

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.

Bookings - https://www.vintrail.com/popup_widget/widget_featurecid=353&proid=724&type=availability&preview=1

For more than 25 people please email the cellar door info@vineshedvenue.com.au

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!