

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!