

Banquet 2

2 courses (starters and mains) for \$49pp

3 courses (starters, mains and dessert) for \$59pp

+ 10% gratuity will be added to the final bill

Starters to share

House Sourdough bread and whipped butter

White bean & almond hummus, crisp bread

Free-range pork rilette, sourdough toast, mustard, pickles

Mains to share

Nduja-glazed free-range chicken

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

Watermelon & mint salad, feta, honey and lemon

Desserts to share

Vanilla custard slice, passionfruit sauce

Seasonal fruit tart, mascarpone crème, thyme

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.