

LUNCH & DINNER MENU

TWO COURSES

THREE COURSES

TEA, COFFEE & CHOCOLATES

ALTERNATE SERVICE

GALA DINNER/LUNCH PACKAGE

Package includes:

- 3 Courses - either plated entree, main, dessert or plated entree, main and roving dessert
- Alternate serve
- 4-hour bronze beverage package – additional charge to upgrade to the silver beverage package gold beverage package
- Room Hire

Enhancements:

- Coffee/tea and Chocolate
- 30 Min Beverages on Arrival
- Two Canapes on Arrival

*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

Pan seared scallops, cauliflower puree, chorizo crumb (GF, DF)

Beef tartare, wagyu topside, classic condiments, potato crisps (GF, DF)

Yellow fin tuna, kimchi dressing, coriander (GF, DF)

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

Roasted pumpkin, heirloom carrot, burnt eggplant, quinoa, sumac yoghurt (GF, VE)

Confit salmon, pea puree, prosciutto (GF)

Miso baked eggplant, fennel, citrus segments, baby radish, coriander, mint (VE, GF)

MAINS

Seared lamb rump, fried potato gnocchi, baby peas, mint jus

Pan roasted barramundi, pearl barley risotto, cauliflower, baby parsley

Roasted duck breast, spiced carrot puree, braised red cabbage, heirloom carrot, black current jus (GF, DF)

Roasted fioretto blossoms, romesco, toasted hazelnuts, parley oil (VE, GF)

Roasted chicken supreme, smashed peas, baby carrots, lemon thyme jus (GF)

Grilled portobello mushroom, butterbean mash, sauteed greens (VE, GF)

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

Grilled beef eye fillet, sauteed rainbow chard, potato puree, shiraz jus (GF)

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DESSERTS

Tonka Peach, crispy turmeric rice biscuit base, peach compote, tonka bean mousse, raspberry coulis, freeze dried mandarin (GF, VE)

Chocolate delice, chocolate mousse, hazelnut crumb, puffed rice, lemon myrtle, Chantilly

Vanilla & Cointreau crème caramel (GF)

Dark Chocolate fondant, raspberry sorbet

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE - DF

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