

Canapes and shared mains

Two courses: \$45 + 10% gratuity on final bill
Three courses: \$55 + 10% gratuity on final bill

Canapés

Selection of:

Almond and white bean hummus, dukkah and crisp bread

Cauliflower fritti

Smoked potted fish

Or

Sharing entrees

Bread and cultured butter

Choose 2:

Almond and white bean hummus, dukkah and crisp bread

Cured Ora King Salmon tartare, chive cream, pickled sea herbs, apple jelly

Smoked Potted fish

Mains

Choose 2:

Asparagus risotto, Goat curd, olive oil

Pan roasted Barramundi, confit tomato sauce, stuffed zucchini flower

Free range confit duck leg, warm borlotti bean, confit tomato ragu

Desserts

Either shared or as canapé

Cheesecake

Brownie

Seasonal popsicles

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.