



## CORE CIDER HOUSE SET MENU

2 course set menu \$45

3 course set menu \$55

Minimum participant 15 people up to 100 guests

Booking time availability 11.30 am, 12 noon, 12.30 pm or 1pm

### MENU\*

ENTRÉES to select from:

- Heirloom tomato bruschetta olive tapenade, buffalo mozzarella, apple cider glaze with Prosciutto Di Parma (*Gluten Free option available with gluten free bread / Vegetarian option available without Prosciutto / Vegan option available without cheese and Prosciutto*)
- Mushroom and feta arancini , apple puree rocket and grated parmesan (*Vegetarian dish, contain dairy and gluten*)

MAINS to select from:

- Pork scotch, apple puree served with broccolini, mash and beef jus (*Dairy Free option available with salad instead mash*)
- Beef sirloin Steak sandwich, apple tomato relish served with chips and aioli (*Gluten Free option available with gluten free bread and sweet potato instead chips, Dairy free option available without cheese*)
- House cider Battered Fish and chips, garden salad, lemon and tartare sauce (*Dairy free dish, contain gluten*)

DESSERT to select from:

- Traditional homemade Core apple pie with ice cream and crème anglaise (*contain Gluten and contain dairy*)
- Spiced poached pear chocolate ganache , white chocolate soil salted caramel (*Gluten Free, contain dairy*)
- Cheese (brie or cheddar) served with bread crackers, homemade jelly, whipped butter moscatel, poached fruit (*Gluten Free option available with Gluten Free bread*)

**\*MENU:** All menu options are subject to seasonal changes.



Group Booking Confirmation Form Email: [bookings@corecider.com.au](mailto:bookings@corecider.com.au)

To confirm your booking, we require this form to be filled out, signed and returned to The Core Cider House along with a 50% deposit on food which we will process from the card details provided.

BOOKING NAME:

EMAIL:

PHONE:

DAY / DATE REQUIRED:

NUMBER OF ADULTS:  NUMBER OF KIDS:

MENU SELECTION: (please filled out menu form on the next page with quantities needed)

METHOD OF PAYMENT (FOR DEPOSIT PURPOSES ONLY / alternatively we can call you to obtain credit information)

Credit Card Number:

Cardholders Name:

Expiry Date:  CVV

Cardholders

Signature/Name:

TERMS & CONDITIONS:

- Please tick this box to accept our terms & conditions.
- The offer is available from November 2018. \*MENU: All menu options are subject to seasonal changes.
- Deposit payments can be made with either Debit cards, Visa or MasterCard credit card in 1 transaction. The total amount will then be deducted off the total bill on the booking day. **Please note that your booking will not be confirmed until this is received.** We do not accept American Express.
- At the end of the day, one bill less the applicable deposit will be presented to the table.
- We do not split bills so please ask your friends to bring cash.
- Bookings are subject to dining times as stipulated in our email correspondence and have to make **within 1 week in advance notice** from the date of the booking.
- We are fully licensed, so no BYO. Cake-age fee \$25.00 per cake.
- In order to confirm your reservation with us, we will require this form to be completed and returned to us. We also require a 50% deposit at this time.
- Kids options available.
- Cancellation of the group or any individuals after this time will see a loss of your deposit, calculated on the number of people who do not attend (i.e. \$22.50 for 1 adult people).
- **Please let us know of any dietary requirements one week in advance.**
- Public Holidays incur a 15% surcharge.
- Please note we don't give complimentary meal to the drivers or tour guide.
- Your reservation, final numbers and menu choices, must be confirmed via email to [bookings@corecider.com.au](mailto:bookings@corecider.com.au) **7 DAYS PRIOR TO YOUR BOOKING.**



**Menu form (please select your menu and items)**

2-COURSE SET MENU \$45 per person \_\_\_\_\_

3-COURSE SET MENU \$55 per person \_\_\_\_\_

**Items** **quantity**

**Entrees:**

BRUSCHETTA \_\_\_\_\_

BRUSCHETTA GLUTEN FREE OPTION (*Gluten free bread/without Prosciutto*) \_\_\_\_\_

BRUSCHETTA VEGAN OPTION (*without Prosciutto and cheese*) \_\_\_\_\_

ARANCINI \_\_\_\_\_

**Mains:**

PORK \_\_\_\_\_

PORK DAIRY FREE OPTION (*Salad instead mash*) \_\_\_\_\_

STEAK SANDWICH \_\_\_\_\_

STEAK SANDWICH GLUTEN FREE OPTION (*with gluten free bread and sweet potato*) \_\_\_\_\_

STEAK SANDWICH DAIRY FREE OPTION (*without cheese*) \_\_\_\_\_

FISH AND CHIPS \_\_\_\_\_

**VEGETARIAN & VEGAN OPTION ONLY:**

Pea and asparagus risotto, grated parmesan, rocket and truffle oil  
(*Nuts Free and Gluten Free dish, Vegan option available without cheese*) \_\_\_\_\_

**Desserts (for 3-course menu only):**

APPLE PIE \_\_\_\_\_

POCHED PEAR \_\_\_\_\_

CHEESE \_\_\_\_\_

CHEESE GLUTEN FREE OPTION (*with Gluten Free bread*) \_\_\_\_\_

FRUIT SALAD (*VEGAN OPTION ONLY*) \_\_\_\_\_

**KIDS CAN SELECT THE MEAL FROM OUR KIDS MENU.**

Notes: \_\_\_\_\_