



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	☐ 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	☐ Visa ☐ Mastercard ☐ 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.

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 Lo Stesso Fiano 100ml

Taungurung, Heathcote, VIC s, fw

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

Wurundjero 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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