

Banquet 1

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

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

+ 10% gratuity will be added to the final bill

Starters to share

House sourdough with whipped butter

Local burrata, marinated white peach, aged balsamic

Crispy prawn & Moreton bay bug fritti, nori mayo, prawn oil

Heirloom tomato carpaccio, whipped goat's cheese, pepper-berry

Mains to share

Slow roast free-range Porchetta, shaved summer broccoli salad, toasted almond, pancetta

Fillet of baked King trout, zucchini & tomato salad, kale pesto, black olive dressing

Caramelised pumpkin, crispy butter beans, cashew labneh, lavender vinaigrette

Desserts to share

Macadamia Paris-Brest, praline crème

Summer pavlova, goat's curd mascarpone, macerated strawberries, raw almond, lemon balm

ADDITIONAL MENU OPTIONS:

Swap any of the above mains for \$10pp to:

Kobe wagyu rump steak with summer herb chimichurri

Add cheese course for \$10pp

Australian cheese plate to share, fig chutney, fruit bread, lavosh

Add matching drinks package for \$45pp

Receive tastings portions of perfectly matched wines for each course

All products are seasonal 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.