



# The Kitchen at St Margaret's College Platter Menu

*Choose from three set platters or meet with our Head Chef to create your own*

## Fruit Platter

Our fruit platters consist of a selection of seasonal local and tropical fruits

*Not all fruit available at all times*

Pineapple

Watermelon

Kiwifruit

Seasonal fresh berries

Grapes

Natural yoghurt

Cheese and crackers

**\$80.00**

## Cheese Platter

Our cheese platters contain a selection of the following local or home made components:

Selection of local cheeses

Dips and spreads

Relishes and pickles

Marinated olives

Breads and crackers

Dried fruits and spiced nuts

Grapes and cherry tomatoes

**\$90.00**

## Antipasto Platter

Our antipasto platters are made up of a selection of the following local and imported ingredients

Prosciutto, salami, and cold cuts

Selection of cheeses

Dips and spreads

Marinated olives

Dried fruits and spiced nuts

Stuffed peppadews

Artichokes and sundried tomatoes

Dolmades

Bread and crackers

**\$100.00**

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*Platters serve 10-15 people*

*All prices include GST and are effective from 1 July 2021*

*Please be sure to advise us of any special dietary requirements*

*To book, please contact our Conference Manager*

*[conference@stmargarets.college](mailto:conference@stmargarets.college)*

*(03) 926 9690*