

PLATTERS

Day events: choice of 2 cold/sweet platters and 2 hot platters

Evening events: choice of 2 cold/sweet platters and 3 hot platters

COLD

Selection of local salami, cheese and pickles (G)

Mini acre and roasted cauliflower salad pots (G) (V)

Almond and white bean hummus, dukkah, crisp bread (G)

Tomato & mozzarella skewers

HOT

Spring vegetable arancini

Cauliflower fritti

Scotch eggs

Smoked potted fish crostini (G)

Crispy school prawns (G)

Lamb flat breads, salsa and slaw (meat may vary)

Fried sustainable fish, tartare sauce (G)

Ricotta stuffed zucchini flowers (G)

Fried parmesan bites

Steamed broccoli, anchovy & tomato dressing (G)

Chargrilled corn, lime, chili mint butter (G)

Polenta chips, chili yogurt (V) (G)

SWEET

Vanilla paddle pops and raspberry brownie (G)

Seasonal Fruit platter (G) (V)

(G) Gluten free options

(V) Vegan options

All products are daily in nature, 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.