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## Artisan Grazing

### DV CIDER STYLE GRAZING TABLE

Packed with artisanal cheese, salami, dips and seasonal fruits from our region's finest producers.

Salami - *The Meat Room*, Kilmore  
Cheese - *Azzurri Cheese*, Bolinda

Dips - *Homemade by DV Cider chef*

Applewood smoked honey - *Chin Chin Farm*, Chintin

### FUNCTION OPTIONS

\$25 Per head DV Cider grazing table only

\$35 Per head DV Cider grazing table and one hot food option of your choice

\$45 Per head DV Cider grazing table and four hot food items of your choice

\$55 Per head DV Cider grazing table and banquet share platters (info on next page)

Children 6-12years \$20  
Children <6 no charge

### HOT FOOD

- ❖ Cider glazed chicken wings
- ❖ Pizza- Feta & Eggplant
- ❖ Pizza- Feta & Salami
- ❖ Mini - Philly cheese steak
- ❖ Bombay Lamb Curry
- ❖ Nachos grazing plate - with home made Chili Con Carne, Guacamole, Salsa, Sour Cream and Jalapenos
- ❖ LA Style Prawn Burrito - Juicy prawns topped on fresh avocado & mango salsa served with tangy Mexican coriander lime green sauce

*Vegan and GF options available upon request*

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✉ [events@dvcider.com.au](mailto:events@dvcider.com.au) ☎ 0402 418 347

50% deposit to secure your date, full pre-payment 7 days before event





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### FUNCTION OPTIONS

For the foodies. This option begins with the DV grazing table, full of local and home made treats with the addition of a more hearty option. Add up to 2 options from the menu.

\$55 Per head DV Cider grazing table and choice of 2 banquet platters

Children 6-12years \$20

Children <6 no charge

### Banquet platter options

- 🍷 Cider glazed chicken wings with Asian Slaw
- 🍷 Bombay lamb curry w/flaky Indian bread & coconut rice. Served with tomato salsa and yoghurt sauce.
- 🍷 Chicken Enchiladas with guacamole, sour cream and fresh tomato salsa
- 🍷 DV Beef Lasagne cooked in smoked pork stock
- 🍷 Dry-rubbed Beef Brisket platter with Asian Slaw
- 🍷 Porchetta - Crispy, moist pork roast with noodle salad. Served with asian dipping sauces

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## DRINKS

### CRAFT STANDARD

- 🍷 French Oaked - DV Cider
- 🍷 Apple & Pear - DV Cider
- 🍷 Citra Hopped - DV Cider
- 🍷 DV Cider Limited Release
- 🍷 Lost Watering Hole Beers
- 🍷 Tooborac Brewery Beers
- 🍷 House Red and House White Wine
- 🍷 Non-Alcoholic Beverages

### CRAFT PREMIUM

- 🍷 French Oaked - DV Cider
- 🍷 Apple & Pear - DV Cider
- 🍷 Citra Hopped - DV Cider
- 🍷 DV Cider Limited Release
- 🍷 Lost Watering Hole Beer
- 🍷 Tooborac Brewery Beer
- 🍷 Third Premium Local Craft Beer
- 🍷 *Premium* Red Wine
- 🍷 *Premium* Red Wine
- 🍷 Non-Alcoholic Beverages

\$55 Per Person Craft Standard

\$65 Per Person Craft Premium

\$75 Per Person Craft Premium, Basic Spirits and DV Cider Cocktails

\$85 Per Person Craft Premium, Basic & Artisan Local Spirits and DV Cider Cocktails

All packages 4-5 hours



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Our offerings are fresh, homemade, artisan style buns, breads and pastries with a hint of nostalgia and familiarity.

- Nan's Bakehouse



## Nan's Bakehouse Dessert Table



**Nan's Bakehouse**

## Dessert table

Packages:

Treats directly from

Option 1:

**From the baker**

Add the bakery table to your function package.

Choice of 4 items  
\$20 per person

-  Lemon Myrtle Trifle
-  Cinnamon Scrolls w/  
Cream Cheese Frosting
-  Red Velvet Cake
-  Raspberry Shortcake  
w/ Clotted Cream
-  Choc Brownie
-  Blondie Brownie
-  Carrot Cake Cups

Option 2:

High tea DV style. Skip straight to dessert, artisan grazing platter and choice of 3 dessert items.

Glass of sparkling cider included

\$55 per person