

3 COURSE "LONG LUNCH" SHARED MENU Required for 20 – 50 people
Minimum duration 3 hours

Adults & Over 12 years of age \$60 | 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 \$25 pp for those between 5 and 12 years of age, no charge under 5 years.*****

*** * * If the children will be offered 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, Soppressata, Marinated Bocconcini, Provolone,
Vegetable Frittata, Stuffed Bell Peppers, Grilled Eggplant, Stuffed Olives,
House-made Dip, Served with Warm Crusty Sourdough Bread & Lavosh Crackers

OR

Ploughman Share Platters

Double Smoked Ham, Brie, Blue Cheese, Smoked Cheddar, Quince Paste, Mustard Pickles,
Mesclun Salad Leaves Dressed in the Chefs Signature Vinaigrette, Cornichons, House-made
Pickled Onions, Sliced Pear & Apple, Grapes, Dried Apricots, Roasted Almonds served with
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 & Infused Basil Oil

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

Vine Shed Chefs Selection of Pizzas to Share

Margherita (v) 26 Classic Neapolitan Style – House-made Pizza Sauce, Fior di Latte, finished with Fresh Basil Leaves

Capricciosa House-made Pizza Sauce, Fior di Latte, Mozzarella, Double Smoked ham, Swiss Mushrooms, Artichoke Hearts, Black Olives, finished with Fresh Herbs

Diavola House-made Pizza Sauce, Fior di Latte, Spicy Salami, Black Olives & Parmigiano, finished with Fresh Chilli & Herbs

Salsicca House Roasted Garlic Infused Oil, Fior di Latte, “Ellis Butchers Award Winning” Italian Sausage, Swiss Mushrooms, House-made Caramelised Onion, finished with Chilli Flakes & Fennel Fronds

Fig & prosciutto House Roasted Garlic Infused Oil, Fior di Latte, shredded Mozzarella, Gorgonzola, Prosciutto, Home Grown Seasonal Organic Figs, finished with House-made Dukkha & Fresh Rocket

Mediterranean (v) House Roasted Garlic Infused Oil, Fior di Latte, Swiss Mushrooms, Grilled Eggplant, Sundried Tomato, Red Onion, finished with Creamy Feta & Sticky Balsamic Glaze

Napolitana House-made Pizza Sauce, Fior Di Latte, Black Olives, Anchovies, finished with Fresh Basil

Ham & Pineapple House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham & Pineapple

Pepperoni House-made Pizza Sauce, Shredded Mozzarella & Pepperoni

Idaho Alla Angus Chefs Signature Pizza – House Roasted Garlic Infused Oil, Shredded Mozzarella, Sliced Roasted Potato, House-made Caramilsed Onion. Finished with Peppery Rocket, Sweet Chilli Sauce & Sour Cream (v)

Smokey Bacon & Hot Honey House Roasted Garlic Infused Oil, Shredded Mozzarella, Ellis Butcher Smokey Bacon, Pepperoni, House-made Caramilsed Onion, finished with Creamy Feta, House-made Chilli Honey, Chilli Flakes & Fresh Parsley

6" kids ham & cheese pizza House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham or

6" kids ham & pineapple pizza House-made Pizza Sauce, Shredded Mozzarella, Double Smoked Ham & Pineapple

Garden Salad to share (gf) (v) 25 Mesclun Lettuce, Stuffed Green Olives, Red Onion, Cucumber, Cherry Tomatoes, finished with Creamy Fetta Cheese & House-made Vinaigrette Dressing

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.