



# Half Acre

## EVENT PACKAGE

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112 MUNRO ST, SOUTH MELBOURNE 3205



## HOME AWAY FROM HOME

Behind Half Acre's naked brick façade, you'll find a multifaceted space ready to welcome you for drop-in drinks, a fire-cooked modern Australian meal or your next special event.

With tailored food and beverage packages to suit any occasion, Half Acre is for everyone; walk through the archway and make it your own.

[WALK THROUGH TOUR](#)

# THE SPACES





## THE GLASSHOUSE

A stunning retreat from the outside world, complete with a glass roof that lets in plenty of light and comfortable seating that invites you to stay a while.

Bar and Eatery Buyout Available: Exclusive use of the Half Acre Eatery (includes The Glasshouse and Bar).

SEATS 85 TO 90 GUESTS



## THE CHIMNEY ROOM

An intimate, semi-private dining area featuring parquet flooring and a stunning chimney skylight.

SEATS 12 GUESTS



## SEMI PRIVATE DINING SPACE

A semi-private dining space with a great view with floor to ceiling windows, looking out to our courtyard.

THE COURTYARD  
*Can not be reserved separately*



# FOOD PACKAGES



# “THE FULL ACRE” SET SHARING MENU

\$95pp

## TO START

Za'atar bread

Tuna carpaccio, anchovy, capers, yuzu dressing

Wood fired leeks, burnt macadamia cream, sorrel & nasturtium

Flame roasted carrots, green harissa tahini, smoked almonds, date molasses

## LARGE PLATES

Market fish, hawajj beurre blanc

Angus flank steak, red pepper sauce, crispy onions

## SERVED WITH SIDES OF

Roast pink fir potato, ras el hanout dressing

Leafy salad, buttermilk dressing

## DESSERT

Chocolate marquise, brown sugar cream, poached seasonal fruit





# COCKTAIL PACKAGE

\$100pp

Designed to circulate the room by our friendly staff, our cocktail menu is the perfect option for any standing event! Menu can be tailored to any occasion.

Cocktail Package includes:

## CANAPES

Selection of three

## HANDHELD PITA POCKETS

Selection of three

## BOWLS

Selection of two

## SWEET

Selection of one from bites menu

Selection of one dessert bowl





## CANAPÉS

### CANAPE PACKAGE - SELECTION OF THREE

\$18ea

Smoked eel rillettes, crisp, horseradish

Wood-fired lamb puff, labneh, salsa verde

Steak and fat chip – potato chip, seared beef, mayonnaise, vinegar salt

Caramelised Onion and Tomato Tartlet

Chorizo bocconcini

Potato kimchi croquette, black garlic aioli

Tuna tartare, crushed peas, ash crisp

Harra chicken, aioli, crispy skin

Latke, pickled kohlrabi, burnt honey, feta

Spiced red pepper Tuille, ricotta, walnut

**Additional canapes \$6pp**

### ADD NATURAL OYSTERS - TWO EACH

\$9ea

Served with Native fingerlime



## HANDHELDS

### PITA POCKETS & BOWLS

#### PITA POCKETS OPTIONS

\$12ea

Wood-fired lamb shawarma, pickled onion, toum, parsley, labneh

Harissa chicken, babaganoush, wild rocket

Falafel, beetroot tahini, israeli salad, pickles

Fried fish, remoulade, cos lettuce

#### SAVOURY BOWLS OPTIONS

\$18ea

Wood-fired chicken, creamed corn, peppers, herbs

Battered barramundi, cos, sumac pickled shallots, tartare

Torched scallops, pea butter, bottarga

Meatballs, bush tomato, sugo, parmesan, rocket

Raw kingfish, fennel, fingerlime dressing

Torched tuna, tonnato sauce, capers, native sea herbs

Roasted cauliflower, whipped tahini, dukkah, pickled cucumber

Wood-fired lamb shawarma, muhammara, grilled zucchini

Lebanese eggplant, pinenut dressing, puffed wild rice

# SWEETS

Every meal should end with something sweet!

Add a few of our favourite sweet dishes to any of your roaming or grazing menus.

## MINI SWEET BITES

\$7ea

Mini cheesecake

Caramelised apple tartlet, brown sugar cream

Chocolate marquise, poached seasonal fruit

## DESSERT BOWLS

\$10ea

Baked cheesecake, charred blueberry, lemon myrtle

Chocolate nemesis, salted tahini caramel, whipped crème fraîche

Pistachio panna cotta, rhubarb, ginger crumb

Seasonal fruit, meringue, passionfruit curd, davidson plum

Sticky date pudding, butterscotch, caramelised pineapple, vanilla ice cream



# PACKAGE MENU EXAMPLE

## \$100pp

Designed to circulate the room by our friendly staff, our cocktail menu is the perfect option for a more casual event!

### CANAPES

Smoked eel rillettes, crisp, horseradish

Wood-fired lamb puff, labneh, salsa verde

Steak and fat chip – potato chip, seared beef, mayonnaise, vinegar salt

### HANDHELD PITA POCKETS

Falafel, beetroot tahini, Israeli salad, pickles

Fried fish, remoulade, cos lettuce

### BOWLS

Wood-fired chicken, creamed corn, peppers, herbs

Battered barramundi, cos, sumac pickled shallots, tartare

Meatballs, bush tomato, sugo, parmesan, rocket

### SWEETS

Caramelised apple tartlet, brown sugar cream

Chocolate nemesis, salted tahini caramel, whipped crème fraiche



*Dishes subject to change seasonally*

# HALF ACRE FAMOUS ROTISSERIE

\$89pp

Whether you are hosting a seated or standing event, indulge and share our popular rotisserie dishes amongst friends.

## HALF ACRE WOOD-FIRED ROTISSERIE

Lamb shawarma  
Spiced harissa chicken  
Roasted cauliflower

## SERVED WITH

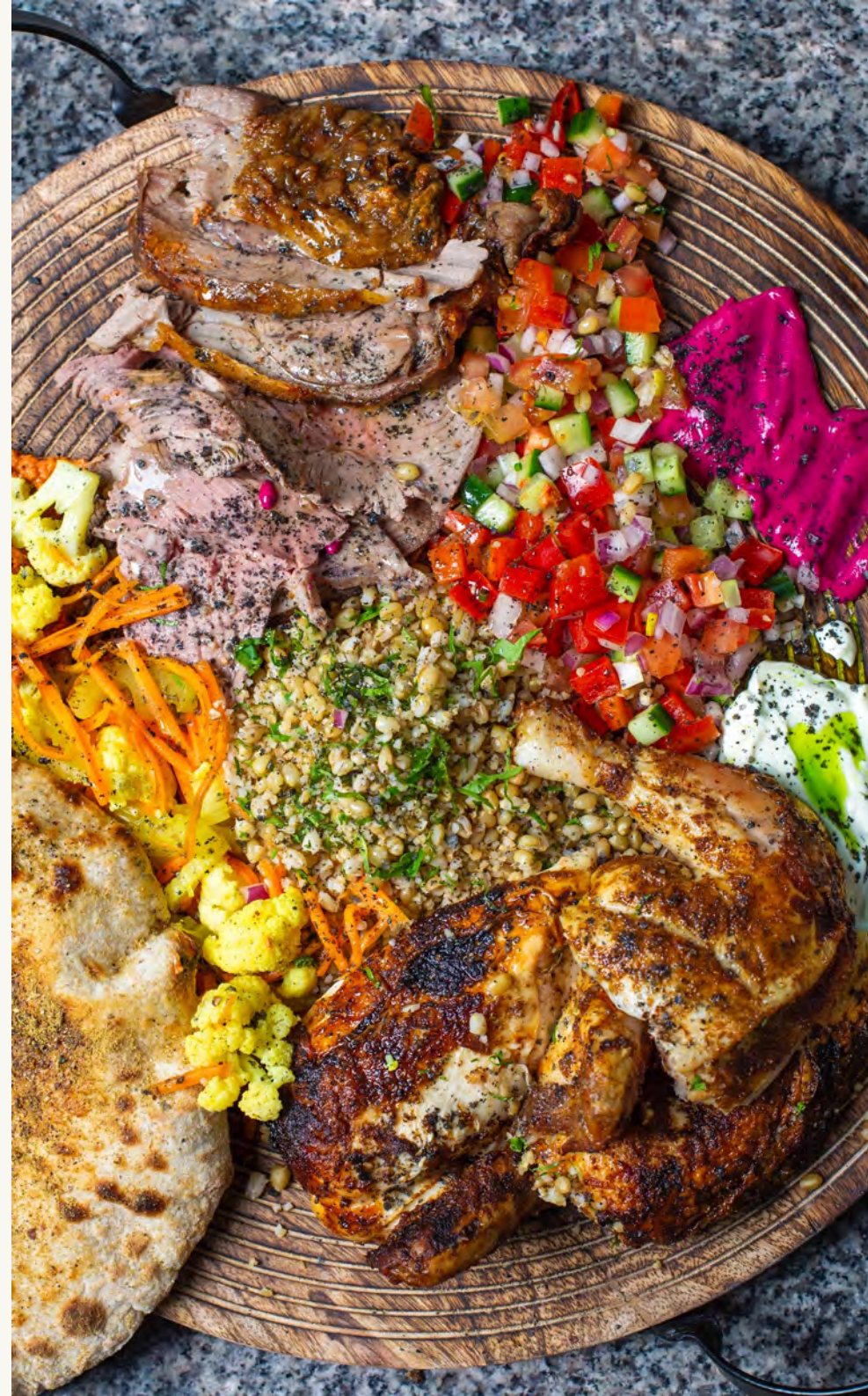
House-made za'atar bread, whipped butter  
Pickles  
Green olive labneh  
Beetroot tahini, pepitas  
Babaganoush, wattleseed and sunflower dukkha, watercress

## SIDES

Flame roasted carrots, green harissa tahini, smoked almonds, date molasses  
Roast pink fir potato, ras el hanout dressing  
Leafy salad, buttermilk dressing

## DESSERT

Rose marshmallow, coconut sorbet, stewed strawberries  
Chocolate marquise, brown sugar cream, poached seasonal fruit



# THE FEAST





# THE FEAST GRAZING BUFFET BREAKFAST

\$89pp

## FARM

Roasted carrot, date molasses, green harissa tahini VG, NF, GF  
Zucchini, mint pesto, whipped ricotta, smoked almonds V, GF  
Hawaij spiced eggplant, golden raisin, curry leaf VG, DF, GF, NF  
Roasted Cauliflower, whipped tahini, macadamia dukka. VG, GF  
Wood fired cabbage, chimichurri, goats curd V, GF, NF  
Broccoli salad, Persian fetta, preserved lemon & chilli V,GF,NF  
Corn Ribs, black garlic butter GF, NF, V

## SMOKED AND CURED

Orange and maple glazed hot smoked salmon, fennel & dill salad GF,NF,DF  
Thick cut bacon GF,NF,DF  
Pastrami, NY style, Zuni pickles

## SIDES

Eggs baked in harissa braised greens NF. V, DF, GF  
Balsamic onion & tomato pissaladiere NF, DF, V

## SWEETS

Bircher Muesli, rhubarb & apple  
Seasonal fruit cups  
Flourless orange cake  
Pancakes, brown sugar cream  
Chocolate twists NF, V

*Dishes subject to change seasonally*





# THE FEAST GRAZING BUFFET LUNCH

\$89pp

## FARM

Roasted carrot, date molasses, green harissa tahini VG, NF, GF  
Zucchini, mint pesto, whipped ricotta, smoked almonds V, GF  
Hawaij spiced eggplant, golden raisin, curry leaf VG, DF, GF, NF  
Roasted Cauliflower, whipped tahini, macadamia dukka. VG, GF  
Wood fired cabbage, chimichurri, goats curd V, GF, NF  
Broccoli salad, Persian fetta, preserved lemon & chilli V,GF,NF  
Corn Ribs, black garlic butter GF, NF, V

## SMOKED AND CURED

Orange and maple glazed hot smoked salmon, fennel & dill salad GF,NF,DF  
Marmalade glazed Ham GF,NF,DF  
Pastrami, NY style, Zuni pickles

## SIDES

Cheeky little chicken snacks DF,NF  
Caesar salad, Cos, parmesan, anchovy, sourdough croutons DF,NF  
Mediterranean Cous Cous Salad NF. VG  
Balsamic onion & tomato pissaladiere NF, DF, V

## SWEETS

Pistachio pannacotta  
Flourless orange cake  
Chocolate Nemesis  
Pavlova station

*Dishes subject to change seasonally*

# THE FEAST GRAZING BUFFET DINNER

\$95pp

## FARM

Roasted carrot, date molasses, green harissa tahini VG, NF, GF  
Zucchini, mint pesto, whipped ricotta, smoked almonds V, GF  
Hawaij spiced eggplant, golden raisin, curry leaf VG, DF, GF, NF  
Roasted Cauliflower, whipped tahini, macadamia dukka. VG, GF  
Wood fired cabbage, chimichurri, goats curd V, GF, NF  
Broccoli salad, Persian fetta, preserved lemon & chilli V,GF,NF  
Corn Ribs, black garlic butter GF, NF, V

## SMOKED AND CURED

Orange and maple glazed hot smoked salmon, fennel & dill salad GF,NF,DF  
Mustard chicken skewers  
Chermoula lamb shoulder

## SIDES

Caesar salad, Cos, parmesan, anchovy, sourdough croutons DF,NF  
Mediterranean Cous Cous Salad NF. VG  
Balsamic onion & tomato pissaladiere NF, DF, V

## SWEETS

Pistachio pannacotta  
Flourless orange cake  
Nemesis  
Pavlova



*Dishes subject to change seasonally*

# BEVERAGE PACKAGES



# BEVERAGES

Choose between our basic, standard or premium beverage packages for your event!  
For any additional items or upgrades, please enquire with our team.

## BASIC PACKAGE

3 hour \$49pp

4 hour \$65pp

## SPARKLING

Zilzie wines 'btw' prosecco, Vic

## WHITE WINE

Zilzie wines 'btw' pinot grigio, 2022, Vic

Le bon chardonnay, 2019, Vic

## RED WINE

Zilzie wines 'btw' pinot noir, 2022, Vic

Brave souls 'the whaler' shiraz, 2022, Vic

## BEER

Moon dog lager

Soft drinks & mineral water included

## STANDARD PACKAGE

3 hour \$79pp

4 hour \$95pp

## SPARKLING

Clover hills sparkling, Tas

## WHITE WINE

Monte tondo mito soave doc, 2021, Ita

**Rising Chardonnay**, 2021, Vic

## RED WINE

Airlie bank pinot noir, 2022, Vic

**Two Hands 'GNARLY DUDES' Shiraz**,  
2022, Vic

## BEER

All taps available

Soft drinks & mineral water included

## PREMIUM PAIRED PACKAGE

Includes complimentary tasting

3 hour \$110pp

4 hour \$130pp

## CHAMPAGNE

Moet &. chandon brut nv, champagne, France

## WHITE WINE

Henschke 'innes' pinot gris, 2021, Aa

Kendal jackson grand reserve chardonnay, 2019, Ca

## RED WINE

Port Phillip estate Red Hill pinot noir, 2020, Vic

Rockford 'moopa springs' gsm, 2018, Sa

## BEER

All taps available

Soft drinks & mineral water included

# ADDITIONS

Upgrade your package with some of our favourite additions!

This can include – but is not limited to - champagne on, house-curated cocktails, artisan cheese & charcuterie platters and more!

## DRINKS (ON ARRIVAL)

Moet champagne	\$22pp
Cucumber Julep	\$20pp
Half Acre G&T	\$20pp
Aperol Spritz	\$18pp
Espresso Martini Cocktail	\$24pp

*Spirit packages available upon request*

## ARTISAN CHEESE BOARD

Serves 12-16 guests

Complete with a selection of hard, soft & blue cheese, seasonal fruit, chutney, lavosh

## CHARCUTERIE PLATTER

Serves 12-16 guests

Served with house-mixed olives, salami, bresoala, grissini, bread







