

BANQUET

2 courses (starters and mains) for \$65pp

3 courses (starters, mains and dessert) for \$75pp

+10% gratuity will be added to the final bill

House sourdough and focaccia, Rylstone olive oil

STARTERS TO SHARE

Heritage beetroot tartare, smoked almond, pickled muntries

Sweet potato pakoras, spiced fruit marmalade, sesame, labneh

Local stracciatella, French-style prosciutto, balsamic grapes

MAINS TO SHARE

Slow cooked free-range lamb shoulder to share, herby grain salad, pomegranate, almonds, smoked labneh (GF)

Ora King Salmon fillet, heirloom tomato salad, zucchini salad, garden tapenade

Woodfired cauliflower, spiced puree, tawny compressed raisins, hazelnut

Fat chips, garden herb mayo

Garden salad, leaves from the garden

DESSERTS TO SHARE

Crème brûlée flavoured with bay leaf, biscotti

Sticky toffee pudding, black treacle caramel, malt ice cream

Optional addition: Cheese course - extra \$10 per person

Australian cheese plate, fig chutney, fruit bread, lavosh

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