

NATIVE INSPIRED CATERING

NATIVE PLATTERS

*A platter can cater 10 guests (20 pieces)**

Native spiced lamb skewers with yoghurt dipping sauce

Barramundi & lemon myrtle springrolls

Mushroom & wattle seed sausage roll (VE)

Pea & mint parcel with peppermint gum (VE)

Pumpkin & basil pie with native aniseed myrtle (GF, V)

Chicken & leek pie with native thyme (GF)

Moroccan wellington with quandong powder (GF, VE)

Caramel & macadamia nut crumble

**A minimum of 5 platters each*

NATIVE SALAD BOWL

A minimum of 50 guests

Native greens salad with saltbush, lemon myrtle & warrigal greens (GF, VE)

NATIVE MIXED SANDWICHES

A minimum of 50 guests

Double smoked ham, gruyere & bush tomato chutney

Wild boar salami & camembert

Roast beef & saltbush slaw

Including coffee, tea and orange juice

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.