

30- 40pax \$2,995

41-60pax \$3,750

61-80pax \$4,800

81-100pax \$5,500

The total bill, including beverages, incurs a 10% gratuity

Farmers table

The table will change seasonally, but expect to see:

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Sliced smoked hams, local salami & house pickles *(GF, nut free, dairy free)*

Sliced Oak Smoked salmon fillets *(GF, nut free, dairy free)*

A selection of 3 seasonal salads *(vegetarian, GF, vegan/nut free on request)*

Hummus & smoked fish plates, homemade lavosh *(GF on request)*

Olives, capers and pickles *(vegan, GF, nut free)*

Sweet potato pakoras *(GF, vegan on request)*

Polenta chips *(vegetarian, GF)*

Seasonal local fruit platters *(vegan, GF, nut free)*

Cheese wheel boards with seasonal condiments, fruit bread *(vegetarian, GF on request)*

Queensland Tiger prawns, crispy Clarence river school prawns *(GF, nut free)*

Sourdough breads & artisan rolls *(GF/nut free on request)*

Sauces & condiments *(vegetarian, GF, vegan on request)*

A selection of individual bite size homemade seasonal cakes *(GF on request)*, brownies *(vegan, GF)* & pavlovas *(GF)*

All items are Gluten Free, or can be made GF on request.

Vegetarians and vegans can be accommodated for.

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.

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