

# ME-GAL



## GROUP BOOKING FORM

First Name	Surname
Telephone	Email
Reservation date	Time
Number of adults	Number of children

### Occasion

Package price  Shared Feast \$110pp  Shared Feast + Matching Wines \$179pp

Cakeage  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

<sup>+\$69pp</sup> Matching Wines

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

---

House baked focaccia, native thyme, St David Dairy  
cultured butter V, VGO, DFO

Heirloom tomatoes, stracciatella, raspberry,  
mountain pepper V, GF

Tuna crudo, watermelon, smoked soy, finger lime DF, GFO 

*2024 Lino Ramble Dot to Dot Arinto, 100ml  
Bacchus, SA*

Mafaldine pasta, MSC Abrolhos island octopus, tomato,  
black garlic, native basil DFO 

*2024 The Somm & The Winemaker 'Skinny' Field Blend on Skins,  
100ml, Orange, NSW* VG, FW

250g Stoneaxe fullblood wagyu rostbiff mbs9+,  
warrigal greens chimichurri, cauliflower GF, DFO

*2020 Giant Steps 'SCG' Syrah Carignan Grenache, 150ml  
Yarra Valley, VIC* VG, O, B, S, FW

Butter lettuce, mustard dressing, ricotta salata,  
pine nuts V, GF, NFO, DFO, VGO

Amphora chocolate crèmeux V, GF

*NV Chambers 'Rosewood' Grand Muscat, 75ml  
Yorta Yorta, Rutherglen, VIC* O, S, VG



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

V vegetarian | VG vegan | VGO vegetarian option available | VGO vegan option available

GF gluten free | DF dairy free | GFO gluten free option available | DFO dairy free option available

O organic | B biodynamic | FW made by female winemaker | S part of Sustainable Wine Growing Australia and/or Sustainable

\*Menu subject to change

# 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



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

V vegetarian | VG vegan | VG vegetarian option available | VGO vegan option available

GF gluten free | DF dairy free | GFO gluten free option available | DFO dairy free option available

O organic | B biodynamic | FW made by female winemaker | S part of Sustainable Wine Growing Australia and/or Sustainable