# JAN 2023 - PRICE LIST

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Our seasonal & local grazing boxes showcase a range of-Artisan cheeses & small goods, house made dips, pickles, chutneys, ferments, sourdough or focaccia, crackers, australian nuts, seasonal produce and more

Let's Graze	B.		
petite (serves 2)			\$65
modest (4)			\$120
abundant (8)		1	\$220



# DIY Graze

Larger portions of cheese, meat, dip & bread but less variety than our 'Let's Graze' box. Ready for you to create your own grazing board

petite	\$60
modest	\$110
abundant*	\$210
* perfect for a smaller group across multiple nights	



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### I like it sweet -

Start your day with a nourishing spread of house made granola or \$55 serves 2 morning oats, chia pudding, yoghurt, sweet baked goods & seasonal \$105 serves 4 fruit \$200 serves 8

## Sunny side up -

A savoury feast with local sourdough, Gippsland Jersey butter, seasonal \$55 serves 2 greens, ferments, eggs, feta and more. Ready for you to cook in your \$105 serves 4 RDM space \$200 serves 8



Why not have both! If you would like a spread of both, please contact us for a quote.

the nitty gritty

Place you order via acaciaedibles.com or sarah@acaciaedibles.com All options can be upscaled, price will be quoted according to serving size.

Please discuss any dietary requirements prior to placing your order

Prices are for pickup from Wonthaggi or Inverloch on the agreed day & time. Delivery to River Drive Motel is \$30\*

Min 1 week notice required for orders as all items are sourced locally and ordered specifically for you. Please note in peak season, as much notice as possible is recommended to guarantee availability

Ingredients will change depending on season & availability. We always aim to source the best quality, local ingredients

\*min spend \$100 for delivery

custom orders

If you would like to discuss catering options tailored to your needs, please contact us for a quote

Sarah 0400 838 555 sarah@acaciaedibles.com acaciaedibles.com







