

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, 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.\*\*\***

**\*\*\* If the children will be doing the 3 course at \$30 they will receive hot chips, arancini balls & pizza to share\*\*\***

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 (hot chips if children on the 2 or 3 course)**

**Antipasto Share Platters**

Salami, Prosciutto, Marinated Bocconcini, Provolone, Vegetable Frittata, House Roasted Roasted Capsicum, Marinated Eggplant, Chargrilled Zucchini, Semi Dried Tomato's, Olives, House-made Dip, Rock Melon, Warm Crusty Sourdough Bread & Lavosh Crackers

**OR**

**Ploughman Share Platters**

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

**2nd SERVING (pizza served out to children if on the 2 course)**

**Deep Fried Arancini Balls**

2 Pumpkin Sage & Cheese Arancini Balls each

s/w House-made Sugo & Aioli Dipping Sauces

### **3rd SERVING (pizza served out to children if on the 3 course)**

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

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

Wine Pairing; Shiraz | Cabernet | Pinot Noir | Shiraz Rosé

**Capricciosa** | House-made passata, fior di latte mozzarella, mushrooms, ham, artichoke hearts, olives, oregano

Wine Pairing; Shiraz | Cabernet | Aglianico

**Diavola** | House-made passata, fior di latte mozzarella, spicy salami, olives, fresh chilli, parmesan cheese, oregano

Wine Pairing; Old Vine Shiraz | Cabernet | Gewürztraminer

**Quattro formaggi** | Fire roasted garlic oil, 4 cheeses – fior di latte mozzarella, gorgonzola, parmesan & provolone, oregano.

Wine Pairing; Chardonnay | Pinot Grigio | Shiraz Rosé

**Mediterranean** | Fire roasted garlic oil, fior di latte mozzarella, house roasted – capsicum & eggplant, marinated artichoke hearts, olives, feta cheese, fresh rocket & sticky balsamic

Wine Pairing; Shiraz | Cabernet | Aglianico

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

Wine Pairing; Shiraz | Cabernet | Aglianico | Gewürztraminer

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

Wine Pairing; Cabernet | Pinot Noir | Shiraz Rosé | Pinot Grigio

**Salsiccia** | Fire roasted garlic oil, pork, chilli & fennel sausage, fior di latte, mozzarella, mushrooms, garnished with parmesan cheese, black pepper and wild fennel fronds

Wine Pairing; Cabernet | Pinot Noir | Old Vine Shiraz | Aglianico | Gewürztraminer

pizza cont.

**Meat Lovers** | House-made passata, shredded mozzarella, salami, Ellis smokey bacon, pepperoni, shaved ham & Smokey BBQ sauce

Wine Pairing; Shiraz | Cabernet | Pinot Noir

**Potato** | Fire roasted garlic oil, sliced potato, caramelised onion, mozzarella, finished with a sweet chilli sauce, dollops of sour cream & fresh wild rocket

Wine Pairing; Pinot Noir | Unwooded Chardonnay | Pinot Grigio

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

Wine Pairing; Shiraz | Cabernet | Aglianico | Pinot Noir

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

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

**Kids Ham & Pineapple 6" |** House-made passata, shredded mozzarella, shaved ham & pineapple | or **Margherita** | House-made passata, fior di latte mozzarella, basil oil

Drink Pairing; Milk Shake – Choc / Vanilla / Strawberry / Caramel

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

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

**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!