

DID YOU KNOW THAT AUSSIES ARE LOOKING FOR A REFRESH OF THE CLASSIC RSL MEAT TRAY AND WANT TO SEE MORE FLEXITARIAN MENU OPTIONS?



INTRODUCING THE

MUSHIE MEAT TRAY

The first ever Mushie Meat Tray is a flexitarian fusion of all things meat and mushrooms that will help you expand your customer base and appeal to those who are looking for something with a little more variety.

Here's how you can create your own:

CONTACT YOUR SUPPLIERS

- It's easy to add Australian Mushrooms to your order. Just contact your local suppliers or butcher to add a mix of button mushrooms, portobellos, Swiss browns, flats, and cups to your next delivery. These varieties are great for all types of cooking and will complement any cut of meat.

PREPARE YOUR INGREDIENTS

- Australian Mushrooms can go straight onto the tray, or you can take a damp cloth and wipe down gently to get rid of any excess soil.

CREATING YOUR MUSHIE MEAT TRAY

- Place all the meat trappings (steak cuts, rissoles, sausages, etc.) on one side of your tray and stack and pack your variety of different mushrooms (portobello, button mushrooms, flats, cups, etc.) on the other.
- To add some colour, place fresh herbs such as rosemary between the meat and Australian Mushrooms.
- Finally, cover the tray in cling wrap and seal to ensure maximum freshness.

SPREAD THE WORD

- Spread the word to your patrons about your Mushie Meat Tray raffle by sharing the event on your RSL Club's website, social media or community noticeboard – and be sure to tag @australianmushrooms.

TO DOWNLOAD THE MUSHIE MEAT TRAY LOGO AND FOR FURTHER INFORMATION, VISIT: AUSTRALIANMUSHROOMS.COM.AU

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