

## acre Farm Feast

Shared boards; Choose a cold or hot feast

\*Minimum 4pp booking per option - \$45/pp hot or cold feast

\*Minimum 8pp booking for a combination of both feasts

### acre Cold Feast

A variety of cured meats, cheeses, seasonal raw and grilled vegetables served with a selection of 3 house-made dips; hummus, pesto, beetroot and freshly baked house-made focaccia bread.

### acre Hot Feast

A variety of roasted, bbq and spit meats, whole roasted pumpkin filled with spinach and feta cheese. Roasted and bbq seasonal vegetables served with freshly baked house-made focaccia bread.

### acre Beverages

A variety of wines, beers and spirits are available to order with your meal - ask for details!

### The acre way...

#### Providence, hydroponics, locally grown vegetable & fruit produce & chickens

Our chicken, eggs, bacon, beef, pork and lamb are a mix of free-range, chemical-free, sow-stall free and/or RSPCA-approved. We prioritise NSW and Victorian farms for our produce. We feed our chicken's kitchen scrap organics and supplement with chicken feed. Our hydroponics are a snapshot of our Burwood (VIC) high-intensity greenhouse. Fresh micro herbs, leafy greens, flowers and fruit grown on-site will be used to produce delicious artisan bakery products; café, weddings & events menus; homemade pizzas, garden-inspired cocktails and friendly beverages.

Gluten-free and vegetarian options available upon request

Credit Card Surcharge apply

Public holiday surcharge 15%

We care, please talk to us about your experience