

### **3 COURSE “LONG LUNCH” SHARED MENU Required for 20 - 50 people Minimum duration 3 hours**

Adults & Over 12 years of age \$55 | Kids 5-12 \$30 | Under 5 free

\*\*\*If you have children attending, they are welcome to be placed on our 2-course set menu which excludes the platters, they will receive hot chips and pizzas. Fee of \$20 pp for those between 5 and 12 years of age, no charge under 5 years.\*\*\*

G/F & V/V options available      CAKE CHARGE OF \$20

As we only have the 1 pizza oven and if we are busy on the day with other pizza orders, your pizzas will be served out a little slower than usual.  
We will do our best

\*\* 15% surcharge applies on Public Holidays \*\*

#### **1st SERVING**

##### **Antipasto Share Platters**

Salami, Mortadella, Prosciutto, Fior di Latte, Provolone, Roasted Capsicum, Marinated Eggplant, Semi Dried Tomato`s, Wild Mixed Olives, House-made Dip, Rock Melon, Figs, Warm Crusty Sour Dough Bread & Lavosh Crackers

**OR**

##### **Ploughman Share Platters**

Smokey Ham, Brie, Blue Cheese, Smoked Cheddar, Quince Paste, Mustard Pickles, Salad Leaves, Baby Gherkins, Pickled Onions, Sliced Fresh Pear & Apple, Grapes, Dried Apricots & Apples, Roasted Almonds, Warm Crusty Sour Dough Bread & Lavosh Crackers

#### **2nd SERVING**

##### **Deep Fried Arancini Balls**

2 Pumpkin Sage & Cheese Arancini Balls each

s/w House-made Sugo & Aioli Dipping Sauces

##### **For the kids - Hot Chips to Share**

Served with tomato sauce

### 3rd SERVING

#### Vine Shed Chefs Selection of Pizzas to Share

**Margherita** | House-made sugo, fior di latte mozzarella, infused basil oil

Wine Pairing; Shiraz | Cabernet | Pinot Noir

**Capricciosa** | House-made sugo, fior di latte mozzarella, mushrooms, artichoke hearts, black olives, prosciutto

Wine Pairing; Shiraz | Cabernet | Aglianico

**Diavola** | House-made sugo, fior di latte mozzarella, spicy salami, black olives, fresh chilli, grana parmigiano cheese

Wine Pairing; Shiraz | Cabernet

**Quattro formaggi** | Fire roasted garlic oil, 4 cheeses - fior di latte mozzarella, gorgonzola, grand parmigiano & provolone, fresh oregano.

Wine Pairing; Chardonnay

**Mediterranean** | Fire roasted garlic oil, fior di latte mozzarella, house roasted - capsicum & eggplant, house marinated artichoke hearts, house pickled zucchini, black olives, fetta cheese, fresh rocket & sticky balsamic

Wine Pairing; Shiraz | Cabernet | Aglianico

**Pepperoni** | House-made sugo, shredded mozzarella & pepperoni

Wine Pairing; Shiraz | Cabernet | Aglianico

**Fig & Prosciutto (figs when in season/ pear when not)** | Fire roasted garlic oil, fior di latte mozzarella, prosciutto, local figs when in season (pear when figs n/a), gorgonzola cheese, house-made dukkha & fresh rocket

Wine Pairing; Cabernet | Pinot Noir | Pinot Noir Rose` | Aglianico

**Meat Lovers** | House-made sugo, shredded mozzarella, salami, pepperoni, shaved ham, prosciutto & smokey BBQ sauce

Wine Pairing; Shiraz | Cabernet

**Supreme** | House-made sugo, shredded mozzarella, shaved ham, salami, mushrooms, house roasted capsicum, pineapple, black olives & fresh oregano

Wine Pairing; Shiraz | Cabernet | Aglianico

**Ham & Pineapple** | House-made sugo, shredded mozzarella, shaved ham & pineapple

Wine Pairing; Pinot Noir | Shiraz Rose` | Unwooded Chardonnay

**Kids Ham & Pineapple 6"** | House-made sugo, shredded mozzarella, shaved ham & pineapple

**Optional Addon - Dessert additional \$5 per person** – Warm Cinnamon Coated Italian Donut Balls to share, served with a chocolate dipping sauce.

The 3-course menu offers your guests to graze on the platters while waiting on the pizzas which will be served out staggered & slower due to other pizza orders in place.

Drinks are available separately at the bar or can be placed on a tab.

You are welcome to also order separately other food selections from the menu.

**We require a non-refundable deposit of \$10 pp as a single transaction, and remaining amount according to how many people who attend as a single transaction on the day. Once paid and everyone is seated or ready, the chef will start on the first serving of food.**

Live music on Sundays will be available during cellar door normal trading days.

Dates may not be available if there are private events booked in.

Thank you!