

c o m m o n
• S P A C E S •



Set menu

10- 50 pax

Two or Three Courses

Bread and butter

Starter

Macadamia hummus, dukkah, crisp bread

Cauliflower fritti, spiced fruit marmalade

Duck liver parfait, mead jelly, sourdough crisp

Mains

Roasted chicken casserole, fennel pork sausage

Slow roasted porchetta, seasonal roast vegetables, garden remoulade

Whole market fish, chilli and mint

Fat chips

Acre salad- macadamia hummus, grains, eggplant, chilli, avocado, herbs, nuts

Dessert

Buttermilk panna cotta, local finger lime and lemon verbena

Chocolate trifle, last seasons figs, pistachio ice cream

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.