

Damper

SERVED ON HOT COALS
with Fresh Butter.

(or Artisan Sourdough Bread)

Choice of 2 Mains

CHARGRILLED LAMB CUTLETS.

MARINATED CHICKEN SKEWERS.

WAGYU SKIRT STEAK w/
BAGNA COUDA & OLIVE OIL.

ROASTED SEASONAL VEGETABLES.

AMERICAN STYLE PORK RIBS.

UPGRADE WITH:

Balmain Bugs w/
Preserved Lemon Mayo & Salsa.

Spatchcock baby Chicken
w/ Chimichurri.

Glazed Ham on the Bone w/ Chutneys.

To request a quote, say
hello@smithyandthechef.com

Choice of 2 Salads

GARDEN SALAD TOSSED w/
CHARDONNAY VINEGAR.

CHEF'S CAESAR SALAD.

SHREDDED CABBAGE SALADH w/
PARMIGIANO REGGIANO, LEMON &
EXTRA VIRGIN OLIVE OIL.

TOMATO, RED ONION & BASIL.

UPGRADE WITH:

Roasted Potatoes w/
Sour Cream & Crispy Bacon.

BBQ Peach Salad, Burrata
& Aged Balsamic.
(Summer Only)

BBQ Baby Corn w/
Paprika & Lime Butter.



www.smithyandthechef.com

BBQ MENU

a classic, casual style meal cooked on the BBQ and served buffet-style.