

## LUNCH SET MENU

**2-courses** (starters & mains) - \$40pp plus 10% gratuity on final bill

**3-courses** (starters, mains & desserts)- \$50pp plus 10% gratuity on final bill

**+ Cheese** - an additional \$10pp

*Housebaked bread & cultured butter*

### STARTERS TO SHARE

Almond and white bean hummus, dukkah, crisp bread

Cauliflower fritti, toasted almond, spiced fruit chutney

Whipped smoked eel, apple, radish, bottarga

### MAINS TO SHARE

Confit garden tomato risotto, Persian feta, burnt pine nut butter

Roasted free range chicken, warm Borlotti bean and confit tomato ragu

*Fat chips, garden herb mayo*

*Garden green leaf salad, parmesan*

### DESSERTS TO SHARE

Mango, coconut & lime pavlova

Raspberry Crème brûlée

### + Cheese

Australian cheese plate, fig chutney, fruit bread, lavosh

**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.

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