

**flour
eggs
water**
& tavola



**group
bookings 8+
tramsheds**

reservations

reservations can be made for the following times

lunch any time from 12pm-2.30pm

dinner 5.30pm, 6pm or 6.30pm returning the table after 2 hours or 8.30pm till late

menu options

For groups of 8 or more we only offer the choice of two shared style menus.

2 courses \$59 per person

3 entree
3 mains
2 salads
or
3 mains
2 salads
2 desserts

3 courses \$69 per person

3 entree
3 mains
2 salads
2 desserts

Entrees, mains and salads are served in a traditional shared Italian style and desserts are individually plated. Freshly baked focaccia bread and olives are included for the table on arrival. Our menu changes daily. A sample menu is attached to for your perusal. A current menu will be sent to you prior to your booking date for selection. Menu selections are required to be finalized 2 days prior to the booking date.

additional

olive all` Ascolana	+\$3 per person
oysters	+\$3.5 per person
Salumi	+\$6 per person
cheese	+\$10 per person

3 course sample menu

Entrees, mains and salads are served in a traditional shared Italian format and desserts are individually plated.



menu

bread and olives

burrata, nectarine, eschallot, basil
san daniele prosciutto, buffalo mozzarella
spanner crab, heirloom tomato, basil

pappardelle, beef, tomato, red wine, parmesan
taglietelle, prawns, zucchini, basil, bottarga
orecchiette, broccolini, peas, broad beans, ricotta salata

red cabbage, raisins, dolce latte, walnuts, balsamic
radicchio, witlof, fennel, orange, mint, lemon

meringue, marsala cream, berries
cremino - chocolate, hazelnut, salted caramel gelato, amaretti, italian meringue

terms and conditions

food and beverage All beverages are charged on a consumption basis. BYO is not permitted. For groups of 14 or more, please pre-select beverages from our current wine list. No beverage or food of any kind is permitted to be brought into the premises without prior consent from management. Please be advised that alcoholic beverages cannot be served after 11.45 pm.

finances A deposit may be required in order to secure your booking. A deposit will always be required for 'exclusive use' of our restaurant. Final payment is required upon completion of your dining experience. In the event you have paid a deposit, the deposit amount will be deducted from your final bill. A gratuity charge of 10% will also be added to the final bill. Please be advised that we do not accept split bills and there is a 1.5% surcharge on all credit cards.

confirmation

A signed copy of terms and conditions along with the deposit if requested is required to secure the booking. Confirmed minimum numbers of guests attending are required 48 hours prior to your booking. This is the minimum number of guests that you will be charged. Numbers may be increased depending on availability at the discretion of the venue.

cancellation policy Cancellations need to be received 48 hours (2 working days) prior to your scheduled reservation. In the event you fail to cancel your booking within this time period or don't show up to our restaurant, you hereby authorise us to charge your credit card at \$40 per head in accordance to the booking form below.

other events Flour Eggs Water reserves the right to book other events in restaurant with the exception of an exclusive use event. Additionally, Flour Eggs Water reserves the right to book another event on adjoining tables at any time.

indemnity The client shall conduct the function in an orderly manner, in full compliance with the rules of the restaurant and in accordance with all applicable laws. Speeches are permissible with prior notice to management.

The restaurant assumes no responsibility and/or liability for any loss or damage to any property belonging to the client or the client's guests. The restaurant reserves the rights in its absolute discretion to exclude or remove any undesirable person/s from the premises. The restaurant also reserves the rights to cancel the booking if the restaurant or any part of it is closed due to circumstances beyond control; the client becomes insolvent, bankrupt and/or enters into liquidation or receivership; the event might prejudice the reputation of the restaurant.