

PLATTERS

Each platter caters for 10 guests

SERVED COLD

Chef's charcuterie selection, cured meats, salami, chorizo, olives, pickles, toasted baguette

Cheese board selection, Local Australian cheeses, grapes, quince paste, walnuts, lavosh (GF on request)

Seasonal sliced fruit platter (GF, VE)

Retro dips, hummus, baba ghanoush, beetroot, sweet potato & cashew nut, dukkha baked flat bread (V)

Vegetarian sushi platter, tamari soy, pickled ginger, wasabi (GF, VE)

Agedashi tofu poke boxes, kimchi, edamame, avocado, brown rice, red cabbage, nori, black sesame, chili soy (GF, VE)

SERVED HOT

Cheese burgers sliders, cheddar, relish, mustard

Pies & rolls, peppered steak pies, pork & fennel sausage rolls, chilli tomato chutney (vegetarian on request)

Sweet potato fries, avocado lime dip (GF, VE)

Yakitori chicken skewers, sweet soy dipping sauce

Tempura fried pumpkin flowers, Moroccan filling (V)

Grilled red miso lamb cutlets, shallots, toasted sesame (GF)

Truffle & mushroom arancini, saffron mayo (V)

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.