



Cider Garden Functions Menu



Eats

GRAZING BOARD \$135

(suitable for 8-10 people)

Chef's selection of cured meats, olives, pickled vegetables, marinated artichoke, roasted red capsicum, artisan cheeses, crackers (gfo)

MIXED HOT PLATTER \$140

Approx. 40 pieces per platter

(Select up to 4 options per platter)

Beef & red wine croquettes

Pumpkin & feta arancini (v)

Mini beef pies (gfo)

Mini butter chicken pies

vegetable pasties (v) (gfo)

Mini sausage rolls

Mac & cheese bites

Mushroom quiche

Cheeseburger spring rolls (v)

Gluten free pie options available +\$10 per selection

DESSERT PLATTERS \$150

(suitable for 12 - 15 people)

A selection of mini cakes

Gluten free and vegan options available at an additional charge.

Pizza

4th GEN'S MARGHERITA PIZZA \$23

Cherry tomatoes, mozzarella, basil pesto (vgno, gfo, cn)

MATRIARCH JOAN'S VEGGIE PIZZA \$25

Tandoori mushroom, zucchini, roast capsicum, spinach, tandoori sauce base & garlic aioli (v, vgno, gfo)

CHARLIE'S CHICKEN PIZZA \$26

Buffalo chicken, red onion, pineapple & spicy buffalo sauce (gfo)

NONNI JACK'S (THE GODFATHER) PIZZA \$27

Pepperoni, bacon, roast capsicum & olives (gfo, dfo)

FARMER JOHN'S PORK PIZZA \$26

Pork, pepperoni, pickles, tomatoes, bbq base & special burger sauce (gfo, dfo)

LEO'S LAMB PIZZA \$28

Saltbush & rosemary lamb, fetta, char grilled eggplant, artichokes, red onion, hummus base & ranch sauce (gfo)

Gluten free pizza bases +\$3 each

All items are subject to seasonal change & availability

gf - gluten free, df - dairy free, v - vegetarian, vgn - vegan, cn - contains nuts, ca - contains alcohol