Camilo Prosecco \$30
- Salatin Superiore DOCG Prosecco \$40
- Chandon Brut \$30

WHITE

- 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

ROSE

- Baillieu \$40
- Poggiotondo Organic \$30

RED

- 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

Pizza Pack \$49

2 Large Pizza

Garlic & Cheese Focaccia

+\$5 for each seafood dish

Pasta Pack \$49

2 Pastas

Garlic & Cheese Focaccia

+\$5 for each seafood dish

Main \$70

Any 2 Mains

Garlic & Cheese Focaccia

+\$5 Rump ea. | +\$10 Eye Fillet ea.

+\$15 Scotch Fillet ea.

Pizza, Pasta & a Rocket Salad \$49

+\$5 for each seafood dish



MEAT FLOUR WINE

248 Boundary Road, Braeside

PICKUP MENU

Call (03) 9580 2000

OPENING HOURS

7 Days

11:30 am - 3:00 pm

5:00 pm - Late

www.meatflourwine.com.au

February 2021