

PLATTERS & CANAPES

Food items are priced per serving per head.

If you would like your selection served canapé-style by acre staff, a 10% surcharge applies on top of the overall bill. If you want your selection to be buffet-style for guests to serve themselves, no surcharge applies.

COLD

- Macadamia hummus crostini, dukkah \$3
- Whipped smoked eel on rye bread \$4
- Seasonal chilled gazpacho shot \$5
- Seasonal vegetable & mozzarella skewer \$5
- Crab slider \$7
- Pickled sardines on toast \$6
- Cheese platter, figs, lavosh for 20 servings \$69
- Local salami platter, pickles, lavosh for 20 servings \$65

HOT

- Seasonal vegetable arancini \$5
- Cauliflower fritti \$3
- Slow cooked lamb on tortilla, salsa verde \$6
- Pulled pork slider \$7
- Chicken slider \$7
- Fried market fish, tartar sauce \$6
- Crispy mozzarella bites \$5
- Chargrilled corn, lime, toasted coconut \$4
- Polenta chips \$3
- Grilled chorizo with potato aioli crostini \$5
- * Available Friday to Sunday :**
- Vegetarian wood fire flatbread \$7
- Chorizo, capsicum, tomato wood fire flatbread \$7

SWEET

- Brownie \$3
- Vanilla iced pops \$5
- Frozen banana pops, chocolate topping \$4

All products are seasonal 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.

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