

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 +\$2 each* **20**

MARGHERITA Cherry tomatoes, mozzarella, tomato, basil pesto (v)
(vgno) (gfo)

EGGPLANT PIZZA Roasted eggplant, orchard pomegranates,
baby spinach, sugo, feta (v) (gfo)

CHICKEN PIZZA Cider poached chicken, red onion, nap sauce,
mozzarella, sugo, mozzarella, truffle mayo, rocket (gfo)

CHORIZO PIZZA Chorizo, orchard apples, caramelised, sugo, mozzarella
(gfo)

CONFIT DUCK PIZZA Confit duck, roasted pears, spring onion,
house plum ketchup, mozzarella (gfo)

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)