

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

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

Vine Shed Antipasto Share Platters

Salami, Prosciutto

Infused Baby Bocconcini, Provolone,

House Roasted Capsicum - Grilled Eggplant - Pickled Zucchini,

Marinated Artichoke Hearts, Semi Dried Tomato`s,

Olive Tapenade, House Dip, House Dukkha,

Local Olive Oil & Balsamic Vinegar, Fresh Truss Cherry Tomato`s

Warm Crusty Bread & Lavosh Crackers

2nd SERVING

Deep Fried Arancini Balls

2 Pumpkin Sage & Cheese Arancini Balls each

s/w House-made Sugo & infused Basil Oil

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.

Live music will be available during cellar door normal trading day Saturdays & Sundays.

These days may not be available if there are private events booked in.

Thank you!