



Fire & Flour Banquet Autumn & Winter 26

Number of guests

We always try our best to cater to all size groups however dependant on the day, time, and pre-existing bookings our ability to do this varies. For a group size exceeding 60 people on a Friday or Saturday evening, exclusive hire of the venue applies. For large groups on bottomless brunch, we offer a seating time without exclusive hire regardless of numbers (and subject to availability at the time of booking).

Change of guest numbers

Should a guest need to increase their booking size on the day, we will try our best to accommodate. Where this is possible, the additional per head menu cost will apply. Final guest numbers are to be confirmed 24 hours prior to the booking (a phone call follow up to touch base is always a good idea). If we do not hear otherwise the original number will be assumed and the guest will therefore be responsible for the per head cost of all attending guests and of guests who are unable to attend.

Function booking times

Group booking times are strictly two-hour seatings, to enable an ease of service we will begin serving food 15 minutes into the selected booking window.

Final account

Final accounts are to be settled on the day/evening of the booking. This will consist of the final confirmed numbers and any additional guests accommodated. Any beverages are to be charged outside of the set menu cost. We can facilitate bill splitting at the request of our guests.

Sundays, Public Holidays & credit card surcharge

A 10% surcharge is applicable on a Sunday, and a 20% surcharge is applicable on a public holiday,

Cakeage

Celebration cakes are welcome in our restaurant. Our cakeage charge is \$3pp. This includes cutting and serving. At an additional cost of \$1pp – cake can be served with a scoop of vanilla ice cream.

Dietary Requirements

If any guests have any dietary requirements, please ask the table or booking to ensure our kitchen team to source alternatives where appropriate.

Beverage and Liquor Service

We are a fully licensed restaurant. Strictly no BYO. There is no over the bar service and guests cannot pay for drinks as they go. We can offer individual tabs on our POS system.

Bottomless Brunch

For our Bottomless Brunch package, we offer a two-hour package between 12pm - 2pm & 2.30pm – 4.30pm (Saturday & Sunday). All guests on the table who book for Bottomless Brunch MUST choose from the dedicated menu for this experience. Additionally, for the drinks included in Bottomless Brunch, guests are allowed to order only one drink at a time and cannot double up on drinks due to RSA regulations. Whilst this applies to the bottomless brunch package, we do not refuse doubling up on drinks for any other setting than that of those who show signs of intoxication.

2-hour bottomless package commences at the scheduled reservation time, regardless of whether all guests have arrived. Please be aware that charges apply to every person seated at the table, without exception.

Your health and well-being are of vital important to us, and we strive to provide you with an entirely stress-free experience when you dine with us. Please ensure management are made aware of any severe allergies, we will endeavour to do our very best to ensure every precaution is taken to accommodate your needs wherever possible. Intolerances are tolerated! – Just advise your server and they will be more than happy to help navigate you through our menu if required.



BANQUET MENU **Autumn – Winter \$89pp**

FUNCTION MENUS ARE SHARE STYLE AND CATER TO GROUP BOOKINGS OF 10 PEOPLE OR LARGER

A choice of three Antipasti plates, two pastas/risotto, two pizzas and two sides to share

GF - GLUTEN FREE / DF - DAIRY FREE
V - VEGETARIAN / VE - VEGAN / VEO - VEGAN OPTION / I – IMPORTED

Antipasti

House focaccia
Whipped butter, sea salt
V

Fire & flour Flat bread
V / VE / DF

Olives
Warm marinated mixed olives
V / VE / GF / DF

Tomatoes
Cherry tomatoes, pickled onions, oregano, extra virgin olive oil
V / VE / GF / DF

Burrata
Extra Virgin olive oil, cracked pepper
V / GF

Marinated Mushrooms
V / GF / DF / VE

Cucumber, stracciatella, dill, chilli oil
GF / V

Prosciutto age 18 months (100g)
GF / DF

Mild Sopressa (100g)
GF / DF

Mortadella (100g)
GF / DF

Porcini mushroom arancini
Tomato sugo, parmesan, truffle oil, aioli
V / GF

Add extra arancini
8

PASTA – RISOTTO

Spicy vodka rigatoni
Spicy sauce, confit onion, tomato, cream, stracciatella
GFO

Spaghetti carbonara
Guanciale, black pepper, egg yolk, pecorino
GFO

Casarecce Spicy pork & nduja ragu
San Marzano tomatoes
DFO

Mafaldine
Seasonal basil pesto, stracciatella, walnut pangrattato
V / GFO / DFO

RISOTTO
Fungi risotto
mixed mushrooms, thyme,
truffle oil, mascarpone
V / GF

ADD ONS Gluten Free pasta 6 - Burrata 8 - Truffle Oil – 4

Pizza

Margherita

San Marzano Tomato, Fior di Latte, Parmesan, basil

Diavola

Fior di Latte, San Marzano Tomato, Hot Salami, Black Olives, Basil, Parmesan

Prosciutto

Fior di Latte, San Marzano Tomato, Rocket, Prosciutto Di Parma 18 months, Grated Parmesan

Capricciosa

Fior di latte, San Marzano tomato, leg ham,
mushroom, olives, artichokes, basil, oregano

Fire & flour

Fior di latte, San Marzano tomato, sopressa, hot honey,
burrata, basil

Funghi

Fior di latte, mixed mushrooms, thyme,
truffle oil, mascarpone cheese

Vegena

Pumpkin puree, eggplant, capsicum, zucchini, artichoke, olives, basil, confit garlic no cheese

Formaggi

Fior De Latte, Gorgonzola Dolce, Taleggio, Pecorino

Prawn & chilli

Fior di latte, San Marzano tomato, prawns, chilli, cherry tomato, parsley - I

Rustica

Fior di latte, San Marzano tomato, smoked leg ham, sopressa, Italian sausage, truffle oil

Pesto Chicken

For di Latte, San Marzano tomato, roasted pesto chicken, basil, parmesan, pinenuts, semi dried tomatoes, roasted peppers

ADD ONS

Gluten Free Base 6 - Burrata 8 - Truffle Oil – 4

CONTORNI

Grilled Broccolini

Parmigiano Reggiano, pine nuts, raisins
and Lemon
V / VEO / GF / DFO

Hot agave Brussel sprouts & walnuts

V / GF / VE

Green Salad

Pinot Grigio Vinaigrette
V / GF / DF

Rocket and Parmesan Salad

V / VEO / GF

Fries

aioli

V / VEO / DF / GF

Patate

Wagyu tallow cracked potatoes sea salt
GF / DF / VO

BAMBINIS

Spaghetti Pomodoro

Ham & cheese pizza

Kids margarita

Chicken nuggets

20

Includes a drink & ice cream

DOLCI

Add on to your set menu 18 PP

Tiramisu

V

House made Gelato & sorbet

V / VEO / GF

Fire & Flour chocolate mousse

Vanilla bean ice cream, honeycomb

V / GF

Vanilla bean pannacotta

Masala cherries

V / GF

AFFOGATO

vanilla bean ice cream, espresso shot

\$14

add 30ml liqueur

\$8

Frangelico – Disaronno – Kahlua - Baileys – Cointreau