



SMOKEHOUSE

SLOW COOKED GOODNESS

Plated Dinner

\$45 per person

Dinner Menu # 1

Soup - Cumin and maple spiced butternut squash (GF/DF/V/VN)

Salads - Chickpea and lentil with a lemon and fine herb dressing, roasted red pepper, spring onions and spinach (GF/DF/V/Vn)

and

-Iceberg lettuce wedges with a smoked peach and white balsamic vinaigrette, candied pumpkin seeds, grape tomatoes, red onion and cucumber (GF/DF/V)

Mains

Slow roasted beef striploin with baby potatoes, roasted fennel, grilled zucchini, smoked tomato, rosemary and red wine jus (GF/DF)

or

-Smoked chicken spaghetti with artichokes, eggplant, peppers and onions, fresh herb vegetable broth and goat cheese

or

Vegetarian spaghetti with artichokes, eggplant, peppers and onions, fresh herb vegetable broth and goat cheese. (V)

or

Herbed tofu ratatouille with layers of eggplant, zucchini, tomato, red onion and seared tofu with smoked tomato sauce and wilted arugula (GF/DF/V/Vn)

Dessert

Chefs Choice

All prices subject to gratuity & tax

Legend: Gluten Free(GF) – Dairy Free(DF) – Vegetarian(V) – Vegan(Vn)



SMOKEHOUSE

SLOW COOKED GOODNESS

Plated Dinner
Dinner Menu # 4
\$45 per person

Soup - Kale and lentil (GF/DF/V/Vn)

Salads -Classic Potato (GF/DF/V)

And

Classic Greek (GF/V)

Mains

Braised lamb shank, caramelized Brussels sprouts, roasted beets, parsnips,
toasted barley risotto (DF)

or

Oven baked cheese tortellini with bolognaise

or

Oven baked cheese tortellini with a spinach pesto tomato sauce (V)

Or

White bean and barley stuffed tomatoes, sautéed spinach, basil pesto and
roasted red pepper sauce and a balsamic reduction (GF/DF/V/Vn)

Dessert
Chefs Choice

All prices subject to gratuity & tax

Legend: Gluten Free(GF) – Dairy Free(DF) – Vegetarian(V) – Vegan(Vn)



SMOKEHOUSE

SLOW COOKED GOODNESS

Plated Dinner
Dinner Menu # 12
\$45 per person

Soup – Tomato, lime and dill (GF/DF/V/Vn)

Salads – Couscous salad, dried apricots, fresh apple, raisins, broccoli, shaved Brussels sprouts with a honey lime vinaigrette (GF/DF/V)

And

Mixed greens, tomato, cucumber, carrot, red onion, Dijon and red wine vinaigrette (Gf/DFV/Vn)

Mains

Maple and coffee marinated, house smoked duck breast, white bean and pork belly cassoulet, roasted carrots, parsnips, charred tomatoes, wild berry jus (DF/Gf)

or

Oven baked smoked chicken, mushroom, spinach and provolone stuffed conchiglie, basil pesto tomato sauce

or

Oven baked smoked zucchini, mushroom, spinach and provolone stuffed conchiglie (V)

or

Asian dragon bean, snow pea and mixed vegetable stir fry, soba noodles (GF/DF V/Vn)

Dessert
Chefs Choice

All prices subject to gratuity & tax
Legend: Gluten Free(GF) – Dairy Free(DF) – Vegetarian(V) – Vegan(Vn)