

# ME-GAL



## GROUP BOOKING FORM

First Name	Surname	
Telephone	Email	
Reservation date	Time	
Number of adults	Number of children	
Occasion		
Package price	<input type="checkbox"/> Shared Feast \$110pp	<input type="checkbox"/> Shared Feast + Matching Wines \$179pp
Cakeage	<input type="checkbox"/> Cake cut and served on individual plates \$3pp	
Dietary Requirements		
Pre-authorisation	<input type="checkbox"/> Credit card <i>(Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file.)</i>	
Name	Type of Card	<input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex
Card Number	Expiry	ccv
Signature	Date	

### Terms and Conditions

To secure your reservation, we kindly request your credit card details as a guarantee. Please note that no charges will be processed at the time of booking. If your reservation is cancelled with less than 7 days' notice or fail to attend without prior notification, a cancellation fee of \$25 per person will be charged to the credit card on file. For group bookings of 8 guests or more, a discretionary 10% service fee will be added to the final account. Additionally, a 15% surcharge applies on public holidays. While we strive to accommodate all seating requests, please understand that we cannot guarantee specific arrangements. Large groups may be seated across multiple tables. We request confirmation of final numbers and dietary requirements at least 3 days prior to your reservation date. Should your numbers increase within this time frame, we will do our best to accommodate your request. Cancellations of group bookings within 7 days and reduction in numbers are subject to our cancellation fee. Please be aware that the menu is subject to change based on the seasonality of our produce. We are happy to cater to a variety of dietary requirements, so please reach out to discuss your options. As we share this space with others, we kindly ask that no entertainment be brought in. You may place small centerpieces and a maximum of one balloon on the tables, but no additional seating or tables will be provided for decorations or storage. Please note that sparklers, glitter, confetti, or bubbles are not permitted at Me-Gal. Please note this is a cashless venue.

I hereby agree with the terms and condition stated above (please tick)

# SHARED FEAST

\$110pp

+\$69pp *Matching Wines*

A seasonal menu of our favourite dishes designed  
to be shared for four or more guests.

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House baked focaccia, native thyme, St David Dairy cultured butter *v, veo*

Heirloom tomatoes, stracciatella, Aleppo pepper, amaranth *v, gf*

Hibachi grilled MSC Abrolhos island octopus, capsicum, labneh, ice plant *gf, nf* 

2024 Lino Ramble 'Dot to Dot Arinto' 100ml

*Kurna Country, McLaren Vale, SA ve, s*

Vialone nano risotto, smoked pumpkin, mandarin, buffalo feta *v, gf, nf*

2022 Eden Road Chardonnary 100ml

*Ngarigo Country, Tumbarumbara, NSW ve, o, fw*

220g fullblood wagyu rostbiff, warrigal greens, chimichurri, cauliflower *gf, dfo*

2020 Giant Steps 'SCG' Syrah Carignan Grenache 100ml

*Wurundjeri Country, Yarra Valley, VIC ve, s, fw*

Butter lettuce, mustard dressing, ricotta salata, pine nuts *contains nuts, gf, veo, dfo, nfo*

*Snowball* – Meringue, coconut, fudge brownie, river mint *v, gf, nf*

White Possum hazelnut liqueur on ice with lime

*Wurundjeri/Woi-wurrung/Bunurong Boon Wurrung Country, Melbourne, VIC*



*All seafood used in our dishes is proudly Australian*




MSC-C-52290 | Seafood certified to MSC's environmental standard for fishing | [msc.org](https://www.msc.org)

*v* vegetarian | *ve* vegan | *gf* gluten free | *df* dairy free | Anything with an 'o' afterwards means option available, for example, gfo = gluten free option

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products.

# KIDS MENU

## Fish and chips \$24

House made fish fingers, chips,  
tomato sauce, crudités *gf, df* 

## Chicken and chips \$22

House crumbed chicken tenders, chips,  
tomato sauce, crudités *gf, df*

## Pasta \$20

Penne pasta, Napoli sauce, parmesan *v, gf, dfo*

## Mac and cheese \$20

Elbow pasta, Mornay sauce,  
bread crumbs, mozzarella *v, dfo*

## SWEET ONES

### Dulce de Leche \$14

Banana mousse, caramelised banana, ice cream *v, gf*

### Lamington \$12

Vanilla ice cream, coconut sponge, strawberry jam *v, gf*



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