



# The Kitchen at St Margaret's College *Platter Menu*

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

*Platters serve 10-15 people*

## **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

**\$90.00**

## **Cheese Platter**

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

A selection of local cheeses

Dips and spreads

Relishes and pickles

Marinated olives

Breads and crackers

Dried fruits and spiced nuts

Grapes and cherry tomatoes

**\$100.00**

## **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

**\$110.00**

---

All prices include GST.

Please be sure to advise us of any special dietary requirements. Where an item is unavailable, the kitchen will endeavour to substitute with a comparable product. All chicken, beef, and lamb items are halal

Our Head Chef is always happy to meet with individual groups to collaborate on a menu tailored to specific tastes and or dietary requirements.

*To book, please contact our Conference Manager*

*Effective 1 September 2022*

*conference@stmargarets.college*

*(03) 926 9690*