

**PRIVATE DINING & EVENTS**



1889 Enoteca is located in the heritage listed Moreton Rubber Works building (circa 1889) in the antique quarter of Woolloongabba, on the fringe of Brisbane's CBD.

Translated, Enoteca means wine library. Roman Enoteche traditionally incorporate a restaurant, wine bar and wine store.

*This is exactly what we are.*

At 1889 Enoteca we take pride in serving real Roman food using the freshest and best product available. Our hand-pick collection of organic, biodynamic and naturally made Italian wines showcase some of the world's greatest artisan producers and makes us one of Australia's favorite destination wine spots.

*Please note: All Menus are subject to change due to seasonal availability.*

Please direct all event enquiries to  
Lorenzo Moscatelli, Restaurant Manager  
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10-12 Logan Road, Woolloongabba 4102 | 07 3392 4315

~ THE CELLAR ~

Our unique basement level cellar is the perfect setting for an unforgettable event.

Vintage bottles (circa 1950s) line the 130 years old brickwork walls while a long timber table, antiquated prints from Rome, beautiful chandeliers and wrought iron gates help to set the stage. Fully equipped with a ceiling mounted projector, drop down screen and audio equipment, the Cellar is your space and can be tailored to meet your specific needs.

Whether you are planning a corporate event, an intimate wedding reception, a 50th birthday celebration, our expert functions team work with you to ensure a special experience that you and your guest will remember long after the last bottle of wine is finished.



A minimum spend applies for the use of the Cellar.

*Tuesday to Thursday*

Dinner \$1500

*Friday to Saturday*

Lunch \$1500 / Dinner \$2500

*Sunday*

Lunch & Dinner \$1500

~ LA FAMIGLIA A TAVOLA ~

up to 40 guests

The La Famiglia a Tavola menu is a fantastically authentic way to experience 1889 Enoteca. For this traditional 4-course Italian menu, dishes are plated to share and placed in the middle of the table creating a warm, convivial, feasting atmosphere.

*Available for Lunch & Dinner.*  
\$89pp



**ANTIPASTI**

Selection of grilled vegetables and cured meats with bread & olive oil

**ENTRÉE** (select 2)

*Bucatini all'amatriciana* - bucatini, tomato sugo, guanciale, chili oil

*Potato gnocchi* - pork & fennel sausage, black truffle tapenade

*Risotto* - portobello mushrooms, truffle pecorino

**MAIN** (select 2)

*Market fish* - salsa verde

*Roast pork* - artichoke, capers

*Grass-fed beef sirloin* - aged balsamic, olive oil

\*Side dishes will be served with the main course

**DESSERT** (select 2)

*Tiramisu* - espresso soaked savoiardi, mascarpone, chocolate

*Pannacotta* - passion fruit, lime, shortbread & blackberries

*Cheeses of the day*

All menus are subject to change due to seasonal availability.

~ ALTERNATE DROP ~

up to 24 guests

*Available for Lunch & Dinner*

2 Course menu \$70pp | 3 Course menu \$85pp



**ENTRÉE**

alternate drop select 2

*Affettati misti* - selection of cured meats

*Portobello* - portobello mushrooms, onion and marjoram marmalade, ricotta salata

*Vitello tonnato* - thinly sliced rare veal, tuna mayonnaise, olives, zucchini

DAILY HOUSE BAKED BREAD \$3.50pp

**PASTA & RISOTTO**

available as entrée or main

*Pappardelle al ragu* - braised pork & beef, tomato sugo, parmigiano reggiano DOP

*Bucatini all'amatriciana* - bucatini, tomato sugo, guanciale, chili oil

*Gnocchi di patate* - pork & fennel sausage, black truffle tapenade

*Risotto* - portobello mushrooms, truffle pecorino

**MAIN**

alternate drop select 2

*Market fish* - potatoes, green beans, egg, olives and salsa verde

*Saltimbocca alla Romana* - Veal, prosciutto, sage & vignarola

*100% Grass-Fed Sirloin* - chicory, cannellini, beans, chilli & garlic

SIDE DISHES \$5.00pp

**DESSERT**

alternate drop select 2

*Tiramisu* - espresso soaked savoiardi, mascarpone, chocolate

*Pannacotta* - passion fruit, lime, shortbread & blackberries

*Semifreddo* - QLD Strawberries, cream and amaretti

Cheeses of the day

All menus are subject to change due to seasonal availability.

~ BEVERAGE PACKAGES ~

**PACKAGE 1**

4 hours | \$60pp

Additional hours available at \$15pp

**SPARKLING**

N/V Collevento Prosecco

**WHITE**

select up to 2

2019 Casale della Ioria Passerina

2019 Collevento Pinot Grigio

2019 Agriverde Trebbiano d'Abruzzo

**RED**

select up to 2

2018 Cirelli Rosso d'Abruzzo

2018 Giacomo Boggero Barbera d'Asti

2019 Agriverde Montepulciano

**DESSERT**

2012 Poderi del Paradiso 'Vin Santo'

**BEER**

select up to 2

Peroni Leggera –mid strength, low carb

Peroni Nastro Azzurro

Peroni 'Red' Traditional



**PACKAGE 2**

4 hours | \$80pp

Additional hours available at \$20pp

**SPARKLING**

N/V Collevento Prosecco

**WHITE**

select up to 2

2019 Cirelli Bianco Trebbiano

2019 Antonutti Pinot Grigio

2019 Cirelli Pecorino

**RED**

select up to 2

2019 Poderi del Paradiso Chianti Colli Senesi, Toscana

2018 Fontanabianca Barbera d'Alba

2019 Bibi Graetz 'Casamatta' Sangiovese

**DESSERT**

2016 Marco Sara 'Verduzzo'

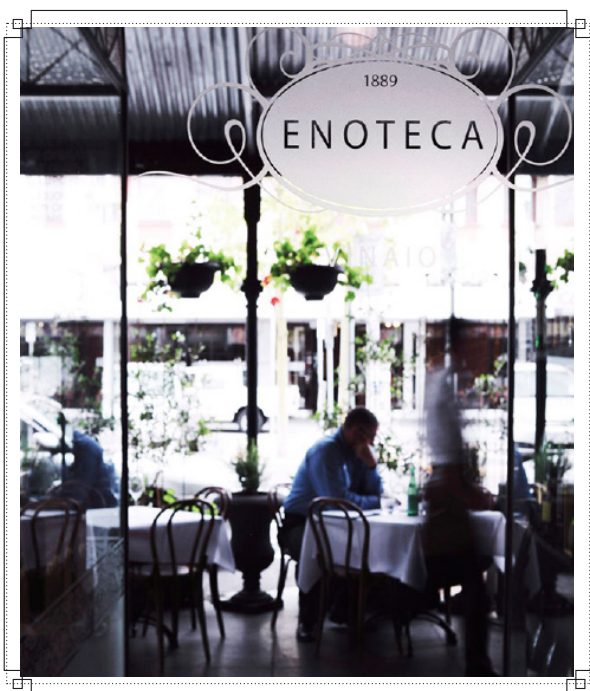
**BEER**

select up to 2

Peroni Leggera –mid strength, low carb

Peroni Nastro Azzurro

Peroni 'Red' Traditional



\*Due to limited availability, beverage selections are required 5 business days prior to your event

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~ PRIVATE DINING BEVERAGE LIST ~

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**SPARKLING**

N/V Collevento Prosecco, Italy	\$59
2018 Spagnol Vadobbiadene/Conelgiano, Veneto	\$79
N/V Veuve Fourny & Fils Champagne, France	\$145
N/V Ruinart Blanc de Blanc, France	\$195

**WHITE**

2019 Agriverde Trebbiano d'Abruzzo, Abruzzo	\$49
2019 Collevento '921' Pinot Grigio, Friuli	\$49
2018 Casamatta Bianco-Vermentino, Toscana	\$59
2019 Ciu Ciu Falerio Trebbiano, Passerina & Pecorino, Marche	\$59
2019 Cirelli Bianco, Abruzzo	\$55
2019 Subida di Monte Pinot Grigio, Friuli	\$79
2018 Ca'Rugate 'Monte Alto' Soave Classico, Veneto	\$110

**ROSATO**

2019 Poderi del Paradiso Rosato, Toscana	\$65
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**RED**

2020 Ciu Ciu 'Piceno' Montepulciano & Sangiovese, Marche	\$59
2019 Cirelli Rosso, Abruzzo	\$55
2019 Cottanera Barbazzale Rosso, Sicilia	\$65
2019 Casamatta Sangiovese, Toscana	\$70
2018 Poderi del Paradiso Chianti Colli Senesi, Toscana	\$59
2019 Cirelli Montepulciano d'Abruzzo, Abruzzo	\$69
2018 Fontanabianca Langhe Nebbiolo, Piemonte	\$85
2019 Foradori Teroldego, Trentino Alto Adige	\$105
2010 La Stoppa 'Barbera della Stoppa', Emilia-Romagna	\$110
2017 Fontanabianca Barbaresco, Piemonte	\$140

**DESSERT**

2019 Fabio Perrone Moscato d'Asti, Piemonte 375ml	\$59
2019 Fabio Perrone Bracchetto, Piemonte	\$85
2013 Poderi del Pradiso Vin Santo, Toscana 375ml	\$69

**BEER**

Peroni Leggera -mid strength, low carb	\$9
Peroni Nastro Azzurro	\$9
Peroni 'Red' Traditional	\$9
Birra Moretti	\$10
Menabrea	\$11

**LIQUORI & GRAPPA (bottle)**

Limoncello 'Il Gusto della Costa' 1lt	\$100
Marolo Grappa di Moscato 750ml	\$140