

LUNCH & DINNER MENU

TWO COURSES - \$69.00

THREE COURSES - \$79.00

TEA, COFFEE & CHOCOLATES - \$7.20

ALTERNATE SERVICE - \$8.00

GALA DINNER/LUNCH PACKAGE - \$115 PER PERSON*

Package includes:

- 3 Courses - either plated entree, main, dessert or plated entree, main and roving dessert
- Alternate serve
- 4-hour bronze beverage package - add \$5.00 for the silver beverage package or \$15.00 for the gold beverage package
- Room Hire

Enhancements:

- Coffee/tea and Chocolate \$5.6 per person
- 30 Min Beverages on Arrival \$8 per person
- Two Canapes on Arrival \$9 per person

*Minimum of 150

GLUTEN FREE – GF

VEGAN – VE

VEGETARIAN – V

SMC will make every effort to cater for guests with special dietary requirements eg. vegetarian, vegan, gluten free or lactose intolerant or allergies at no extra charge. Any additional dietary requests may incur a surcharge.

STARTERS

Soft polenta, roasted forest mushrooms, pesto (V, GF)

Chicken, pistachio, ricotta ballotine, pumpkin puree, Marsala reduction (GF)

Grilled octopus, smoked eggplant, chimichurri, tortilla chip

Seared scallops, nduja, charred corn, edamame, micro coriander (GF)

Truffled mushroom, parmesan aranchini, black garlic aioli (V)

Yellow fin tuna tartare, sesame soy, avocado, edamame, lotus root, coriander (GF)

Air-dried bresaola, roast capsicum, capers berries, olives, parsley, white balsamic (GF)

Smoked salmon, pickled cucumber, avocado, radish cress (GF)

Pate en croute, pickled beetroot, piccalilli, watercress

MAINS

Sous vide chicken supreme, sweet potato puree, apple, walnut, shaved fennel (GF)

Pan fried barramundi, carrot puree, broccolini, fried quinoa, purple shiso (GF)

Pan roasted duck breast, lentils, beetroot, smoked onion puree (GF)

Roast pumpkin, quinoa, rocket, pickled red onion, currant, dukkah, tahini yoghurt (V, GF)

Pan fried snapper fillet, peas, heirloom carrot, roe, beurre blanc (GF)

Roasted cauliflower, sprouted grains, goats curd, broccolini, capsicum puree (V, GF)

Blue swimmer crab risotto, edamame, white truffle butter (GF)

Roast double lamb cutlet, smoked eggplant, potato, broccolini (GF)

Char grilled wagyu rump cap, heirloom carrot, baby bok choy (GF)

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DESSERTS

Raspberry jelly, dark chocolate coconut mousse, chocolate oat crunch (VE)

Buttermilk panna cotta, raspberry jelly, coconut "soil", mixed berries, raspberry gelato (GF)

Caramel brûlée milk chocolate praline mousse, roasted hazelnuts

Chocolate flourless cake, coffee mascarpone mousse, chocolate soil

Green tea mascarpone, yuzu cream, green tea black sesame crumble

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