

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.

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
Alessio Russo, Event Coordinator
functions@1889enoteca.com.au

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 120 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 an intimate wedding reception, a 50th birthday celebration or a corporate networking event 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.



Menu options available in the Cellar

Alternate drop menu - 2 entrée, 2 main, 2 dessert

Alternately placed amongst your guests - ideal for a wine focused experience (8-24 guests)

La Famiglia a Tavola - the family table (10-40 guests)

Our in house Sommelier can help you choose the perfect wines for your event

You will then be able to pair your food menu with a Beverage Package
or choose drinks to be paid on consumption during the event.



A minimum spend applies for the use of the Cellar.

Tuesday to Thursday

Dinner \$1500

Friday and Saturday

Lunch \$1500 / Dinner \$2500

Sunday

Lunch \$1500 / Dinner \$1500

The Family Table - 10-40 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.

\$99pp



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 - zucchini flowers, goat cheese

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 dishes to be served alternately

Tiramisu - Espresso soaked savoiardi, mascarpone, chocolate

Pannacotta - Vanilla pannacotta with raspberries & almond biscotti

Cheeses of the day

All menus are subject to change due to seasonal availability.



ALTERNATE DROP

12-24 Guest

Available for Lunch & Dinner

2 Course menu \$75pp Main & Dessert

2 Course menu \$85pp Entree & Main

3 Course menu \$95pp



ENTRÉE

alternate drop select 2

Affettati misti - selection of cured meats

Farinata - chickpea pancake with rocket, Taleggio & 24 months Pecorino Romano DOP

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

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 - Zucchini flowers, goat cheese

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 - broadleaf rocket, Parmigiano Reggiano DOP & 12 year aged balsamic vinegar

SIDE DISHES \$7.00pp

DESSERT

alternate drop select 2

Tiramisu - Espresso soaked savoiardi, mascarpone, chocolate

Pannacotta - Vanilla panacotta with raspberries & almond biscotti

Semifreddo - Strawberry semifreddo, shortbread, fresh strawberries & cream

All menus are subject to change due to seasonal availability.



BEVERAGE PACKAGES



PACKAGE 1

4 hours | \$80pp

Additional hours available at \$20pp

SPARKLING

N/V Antonutti Prosecco Friuli

WHITE

select up to 2

2022 Ciu Ciu Falerio Trebbiano, Passerina & Pecorino, Marche

2022 921 Collevento Pinot Grigio, Friuli

2022 Agriverde Trebbiano d'Abruzzo, Abruzzo

RED

select up to 2

2020 Villa Barcaroli, Montepulciano d'Abruzzo, Abruzzo

2022 Ciu Ciu Piceno, Montepulciano & Sangiovese, Marche

2022 Cirelli Rosso Montepulciano d'Abruzzo, Abruzzo

DESSERT

2018 Poderi del Paradiso 'Vin Santo' Toscana

BEER

select up to 2

Peroni Leggera – mid strength, low carb

Peroni Nastro Azzurro

Peroni 'Red' Traditional



PACKAGE 2

4 hours | \$100pp

Additional hours available at \$25pp

SPARKLING

N/V Antonutti Prosecco

WHITE

select up to 2

2021 Villa Barcaroli Trebbiano d'Abruzzo, Abruzzo

2022 Poderi del Paradiso Vernaccia di San Gimignano, Toscana

2022 Antonutti Pinot Grigio, Friuli

RED

select up to 2

2022 Poderi del Paradiso, Chiant Colli Senesi, Toscana

2020 Fontanabianca Barbera d'Alba Superiore, Piemonte

2021 Cottanera 'Barbazzale Rosso' Nerello Mascarese, Sicilia

DESSERT

2018 Poderi del Paradiso 'Vin Santo' Toscana

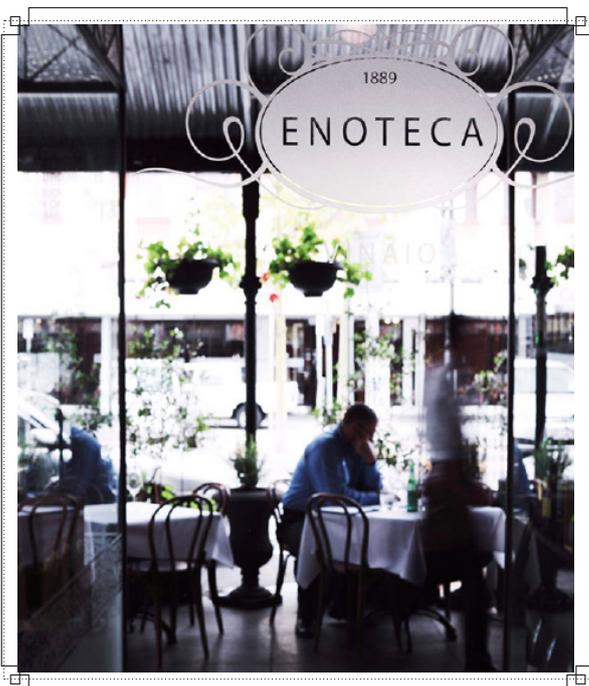
BEER

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

❧ PRIVATE DINING BEVERAGE LIST ❧

SPARKLING

N/V Antonutti Prosecco, Friuli	\$59
N/V Spagnol Prosecco Superiore di Valdobbiadene, Veneto	\$79
N/V Costadila '330 slm', Veneto	\$130
N/V Barrat-Masson 'Fleur de Craie' Champagne, France	\$179
N/V Ruinart Blanc de Blanc, France	\$295

WHITE

2022 Agriverde Trebbiano d'Abruzzo, Abruzzo	\$59
2022 Ciu Ciu 'Falerio' Trebbiano, Passerina & Pecorino, Marche	\$60
2022 Ciu Ciu 'Arbinus' Verdicchio di Catelli dei Jesi, Marche	\$65
2022 Poderi del Paradiso Vernaccia di San Gimignano, Toscana	\$69
2022 Cantine di Marzo Greco di Tufo, Campania	\$79
2022 Ca' Rugate 'San Michele' Soave Classico, Veneto	\$79
2021 Marco Carpineti 'Capolemole' Bellone, Lazio	\$90
2019 I Cacciagalli 'Aorivola' Falanghina, Campania	\$99
2019 Cantine di Marzo 'Vigna Serrone' Greco di Tufo, Campania	\$150
2020 Le Formiche Ansonica, Toscana	\$185

ROSATO

2022 Poderi del Paradiso Rosato Colorino, Toscana	\$69
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RED

2022 Ciu Ciu 'Piceno' Montepulciano & Sangiovese, Marche	\$60
2020 Villa Barcaroli Montepulciano d'Abruzzo, Abruzzo	\$65
2022 Poderi del Paradiso Chianti Colli Senesi, Toscana	\$69
2020 Fontanabianca Barbera d'Alba Superiore, Piemonte	\$79
2021 Ca' Rugate 'Rio Albo' Valpolicella, Veneto	\$85
2021 Cottanera 'Barbazzale Rosso' Nerello Mascarese, Sicilia	\$86
2021 I Fabbri 'Lamole' Chianti Classico, Toscana	\$119
2018 La Visciola 'Ju Lattaro' Cesanese di Piglio, Lazio	\$125
2021 Ampeleia Alicante Nero, Toscana	\$130
2018 Eduardo Torres Acosta 'Versante Nord' Nerello Mascalese, Sicilia	\$145

DESSERT

2018 Poderi del Paradiso Vin Santo, Toscana 375ml	\$75
2019 Marco Sara Verduzzo, Friuli 500ml	\$130

BEER

Peroni Leggera - mid strength, low carb	\$10.00
Peroni Nastro Azzurro	\$10.00
Peroni 'Red' Traditional	\$10.00
Birra Moretti	\$11.00

LIQUORI & GRAPPA (bottle)

Limoncello 'Il Gusto della Costa'	\$150
Marolo Grappa di Moscato	\$160

