



Half Acre

WEDDING PACKAGE

03 9999 1191

WWW.HALFACRE.COM.AU

RESERVATIONS@HALFACRE.COM.AU

112 MUNRO ST, SOUTH MELBOURNE 3205



CELEBRATE LOVE AT HALF ACRE

Behind Half Acre's naked brick façade, you'll find a multifaceted space ready to welcome you for your special day.

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

[WALK THROUGH TOUR](#)

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, hawaij 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, chopped 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, chopped 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

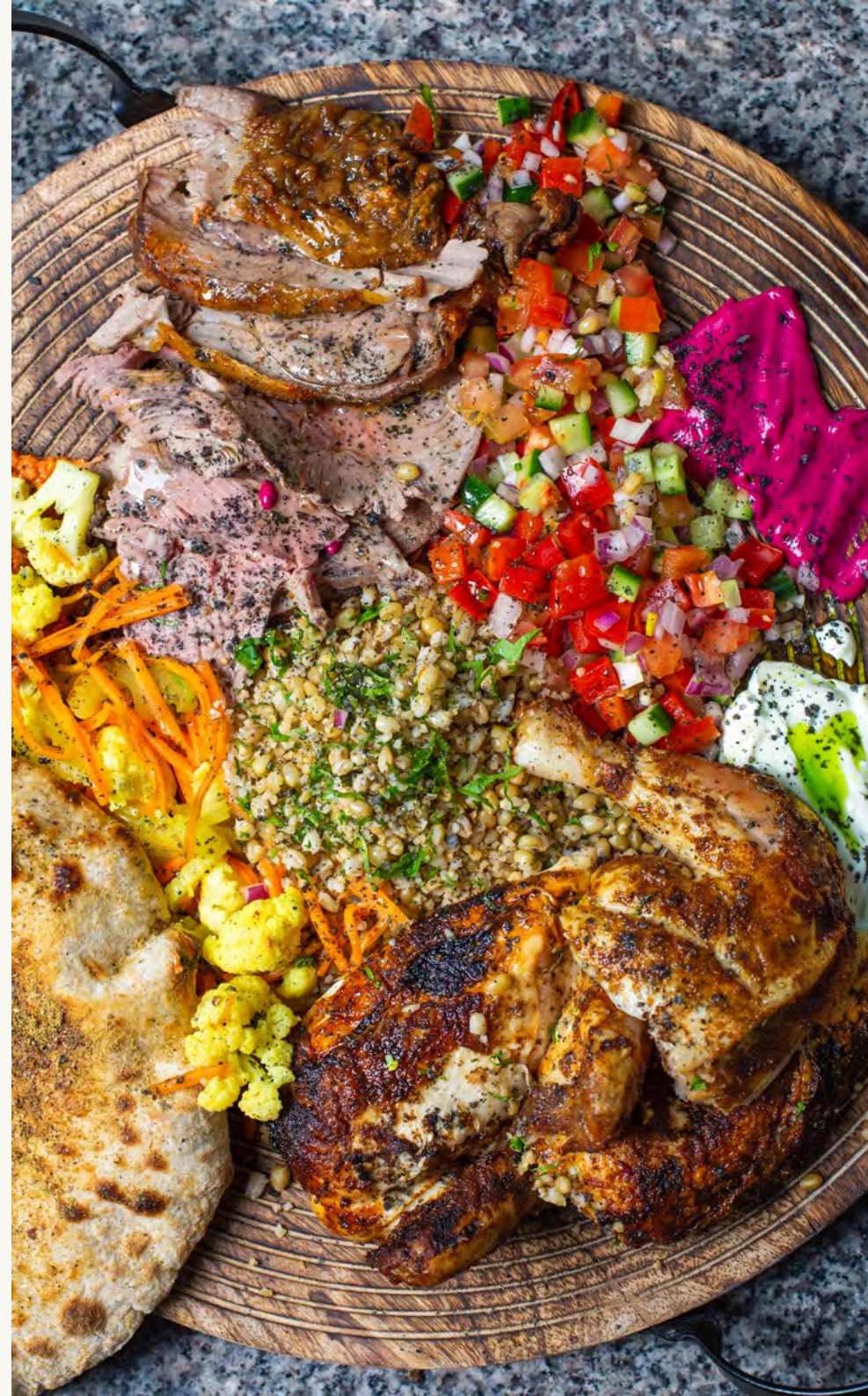
House-made za'atar bread, whipped butter
Pickles
Green olive labneh
Beetroot tahini, pepitas
Babaganoush, wattleseed and sunflower dukkha, watercress

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

\$290

Serves 12-16 guests

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

CHARCUTERIE PLATTER

\$290

Serves 12-16 guests

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







