

# PLATTERS

Each platter caters for 10 guests

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## SERVED COLD

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Chef's charcuterie selection, cured meats, salami, chorizo, olives, pickles, toasted baguette - \$99

Cheese board selection, Local Australian cheeses, grapes, quince paste, walnuts, lavosh (GF on request) - \$99

Seasonal sliced fruit platter (GF, VE) - \$85

Retro dips, hummus, baba ghanoush, beetroot, sweet potato & cashew nut, dukkha baked flat bread (V) - \$75

Vegetarian sushi platter, tamari soy, pickled ginger, wasabi (GF, VE) - \$99 *(minimum 3 platters)*

Agedashi tofu poke boxes, kimchi, edamame, avocado, brown rice, red cabbage, nori, black sesame, chili soy (GF, VE) - \$89 *(minimum 3 platters)*

## SERVED HOT

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Cheese burgers sliders, cheddar, relish, mustard - \$89  
*(minimum 2 platters)*

Pies & rolls, peppered steak pies, lamb & harissa sausage rolls, chilli tomato chutney (vegetarian on request) - \$89

Sweet potato fries, avocado lime dip (GF, VE) - \$65

Yakitori chicken skewers, sweet soy dipping sauce - \$85  
*(minimum 2 platters)*

Tempura fried pumpkin flowers, Moroccan filling (V) - \$89  
*(minimum 2 platters)*

Grilled red miso lamb cutlets, shallots, toasted sesame (GF) - \$110 *(minimum 3 platters)*

Truffle & mushroom arancini, saffron mayo (V) - \$89  
*(minimum 2 platters)*

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.