

LUNCH SET MENU

A selection of...

Bread and butter

Macadamia hummus, dukkah, crisp bread

Cauliflower fritti, citrus marmalade

Smoked potted fish, garden crudites

Wood smoked salmon salad, winter leaves, chat potato, horseradish

Chicken casserole, fennel pork sausage

acre salad- grains, eggplant, kale, nuts, macadamia hummus

Potato fries, herb mayo

All products are daily in nature, and change continually. Items noted on this menu may be different to the items at your event.

Please note the below serving times for platters, to assist the kitchen with their delivery of food.

Lunch

Platters to be served at 12.30pm

Dinner

Platters to be served at 6.30pm

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.