

Choice of 2 Entrees to Share

Figs, Ashed Goats Curd, Fennel, Dill,
Vincotto, Almonds. V GF.
(Summer only)

Buffalo Mozzarella, Baby Beetroot,
Pickled Radish & Vincotto. V GF.

Cured Ocean Trout with Prosciutto,
Roasted Baby Beetroots & Ricotta. GF.

Charcuterie Board w/ Guindilla &
Cornichons. GF

Poached Chicken and Pistachio Terrine
with Fresh Figs, Radish, Pickled Celery &
Almonds. GF.

Chicken Liver Pate, Port Wine Jel
& Sourdough Croutons.

UPGRADE:
Premium Sydney Rock Oysters w/
Sauce Mignonette & Fresh Lemon.

**Served with Sourdough Bread
& Butter to the table.**

To request a quote, say
hello@smithyandthechef.com

Choice of 2 Mains to Share

BBQ Barramundi, Capers, Brown Butter,
Lemon & Parsley. GF.

Rangers Valley Wagyu 4+ Tri Tip
(served medium), w/
Cos Salad, Anchovy Dressing. GF.

Roast Japanese Pumpkin, Goats Curd,
Cavolo Nero, Pepitas.

BBQ Lamb Cutlets w/ Smoked Eggplant,
Walnuts, Parsley. GF.

King Salmon Glazed w/ Pommery
Mustard & Maple.

**Served with Choice of 2
Sides to Share:**

Mixed Salad Leaves

Shredded Cabbage Salad w/
Parmigiano Reggiano, Lemon &
Extra Virgin Olive Oil.

Paris Mash.

Desserts Next Page ...

SHARE STYLE MENU

**2 or 3 course served 'family style' to the middle of the
table, to share.**

Desserts to Share

Choice of 1 Chef's Dessert:

Classic Pavlova w/ Berries
& Passionfruit Curd.

Sticky Date Pudding, Salted Caramel
Sauce & Ice Cream.

Warm Chocolate Fudge Brownie &
Cream Chantilly.

Spiced Carrot Cake.

AND Cheese Boards to Share:

Locally selected Artisan Cheeses w/
Honeycomb & Crackers.

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plus why not consider ...

Our **Extra Nice Things Menu**
for a range of delicious options to add
and keep your guests happy.

And our **Beverage Packages**
mean that Smithy and The Chef
can cater the food and beverages -
making your event even easier!
Ask our team for more information.



www.smithyandthechef.com

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