

CIDER GARDEN FUNCTION FOOD MENU

Available for pre-order, additional orders on the day will be available from the Cider Garden menu (at standard Cider Garden prices)

GRAZING BOARD (Suitable for 8-10 people) **135**

Selection of cured meats, olives, pickled veg, marinated artichoke, roasted red capsicum, artisan cheeses, crackers

ROLL PLATTER (Select up to 2 options per platter) **90**

Approx. 12 portions per platter

BEEF Coleslaw, jalapenos

PORK Coleslaw, jalapenos

BBQ MUSHROOM Coleslaw, jalapenos

PIZZA'S *Gluten free pizza bases available +\$2 ea* **20**

MARGHERITA Tomato sugo, mozzarella, red onion, tomato, basil (v)

MIXED VEGGIE Tomato sugo, mozzarella, pumpkin, zucchini, capsicum, onion, fetta (v)

CHICKEN AND BACON RANCH Tomato sugo, mozzarella, cider marinated chicken, onion, bacon, tomato, ranch dressing

BBQ PORK Tomato sugo, mozzarella, onion, roast capsicum, pork belly, salami, BBQ sauce

HAM & CHEESE Tomato sugo, mozzarella, ham

MIXED HOT PLATTER (Select up to 4 options per platter) **120**

Approx. 40 pieces per platter. (**Gluten free pie options available +\$10 per selection**)

Mushroom & White Wine Arancini (v)

Smokey Bacon & Cheese Arancini

Angus Beef Party Pies

Chicken & Mushroom Party Pies

Korma Curry & Vegetable Party Pie (v)

Gourmet Beef Sausage Rolls

Pumpkin & Feta Quiche (v)

Quiche Lorraine

Spring Rolls (v)