

2 COURSE "LONG LUNCH" SHARED MENU Required for 15 – 20 people
Minimum duration 2-3 hours

Adults & Over 12 years of age \$45 | Kids 5-12 \$ 20 | Under 5 free

**** We also have a 3 course which includes *Antipasto or Ploughman platters at an additional \$10 pp which we highly recommend * The kids are welcome to stay on the 2 course with the chips and pizzas.****

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 for the children)

Deep Fried Arancini Balls

2 Pumpkin Sage & Cheese Arancini Balls each
s/w House-made Sugo & Infused Basil Oil

(platters out first then arancini's if you choose to add platters onto your set menu)

cont.

2nd SERVING

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, parmigiano cheese, oregano

Wine Pairing; Old Vine Shiraz | Cabernet | Gewurztraminer

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

Wine Pairing; Chardonnay | Pinot Grigio | Shiraz Rosé

Pepperoni | House-made passata, shredded mozzarella & pepperoni

Wine Pairing; Shiraz | Cabernet | Aglianico | Gewurztraminer

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

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

Wine Pairing; Shiraz | Cabernet | Pinot Noir

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

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

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