

|SMITH|St|BISTROT|

*Private Functions, Events etc.*



*Bienvenue.*  
*Welcome*

*The backdrop to your  
next soirée awaits.*





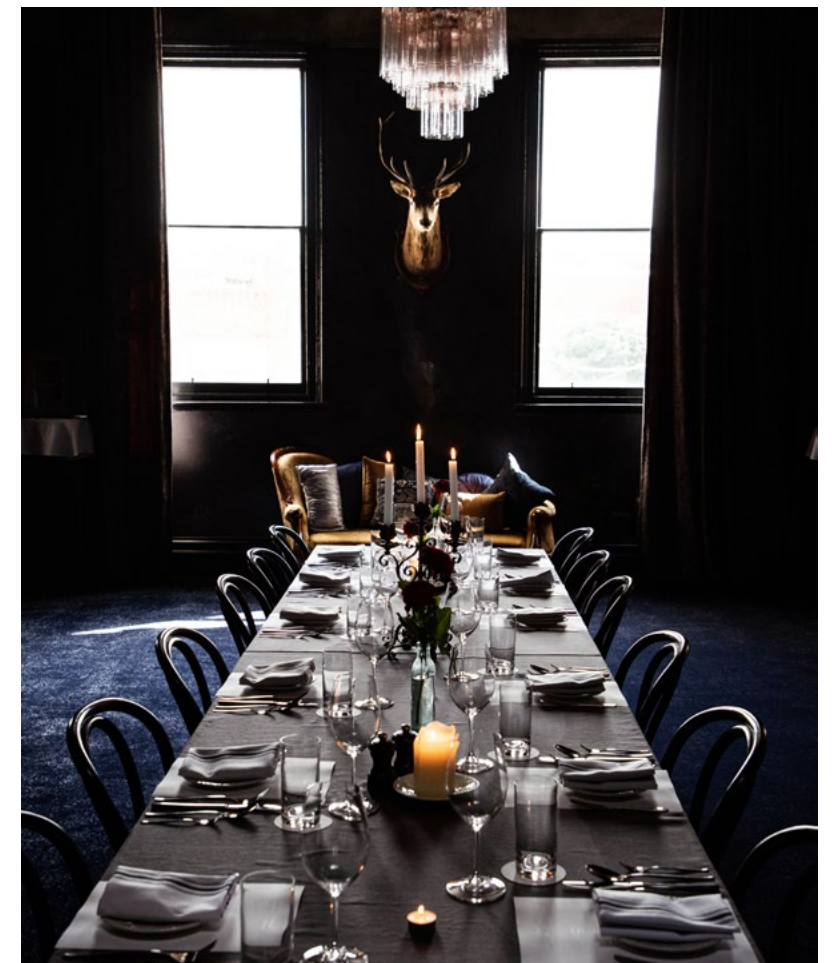
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Up the spiral staircase you'll find our mezzanine level, the perfect stage to host your intimate soiree with a romantic wrought iron balustrade overlooking the ground-floor dining room. Our mezzanine level seats 14 guests or can host up to 20 guests for a stand-up function.

*Mezzaninè - Private Dining*

For more information, please contact  
events@smithstbistrot.com.au





*La Vie en Rose*





*Our menu is an homage to Scott Pickett's classic French training with influence from dining experiences from all over Europe.*







*Celebrate, your way.*



*Parties, festivities, soirées etc.*





# Sharing Menu

Includes three entrées, three mains, sides  
and individually plated dessert

\$95pp

## ENTRÉES

PLATEAU DU CHARCUTERIE  
assortment of house-cured meats

MOULES AU SAFRAN  
mussels, fennel, saffron, chickpeas

POIREAUX ET VINAIGRETTE À LA TRUFFE  
charred leek, hazelnuts, black truffle

TARTARE DE THON  
yellowfin tuna, quail egg, gaufrette  
to replace any entrée +\$5pp

VOL-AU-VENT D'ESCARGOT  
snails, parsley, garlic & puff pastry  
to replace any entrée +\$7pp

## MAINS

TARTE AUX LÉGUMES D'ÉTÉ  
seasonal vegetable tart

FILET DE MERLAN DU ROI-GEORGE  
king george whiting fillet, crayfish, cucumber

FRICASSÉE DE POULET À L'ESTRAGON  
braised hazeldene chicken, tarragon, carrots

FILET DE STEAK AU POIVRE  
dry-aged eye fillet, peppercorn sauce, mushroom duxelles  
to replace any main +\$10pp

## SIDES

shoestring fries  
endive, apple, seeded mustard dressing

## DESSERTS - SERVED ALTERNATELY

CRÈME CARAMEL  
MOUSSE AU CHOCOLATE

Sample menu - subject to change

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## Three Course Menu

### CHOICE MENU, WITH SIDES

Available up to 16 guests

Please select two entrées, two mains and two desserts  
\$90

### SET MENU, WITH SHARED SIDES

Please select one entrée, one main and one dessert  
\$85

### OPTIONAL ADD ONS

two canapés - \$15pp

three canapés - \$20pp

### ENTRÉES

POTAGE AUX PETITS POIS ET PORC FUMET  
smoked ham hock & pea soup, mint crème

MOULES AU SAFRAN  
mussels, fennel, saffron, chickpeas

POIREAUX ET VINAIGRETTE À LA TRUFFE  
charred leek, hazelnuts, black truffle

TARTARE DE THON  
yellowfin tuna, quail egg, gaufrette +\$5pp

VOL-AU-VENT D'ESCARGOT  
snails, parsley, garlic & puff pastry +\$7pp

### MAINS

TARTE AUX LÉGUMES D'ÉTÉ  
seasonal vegetable tart

FILET DE MERLAN DU ROI-GEORGE  
king george whiting fillet, crayfish, cucumber

FRICASSÉE DE POULET À L'ESTRAGON  
braised hazeldene chicken, tarragon, carrots

FILET DE STEAK AU POIVRE  
dry-aged eye fillet, peppercorn sauce, mushroom duxelles +\$10pp

### SIDES TO SHARE

shoestring fries  
endive, apple, seeded mustard dressing

### DESSERTS

CRÈME CARAMEL  
MOUSSE AU CHOCOLATE  
TROIS FROMAGE +\$10pp

Sample menu - subject to change







# Dégustation du Chef

Four-course chef's menu  
\$120pp

Laissez-le-nouse - leave it to us. Settle in and let us guide you through the menu with SSB's four-course 'Dégustation du chef'.

This special menu is based on produce availability and seasonality and may change daily.

## SAMPLE MENU

### SNACKS

a selection of chef's snacks

### ENTRÉES

POIREAUX ET VINAIGRETTE À LA TRUFFE  
charred leek, hazelnuts, black truffle

TARTARE DE THON  
yellowfin tuna, quail egg, gaufrette

### MAIN

FILET DE STEAK AU POIVRE  
dry-aged eye fillet, peppercorn sauce, mushroom duxelles

### SHARED SIDES

shoestring fries  
endive, apple, seeded mustard dressing

### DESSERT

MOUSSE AU CHOCOLATE

Sample menu - subject to change







Canapés

- BONNE - \$60pp

select 5 canapés and 1 substantial item
- SUPER - \$70pp

select 5 canapés and 2 substantial items
- SUPÉRIEURE - \$75pp

select 5 canapés, 2 substantial items and 1 sweet item
- GRAZING STATION UPGRADE

cheese and charcuterie +\$20pp

CANAPÉS

- BEEF TARTARE
- OEUFS MAYONNAISE & AVRUGA CAVIAR
- TUNA TARTARE
- MUSHROOM TARTARE
- RATATOUILLE, TOMATO SHELL, BLACK OLIVE
- SOUTHERN ROCK OYSTERS, MIGNONETTE
- CAVIAR, APPLE, SOUR CREAM BLINI
- VEAL HOLSTEIN ‘EN CROUTE’ QUAIL EGG
- CHEVRE QUICHETTE

SUBSTANTIAL

- STEAK FRITES BAGUETTE
- MINI MADAME
- ‘VOL-AU-VENT’ OF GARLIC SNAILS

SWEET

- CHOCOLATE MOUSSE TARTLETTE
- TARTE AU CITRON BRÛLÉE







# Beverage Packages

**CLASSIC BEVERAGE PACKAGE**  
\$65pp - 2 hour package  
\$15pp for each additional hour

NV Counterpoint Sparkling, South Australia  
2019 Counterpoint Pinot Grigio, South Australia  
2019 Counterpoint Rosé, South Australia  
2019 Counterpoint Shiraz, South Australia  
Kronenbourg 1664  
Soft drink

**ADDITIONAL UNLIMITED SPARKLING WATER PACKAGE**  
\$5pp

**PREMIUM BEVERAGE PACKAGE**  
\$85pp - 2 hour package  
\$20pp for each additional hour

2015 Sidewood ‘Chloe Cuvee’, Adelaide Hills, SA  
2021 Continental Platter Pinot Gris, Adelaide Hills, SA  
2019 Pickett by Rob Dolan Chardonnay, Yarra Valley, VIC  
2021 Denton ‘Shed’ Nebbiolo Rosé, Yarra Valley, VIC  
2019 Tarrawarra Estate Pinot Noir, Yarra Valley, VIC  
2020 Ox Hardy Upper Tintara Shiraz, McLaren Vale, SA  
Kronenbourg 1664  
Sparkling water and soft drinks

**CHAMPAGNE UPGRADE**  
NV Champagne De Saint-Gall Traditional 1er Cru  
2 hour package +\$25pp  
each additional hour +\$15pp



## *Beverages on consumption*

Beverage on consumption is available with beverages to be selected prior to your event. We recommend selecting one sparkling, two white and two red wines, but of course the choice is yours.

Cocktails can be pre ordered and served as a round at the time of your choosing.

An unlimited sparkling water package is available for \$5pp

Please ask your event manager for a current beverage list and let us know if you would like us to provide you with suggestions in line with your preferences and budget.





