

Banquet 1

2 courses (appetizers/starters and mains) + festive spritz on arrival for \$69pp

3 courses (appetizers/ starters, mains and dessert) + festive spritz on arrival for \$79pp

+ 10% gratuity will be added to the final bill

Festive Spritz on arrival

Appetizers

House sourdough with butter

Whipped house ricotta, spring vegetables

Starters to share

Cherry cured Kingfish, buttermilk, coriander salt

Local Buffalo burrata, heirloom tomato, basil, black olive, olive

Mains to share

Slow-cooked free-range lamb shoulder, string-bean salad and new potato salad, roasting juices

Fillet of King trout, summer salad, pea salsa, charred lemon

Caramelised pumpkin, crispy borlotti bean salad, whipped cashew cream, lavender vinaigrette

Desserts to share

Limoncello savarin, summer berries, vanilla mascarpone cream

Baked Italian-style cheesecake, boozy cherries, toasted almonds

Add cheese course - \$10 per person

Add matching drinks package - \$45 per person

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.