Cider Garden
Functions Menu

Pizza

4th GEN'S MARGHERITA PIZZA $22
Cherry tomatoes, mozzarella, basil pesto (GFO, VGNO, CN)

MATRIARCH JOAN'S VEGGIE PIZZA $24
Mushrooms, char grilled zucchini, roast capsicum, spinach, tandoori base (GFO, V, VGNO)

NONNI JACK'S PEPPERONI PIZZA $25
Pepperoni, mushroom & mozzarella (GFO)

FARMER JOHN'S PORK PIZZA $26
Seasoned pork bites, bacon, pickles, roast capsicum, bbq base (GFO, DFO)

CHARLIE'S CHICKEN PIZZA $27
Poached cider chicken, red onion, roquette, truffle mayo (GFO)

LEO'S LAMB PIZZA $27
Saltbush & rosemary lamb, fetta, char grilled eggplant, red onion, hummus base (GFO)

Gluten free pizza bases +$3 each

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
Select up to 4 options per platter (approx. 40 pieces per platter)

Beef & red wine croquettes
Pumpkin & feta arancini (V)
Mini beef pies (GFO)
Mini butter chicken pies
Vegetable pasties (GFO, V)
Mini sausage rolls
Mac & cheese bites (V)
Mushroom quiche (V)
Cheeseburger spring rolls

Gluten free pie options available +$10 per selection

DESSERT PLATTERS $150
(suitable for 20 - 30 people)
A selection of mini cakes (GFO, VGNO at an additional charge)

All items are subject to seasonal availability.

Dietary
Gluten Free (GF), Gluten Free Option (GFO), Vegetarian (V), Vegan (VGN), Vegan Option (VGNO), Dairy Free (DF), Dairy Free Option (DFO), Contains Nuts (CN), Contains Alcohol (CA)
Please advise our team if you are coeliac. GF may not be coeliac friendly.

15% SURCHARGE ON PUBLIC HOLIDAYS