

Motorwagen

Events

The food

The menu is designed to utilise the best local produce. As a result of our close relationship with our growers our menu is ever changing to reflect the produce being supplied to Motorwagen. (see menus following information on spaces below.



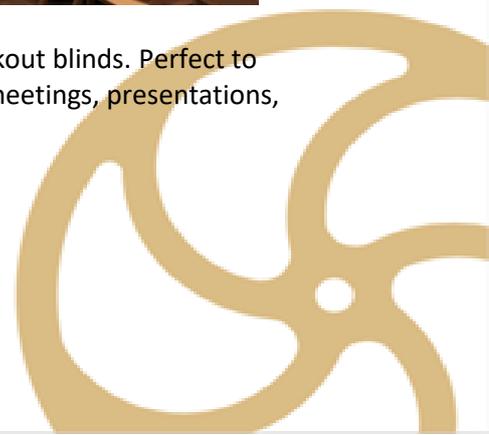
Spaces

We have a variety of spaces suitable for different groups. Below are some photos of the different dining areas. Call us on 3221 6264 to discuss what might be best suited for you.

Private Dining Room



Suitable for groups up to 32 with separate audio/visual and sheer & blackout blinds. Perfect to celebrate your next special occasion with family and friends, for Business meetings, presentations, the office Christmas party or even Melbourne Cup.



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Spaces Continued

Front Dining Room



This can be configured with up to 4 tables of 8.

Dining Lounge



Comfortably seats groups of up to 27 (3 x tables of 9).

Bar (Semi-private)



Scattered round tables for 17 people seated or up to 16 seated on long tables (2 x tables of 8)

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Packages

GROUP MENU

Groups for 13 guests or more are asked to dine from a set course menu

Course options

2 course \$60 per person | 3 course \$75 per person | 4 course \$90 per person | 5 course \$105 per person

Canapes

One of each canape served per guest

Slow cooked North African lamb souvlaki, fetta and mint
Chilled Gazpacho, olive crostini
Sticky pork, nam jim, peanut, lime, chilli
Jamon, goats fetta, summer figs, basil
Oyster – natural with sauce vierge

Entree

All entrees below will be served to the table for guests to share

Confit chicken croquette, romesco
Crispy spied fish wing, guac, blue cheese mayo
Sesame cheese, sumac marinated zucchini, roast beetroot, pomegranate, olive oil
Swordfish numus, beetroot horseradish, cucumber, creamy avocado

Mains

Select 3 dishes below to be available for your guests to choose from at the table

Sticky beef cheek, peanut chilli caramel, green beans, pumpkin and shallots
Glass mountain chicken breast, roast pumpkin, chermoula, lemon
Slow cooked Sovereign lamb shoulder, smokey eggplant yoghurt, cous cous and almonds
Moorish grilled snapper with chorizo, mussels, clams and summer asparagus
Gnocchi, Noosa earth mushrooms, peas, broad beans, grana

Sides

Add sides for an additional cost to the set course price .

Flat bread, labneh, heirloom tomato, mount zero wild olives \$4 per person
Seasonal Vegetables and Big fat chips with hot sauce and mayo \$6 per person

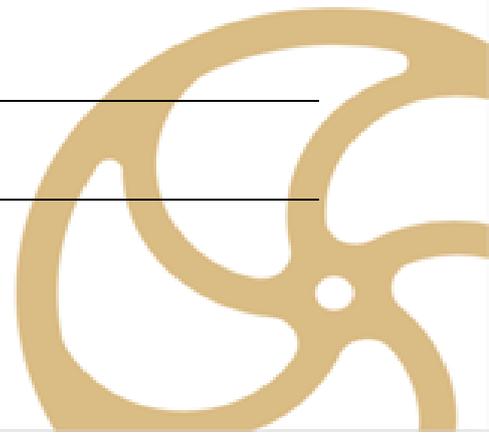
Dessert

Desserts below will be served alternate drop

Coconut cotton cake, burnt pineapple, mango gel, strawberry, basil
Buttermilk panacotta, elderflower poached peach, blue berry, pistachio, merengue

Cheese

2 cheeses, baby figs, apple chutney, Barossa bark



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Functions Drinks Packages

Option 1: \$40 per person (3 Hrs)

Mr Mick 'Gela' Blanc de Blanc NV *Clare Valley, SA*
Tin Cottage Sauvignon Blanc 2018 *Marlborough, NZ*
Heartland 'Spice Trader' Shiraz 2014 *Langhorne Creek, SA*
Semi-Pro 'East Brisbane' Lager *Woolloongabba, QLD*
Stone & Wood 'Pacific' Ale *Northern NSW*
Fortitude Brewing 'Pacer' Light Beer *Mount Tambourine, QLD*

Option 2: \$50 per person (3 Hrs)

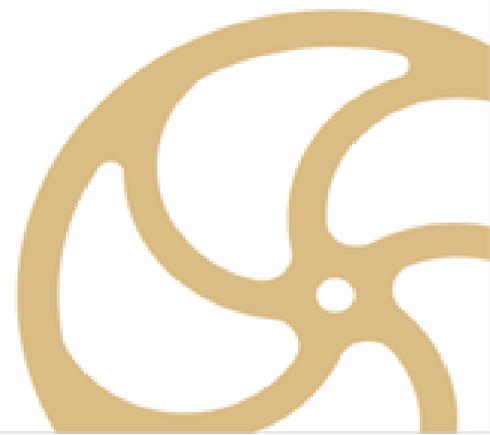
Ziro Prosecco NV DOC *Veneto, IT*
Allan Scott Sauvignon Blanc 2018 *Marlborough, NZ*
Flametree 'Embers' Chardonnay 2017 *Margaret River, WA*
Tim Adams 'Fergus' Tempranillo Blend *Clare Valley, SA*
The Pawn Wine Co. 'El Desperado' Shiraz 2017 *Langhorne Creek, SA*
Semi-Pro 'East Brisbane' Lager *Woolloongabba, QLD*
Stone & Wood 'Pacific' Ale *Northern NSW*
Fortitude Brewing 'Pacer' Light Beer *Mount Tambourine, QLD*

Option 3: \$60 per person (3 Hrs)

Chandon Pinot Noir Chardonnay Brut NV *Yarra Valley, VIC*
Bladen Estate Sauvignon Blanc 2018 *Marlborough, NZ*
Battle of Bosworth Chardonnay 2017 *McLaren Vale, SA*
Howard Park 'Flint Rock' Pinot Noir 2017 *Margaret River, WA*
First Drop 'Mother's Milk' Shiraz 2017 *Barossa Valley, SA*
Semi-Pro 'East Brisbane' Lager *Woolloongabba, QLD*
Stone & Wood 'Pacific' Ale *Northern NSW*
Black Hops Pale Ale *Burleigh Heads, QLD*
Fortitude Brewing 'Pacer' Light Beer *Mount Tambourine, QLD*

Soft Drinks and Mineral Water Included

Spirits and Cocktails Charged by Consumption



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Canapes and Cocktails

Canapes

Selection of 5 for \$39 per person.

Chicken liver pâté, crispy skin, tomato chutney

“KFC” Korean fried chicken slider, kimchi, mayo

Slow cooked salmon, roe, green goddess, pancake

Swordfish numus, compressed water melon, bettle leaf

Slow cooked North African lamb souvlaki, fetta and mint

Beef kibbeh, bulgar, mint and parsley, nigella bark

Chilled Gazpacho, olive crostini

Jamon, goats fetta, summer figs, basil

Sticky pork, nam jim, peanut, lime, chilli

Oysters natural with sauce vierge

Oysters warmed over charcoal with chorizo vinaigrette

Mango swirl and meringue cones

Cocktails

All Cocktails are hand made, for groups larger than 20 guests we recommend pre ordering

\$16 Old Cuban. Husk Spiced rum, lime, mint, sugar, bitters, sparkling wine

\$18 Salted Caramel Pina Colada. Spiced rum, coconut milk, pineapple, salted caramel

\$16 Clarita. Belkvedere vodka, peach liqueur, pineapple juice, lemon, passionfruit

\$16 Bertha Ringer. Belvedere vodka, Licor 43, strawberries, lychees, apple juice, lime

\$16 Ink Purple Negroni. Ink gin, Suze, Lillet Blanc Vermouth, orange slice

\$18 Black Manhattan. James E Pepper Rye, Amaro Averna, Angostura & orange bitters

\$18 Catherine. Cognac, Branca Ments, milk, salted caramel, Aztec chocolate bitters

\$18 Espresso Bamtimi. Husk ‘Bam Bam’ spiced rum, chocolate liqueur, espresso

POA Classic Martini. Dirty or Dry. Olive or Twist.



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Business Meetings

AV Availability

Projector and Screen

Mic

Whiteboard

HDMI connection provided for the Projector. Alternative connections will need to be brought by the guest.

Beverage Service from 7am to Midday

Tea center freshly brewed tea, Black Star coffee, Noah's juices and chilled filtered water \$10 per person

Catering

Confirmed orders are required 48h prior to dining. Past this time we may not be able to fill your requests

Breakfast | Served from 7am to 11:00am

Choice Breakfast Please select 2 options below for guests to choose from at the table \$49 per person

Served with fruit platters, coconut yoghurt and honey sesame seeds

Eggs Benzy, burnt butter hollandaise, bacon, rocket

Smashed avocado and feta, poached egg, corn fritter, pistachio dukka

Coconut pancake, summer mango, blue berries, burnt pineapple, lime and maple

Shroom brothers mushrooms, sourdough, parmesan crumb, 63 degrees egg

Feasting Breakfast Select 2 options to be served to the table for guests to share \$29 per person

Fruit platter, coconut yoghurt, honey sesame seeds

Summer fruit acai bowl, muesli, rolled buckwheat, goji berries, dates, hemp seeds

House baked pastries, cookies and sweet breads

Stuffed baby brioche, bagels and seeded rye baguette

Lunch | Served from 12:00pm to 2.30pm

Choice Lunch Please select 2 options below for guests to choose from at the table \$49 per person

Served with our signature salads to share in the middle of the table

Glass mountain chicken breast, roast pumpkin, chermoula, lemon

Slow cooked Sovereign lamb shoulder, smokey eggplant yoghurt, cous cous and almonds

Moorish grilled snapper with chorizo, mussels, clams and summer asparagus

Gnocchi, Noosa earth mushrooms, peas, broad beans, grana

Feasting Lunch Choose 2 options below to be served to the table for guests to share \$29 per person

Stuffed baby brioche, bagels and seeded rye baguette

Cured meats and cheese with baby figs, apple chutney, Barossa bark and our own sourdough

Protein bowl, slow cooked salmon, cous cous, greens

Afternoon Tea

\$40 per person

Selection of Finger sandwiches, cookies and tea cakes, served with tea, coffee & juice

