



# Formal Dining

## MENU

Celebrating something special? This menu is for you. Our a la carte dining menu has been thoughtfully curated to make sure your next event is something to remember.

Perfect for weddings, birthdays and more intimate affairs, this menu brings restaurant dining to you, and is exclusively for events with onsite staff.

\$1000 MINIMUM SPEND APPLIES  
ONLY AVAILABLE AS A STAFFED EVENT  
ONE SELECTION PER COURSE FOR WHOLE GROUP

\*Onsite staffing + travel costs extra.





# ENTREES

SELECT ONE FOR THE GROUP

Prawn ravioli, salmon roe, brown butter, lemon, dill

Pan seared scallops, pancetta, skordalia, garlic crumb, fried parsley

Beetroot cured kingfish, pickled cucumbers, feta cream, chilli

Confit rainbow trout, goats curd, citrus salsa, chervil

Korean fried chicken, pickled daikon, gochujang mayonnaise

Pork and apple terrine, cornichons, quince paste, grilled sourdough

Jamon, manchego, compressed rockmelon, sorrel

Beef cappaccio, fried capers, parsley, anchovies, salsa verde

Spiced lamb backstrap, harissa, coriander, Dukkah, spiced yoghurt

Zucchini flowers, pumpkin, pinenuts, maple syrup, bitter leaves

Roast cherry tomato tarte tartin, endive, eschallots, fried capers

Baby garden vegetables, bagna cauda, pesto





## SHARED SIDES

SELECT ONE FOR THE GROUP

Crispy fried kipflers, rosemary salt

Grilled broccolini, garlic, chilli oil, almonds

Marouli salad, iceberg lettuce, fennel, dill, spring onions

Collared greens, garlic, lemon, oregano

Roasted dutch carrots, honey butter, toasted sesame

Cauliflower, celery, hazelnuts, sorrel, pomegranate

Charred + shaved broccoli, chickpeas, chilli, lemon, toasted almonds

Roasted pumpkin, pickled onion, rocket, pomegranate, candied walnut





## PLATED MAINS

SELECT ONE FOR THE GROUP

Chicken supreme, pumpkin 3 ways, pearl onions

Chicken balontine, smoked mushroom, button squash, beans, rosemary jus

Medium rare eye fillet, zucchini puree, broccolini, heirloom tomatoes

Beef short rib, potato mille feuille, spinach, water cress, radish

Rack of lamb, spiced eggplant, horta, hazelnut dukkah

Lamb neck, parmesan polenta, spinach, crispy shallots, soft herbs

Pork belly, dutch carrots, smooth and crispy parsnip, pickled pear

Duck breast, spiced carrot, duck fat potatoes, rosemary salt, cherry jus

Herb-crusted market fish, tomato fondue, chargrilled zucchini

Squid ink gnocchi, smoked mussels, confit calamari, salsa verde

Portobello mushroom risotto, stilton, sorrel, pangratatto





## DESSERTS

SELECT ONE FOR THE GROUP

Rosewater meringue, sumac strawberries, vanilla cream

Chilled rice pudding, salted caramel, kourabiedes, pistachios

Classic crème brulee, cranberry and almond biscotti

Lemon mille feuille, lemon delicious, curd, lemon balm

Belgium chocolate pave, raspberry mascarpone

Cheese plate for one, selected cheeses, accompaniments, crackers





## MENU PRICING

**\$65 per person + GST - 2 courses**

*(includes 1 sharing side, fresh sourdough + cultured butter)*

**\$80 per person + GST - 3 courses**

*(includes 1 sharing side, fresh sourdough + cultured butter)*

### **Extra dishes**

Entrees/desserts - \$18 + GST per person

Mains - \$40 + GST per person

Sides - \$10 + GST per person

## STAFF + TRAVEL COSTS

Our staff are charged out at a flat fee for 0-4 hours and then hourly for additional onsite hours at the following rates:

### **Monday-Saturday**

Chefs - \$50 + GST per hour, min. charge \$200 + GST

Wait staff - \$42 + GST per hour, min. charge \$168 + GST

### **Sundays**

Chefs - \$75 + GST per hour, min. charge \$300 + GST

Wait staff - \$63 + GST per hour, min. charge \$252 + GST

### **Public holidays**

Chefs - \$100 + GST per hour, min. charge \$400 + GST

Waitstaff - \$82 + GST per hour, min. charge \$328 + GST

Smith St. Foods are happy to travel to your venue providing it is food safe to do so (i.e. no further than 2 hours each way). Travel costs are charged each way, per staff member, per half hour (or part thereof) of travel.