

COURSE 1

Entree

Your choice of 2:

COLD ENTREES

Cured Ocean Trout, Australian Prosciutto,
Roasted Baby Beetroot, House-Made
Ricotta, Hazelnuts & Micro Herbs.

Pickled Cucumber Salad of Marinated
Kingfish, Macadamia Milk, Dill Powder &
Lemon Balsamic Jelly.

Poached Chicken & Pistachio Terrine
w/ Fresh Figs, Radish, Pickled Celery,
Almonds & Micro Parsley.

HOT ENTREES

Seared Scallops, Sweet Potato Gnocchi
w/ Caramelised Onion, Smoked Mascarpone
& Fried Lemon Sorrel.

Black Truffle and Mushroom Risotto
w/ Baby Spinach, Hay-Roasted
Purple Carrots, Smoked Oil &
Brown Butter Breadcrumbs.

COURSE 2

Main

Your choice of 2:

HOT MAINS

Roasted Beef Fillet,
Potato Puree, Sweet & Sour Eschallots,
Parsley Butter, Kale & Onion Crisps.

Seared Chicken Breast,
Slow Roast Tomato, Soft White Polenta,
Olives & Rosemary Gremolata.

Pan-Fried Salmon Fillet,
Israel Cous Cous, Charred Corn,
Pomegranate, Mint & Almond.

Rolled Boneless Lamb Shank
w/ Roast Dutch Carrots, Carrot &
Sauternes Puree, Eschallot & Cumin.

More next page ...

To request a quote, say
hello@smithyandthechef.com

SIT-DOWN MENU

2 or 3 course sit-down menu - simply select 2 options for each course, to be placed alternatively.

COURSE 3 Dessert

Your choice of 2:

Dark Chocolate Mousse
w/ Raspberry Sorbet & Chocolate Fudge
Cake, Fresh Berries & Cocoa Nibs.

Vanilla Pannacotta
w/ Rhubarb poached and set in its own
juices w/ Silver Leaf & Violets.

Honey Crème Caramel,
Sweet Chardonnay Jelly &
Caramelised Pear Ice-Cream.

Warmed Spice Carrot Cake
w/ Crème Cheese Ice- Cream,
Dulche de Leche, Camomile Foam & Spices.

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plus why not consider ...

Our Ham Supper

Roasted Ham on the Bone
w/ fresh Bread Rolls & Chutney to keep
your party grazing late in to the evening.

Cheese Wheel 'Cakes'

Selection of Artisan Cheese Wheels
styled as a Cake w/ Fruits & Bread Chards.

A 'Naked' Cake

A variety of delicious cake flavours.
Buttercream or White Chocolate Ganache
finish. Styled with your florist's blooms to
add extra sparkle to your finale.



www.smithyandthechef.com

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