

THE SMITH

SLIP AWAY FROM THE CHAPEL STREET CROWDS TO FIND PRAHRAN'S FAVOURITE LOCAL, THE SMITH.

HOUSED IN A HISTORICALLY SIGNIFICANT BUILDING FORMERLY KNOWN AS

THE DUKE OF YORK HOTEL WHICH WAS BUILT IN THE 1850S, THE SMITH

IS A LOCALLY-LOVED RESTAURANT, BAR & FUNCTION SPACE ON HIGH

STREET IN PRAHRAN.

213-219 HIGH ST PRAHRAN VIC 3181 (03) 8563 0044

www.thesmithprahran.com.au

THE ATRIUM



200 COCKTAIL



MR + MRS SMITH



MRS SMITH:
24 SEATED / 35 COCKTAIL



MR SMITH:
40 SEATED / 65 COCKTAIL



MR + MRS SMITH:
64 SEATED / 135 COCKTAIL

Canapé Packages

- 6 CANAPÉS \$26PP
- 8 CANAPÉS \$34PP
- 8 CANAPÉS + 2 SUBSTANTIAL \$48PP
- 10 CANAPÉS + 2 SUBSTANTIAL \$58PP

TEMPURA FRIED CAULIFLOWER (V)

FRIED CHICKEN TENDERS | KEWPIE, PICKLES

CANAPES

MINI LAMB FLAT BREADS | COMPRESSED CUCUMBER, TOMATOES, BEEF SLIDERS | MUSTARD, KETCHUP, MILK BUN, CHEESE THAI FISH CAKES | NHAM JIM JAM MAC & CHEESE BITES PUMPKIN ARANCINI (VE) VEGETARIAN SPRING ROLLS | SWEET CHILLI (V) CHICKEN SATAY SKEWERS | SATAY SAUCE, CURRIED CASHEWS, CORAINDER (GF) STEAK & CHIPS | BERNAISE, FONDANT, WAGYU (GF) MINI PLANT BASED SLIDER | KETCHUP, MUSTARD (VEO) PORK & FENNEL SAUSAGE ROLLS | SMOKED TOMATO KETCHUP TEMPURA PRAWNS | LIME & CHILLI JAM ORA SALMON TARTARE | RICE CRACKER, COMPRESSED APPLE MIXED SUSHI | WASABI MAYO (CBVE, CBGF) DUCK SPRING ROLL | HOISIN, SPRING ONION, CUCUMBER HANDMADE MINI BEEF PIES | SMOKED TOMATO KETCHUP WAGYU BEEF SKEWERS | SWEET SOY & SESAME GLAZE, SESAME VEGETARIAN RICE PAPER ROLLS (V, CBVE) MISO GLAZED EGGPLANT SKEWERS (VE, GF)

SUBSTANTIAL

FRIED FISH TACO | PICKLED CABBAGE

CORIANDER

ROOT SALAD BOWL | PUMPKIN, BEETROOT,

QUINOA, CARROTS, (VE, GF)

MINI FISH & CHIPS | TARTARE SAUCE, PEA

PUREE

MEATBALLS ON TOAST | SUGO, PICKLED ONION,

PARMESAN (GFO)

MINI KATSU SANGA | KEWPIE, PICKLED CABBAGE

CALAMARI BOWL | AIOLI, BRONZE FENNEL,

LEMON (GFO)

GRAZING

CHEESE & CHARCUTERIE STATION

ENJOY A FINE SELECTION OF ARTISAN CHEESES

& CURED MEATS

\$1,000 | CATERS TO 40 GUESTS

SEAFOOD & OYSTER BAR

SPLURGE ON AN ARRAY OF LOCALLY SOURCED OYSTERS, PRAWNS & SASHIMI \$2,000 | CATERS TO 40 GUESTS

SWEET STATION

SATISFY YOUR SWEET TOOTH WITH A WIDE VARIETY OF SWEETS ON THIS DECADENT DESSERT STATION \$1,000 | CATERS TO 40 GUESTS

SET MENUS

- 2 COURSE \$45PP MAIN + DESSERT / 2 COURSE \$55PP ENTRÉE + MAIN
- 3 COURSE \$65PP
- 4 COURSE \$75PP

SHARED ENTREES

PLEASE SELECT 3 ENTREES FOR YOUR GUESTS TO SHARE DURING YOUR EVENT
SALT & PEPPER CALAMARI, SQUID INK AIOLI, LEMON, DILL (CBGF, DF)
GRILLED HALOUMI, COMPRESSED WATERMELON, LEMON BALM, ORANGE (CBGF, V)
CITRUS CURED SALMON, BLACKBERRY TEXTURES, HERB OIL (GF)
PRESSED PORK TERRINE, CORNICHONS, TOASTED BRIOCHE, ONION JAM (CBGF)
BEETROOT TARTARE, BEETROOT PUREE, TAPIOCA CRACKERS (VE, DF)

MAIN

PLEASE SELECT 3 MAINS FOR YOUR GUESTS TO CHOOSE FROM DURING THE EVENT
300G GRASS FED PORTERHOUSE (SERVED MEDIUM RARE), SEASONED FRIES, SALAD, PEPPERCORN & BEARNAISE
CHICKEN PARMA, HAND CRUMBED SCHNITZEL, NAPOLI, HAM, CHEESE, RAW SLAW, SEASONED FRIES
BEER BATTERED FISH & CHIPS, ROCKLING, COS, PICKLED ONION & PEA SALAD, SEASONED FRIES, LEMON,
TARTARE (CBGF)
WAGYU BEEF BURGER, MILK BUN, SHREDDED COS, BACON, TOMATO, CHEESE, BURGER SAUCE, PICKLES (CBGF)
ROOT SALAD, CASHEW PUREE, BEETROOT, PUMPKIN, CARROT, BROCCOLINI, QUINOA (VE, V, GF)
BEYOND PLANT BASED BURGER, PUMPKIN BUN, BEYOND BURGER PATTY, KETCHUP, MUSTARD, PICKLES, LETTUCE,
TOMATOES (V, VE, CBGF)

SHARED SIDES

PLEASE SELECT 2 FOR YOUR GUESTS TO SHARE

CHARRED BROCCOLINI, CASHEW PUREE, TOASTED ALMONDS (V, VE, GF)

HOUSE SALAD, COS, DILL, PICKLED ONION, RADISH (V, VE, GF)

SLOW ROASTED CAULIFLOWER, BECHAMEL, MOZZARELLA, PARMESAN (V)

BUTTERED MASH POTATO (GF, V)

SEASONED FRIES, SMOKED AIOLI (V)

DESSERTS

- GUESTS TO CHOOSE FROM THE BELOW DURING THE EVENT CLASSIC STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE SMASHED PAVLOVA, LEMON CURD, SEASONAL FRUIT

CHEESE

SHARED CHEESE PLATTERS

BEVERAGE PACKAGES

	STANDARD	PREMIUM	DELUXE
2 HOURS	\$39pp	\$49pp	\$59pp
3 HOURS	\$49pp	\$59pp	\$69pp
4 HOURS	\$59pp	\$69pp	\$79p

STANDARD

SPARKLING: EDGE OF THE WORLD SPARKLING CUVEE WHITE: EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: EDGE OF THE WORLD ROSE

RED: EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

NON-ALCOHOLIC: SELECTION OF SOFT DRINKS

PREMIUM

SPARKLING: MADAME COCO BRUT NV SPARKLING

WHITE: LITTLE BERRY SAUVIGNON BLANC, EDGE OF THE WORLD SAUVIGNON BLANC

ROSE: THE STAG ROSE

RED: DRAKE SHIRAZ, EDGE OF THE WORLD SHIRAZ CABERNET

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

DELUXE

SPARKLING: CHANDON BRUT NV

WHITE: ALLAN SCOTT PINOT GRIGIO, LITTLE BERRY SAUVIGNON BLANC, PRIMROSE ORGANIC CHARDONNAY

ROSE: THE STAG ROSE

RED: GUILTY BY ASSOCIATION PINOT NOIR, DRAKE SHIRAZ

BEER & CIDER: CARLTON DRAUGHT, FURPHY REFRESHING ALE, JAMES SQUIRE '150 LASHES' PALE ALE, KIRIN

BOTTLED: CORONA, HEINEKEN, HEINEKEN 3, 5 SEEDS CIDER

BEVERAGE OPTIONS



SPIRIT UPGRADE

ADD OUR SPIRIT PACKAGE TO A BEVERAGE PACKAGE OF YOUR CHOICE FOR AN ADDITIONAL \$10PP PER HOUR. SPIRIT PACKAGE INCLUDES:

VODKA

GIN

BOURBON

WHISKY

COCKTAILS

TREAT YOUR GUESTS TO A BESPOKE COCKTAIL ON ARRIVAL FOR AN ADDITIONAL \$15 PER HEAD. PLEASE SPEAK TO A MEMBER OF OUR TEAM FOR THE COCKTAIL OPTIONS.

BAR TAB ON CONSUMPTION

A BAR TAB CAN BE SET UP WITH A SPECIFIED LIMIT AND SELECTION OF BEVERAGES TO BE SERVED TO YOUR GUESTS. THE LIMIT CAN BE REVIEWED AS YOUR FUNCTION PROGRESSES AND INCREASED IF NEED BE.

CORPORATE PACKAGES

PREMIUM PACKAGE / \$50PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

ASSORTED SANDWICHES AND WRAPS

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

EXECUTIVE PACKAGE / \$60PP

ON ARRIVAL

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE

MORNING TEA

YOUR CHOICE OF ASSORTED MUFFINS OR BANANA BREAD.

COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

LUNCH

SELECT A MAIN COURSE FROM OUR EXPRESS LUNCH MENU, FRESH SEASONAL FRUIT PLATTER

AFTERNOON TEA

FRESHLY BAKED SCONES WITH JAM AND CREAM
COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.

MORNING OR AFTERNOON TEA / \$25PP

ASSORTED MUFFINS OR FRESHLY BAKED SCONES WITH JAM AND CREAM. BARISTA COFFEE, A SELECTION OF TEAS, MINERAL WATER AND JUICE.