

LUNCH & DINNER MENU

TWO COURSES - \$69.00

THREE COURSES - \$79.00

TEA, COFFEE & CHOCOLATES - \$7.20

ALTERNATE SERVICE - \$8.00

GALA DINNER/LUNCH PACKAGE - \$125 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 \$9 per person
- Two Canapes on Arrival \$11.5 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

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 (GF, VE)

Dulce De Leche Hazelnut Delice

Vanilla & Cointreau Crème Caramel (GF)

Red Velvet Swirl, apricot mousse, strawberry compote and coconut dacquoise (GF, VE)

Cherry Ripe Tart, cherry and coconut compote, cherry meringue, rose petals and pistachios

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VEGAN – VE

VEGETARIAN – V

DAIRY FREE - DF

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