common · SPACES ·

acre

BUFFET

Light Buffet
$22 per person
Selection of seasonal sandwiches on sourdough
Seasonal filled frittata
acre salads

Standard Buffet
$28 per person
Selection of seasonal sandwiches on sourdough
Selection of savoury seasonal pastries
Seasonal filled frittata
acre salads
Seasonal fruit Frangipane

Premium Buffet
$40 per person
Selection of seasonal sandwiches on sourdough
Selection of savoury seasonal pastries
Seasonal fried arancini
Selection of local cured meats and cheese
Seasonal fruit Frangipane

Sample menu items

PASTRIES
Seasonal fruit frangipane
Bacon and egg tartlet
Ham and cheese croissant
Victoria sponge cake
Seasonal fruit and chocolate muffin
Raw & muesli bars
Homemade banana bread

SANDWICHES
herby garden sausages with mustard mayonnaise and pepperonata
ham, egg and peppers breakfast sandwich
Sourdough with pumpkin humus, spinach, balsamic onions, grilled farm vegetables and dukkah (V & DF)
Kale and cashew pesto with grilled chicken and mixed shaved cabbage.
Double smoked ham and cheese seeded roll with picalili mayo

FRITTATAS
Sausage, sweet potato
Pesto, potato and capsicum

SALADS
Acre salad with tahini dressing (V & DF & GF)
Coconut poached chicken with smashed chilli roast pumpkin, coriander and bitter leaves
Hot smoked salmon salad with potatoes, beans and homemade pickles, yoghurt dressing and horseradish

All products are daily in nature, and change continually. Items noted on this menu may be different to the items at your event.

Service Levels

acre staff will assist with the set-up of your event. Crockery, cutlery and glassware will be provided. Tablecloths can be provided at an additional cost. If you would like decorations this is the responsibility of the hirer, however, acre can assist with contacts.

Please note: all food will be placed on a buffet table for guests to serve themselves.

It run times differ from finalised run sheet, please inform Floor Management as soon as possible, and acre will try to accommodate this request.