c o m m o n • **S P A C E S** •

acre

PLATTERS & CANAPES

OPTION 1: Select 4 canapes & 1 substantial item \$35 per person OPTION 2: Select 5 canapes & 2 substantial item \$45 per person OPTION 3: Select 7 canapes & 3 substantial item \$65 per person

Please note that a 10% surcharge applies on top of the overall bill.

SAVOURY CANAPES:

Almond & white bean hummus, crisp bread (vegan, GF on request) Smoked fish on rye bread (GF & nut free on request) Beetroot tartare (vegan, nut free, GF) Corn tortilla, corn & coconut salsa (vegan on request, GF on request) Salmon tartare, crisp bread (dairy free, GF on request) Seasonal vegetable arancini (vegan, nut free, GF on request) Polenta chips (GF, nut free) Sweet potato pakoras, spiced fruit marmalade (GF, vegan on request) Grilled chorizo with potato aioli crostini (nut free, diary free, GF on request) Slow cooked lamb on tortilla, salsa verde (GF on request)

SWEET CANAPES:

Brownie (GF) Paris-Brest Lemon tarte Chocolate tarte Strawberries dipped in chocolate (vegan on request) Sorbet cup (vegan)

SUBSTANTIAL:

Crab slider (can be done on GF bread) Pulled pork slider (can be done on GF bread) Chicken slider (can be done on GF bread) Salt & pepper squid (GF, dairy free) Fried market fish, tartar sauce (dairy free, nut free, GF on request)

ADDITIONAL PLATTERS TO ADD:

Root vegetable crudité platter - 20 servings / \$40 (vegan, nut free, GF) Vegan Cheese Platter – 20 servings / \$99 (vegan, GF on request) Cheese platter, figs, lavosh - 20 servings / \$99 (GF on request) Local salami platter, pickles, lavosh - 20 servings / \$99 (GF on request)

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. Please note: all food will be placed on a buffet table for guests to serve themselves.

If run times differ from finalised run sheet, please inform Floor Management as soon as possible, and acre will try to accommodate this request.