

ALBERT + SMITH
RESTAURANT - FUNCTIONS

Welcome to Albert + Smith

LUNCH MENU

Main + Beverage* \$30.00

Lunch includes a beverage - excluding spirits or cocktails

Double Roasted Duck

Pepe's Crispy Duck + Creamy Potato Mash
Broccolini + Spiced Plum Sauce + Fried Shallots

Trio of Pork

Slow Cooked Pork Belly + Pork Fillet Schnitzel + Char Grilled Pork & Jalapeno Sausage
White Slaw + Dill Cucumber + Rustic Chips + Apple Relish + Dijon Mustard + Plum Sauce

Fresh Humpty Doo Barramundi

Grilled Barramundi Fillet + Potato Cakes + Pickled Fennel Salad + Gribiche

Baked San Marzano Gnocchi

Handmade Gnocchi Pillows + Tomato Sugo + Buffalo Mozzarella + Parmesan Cheese
Sour Dough Crumbs + Fresh Pesto

Asian Pork & Prawn Noodles

Sautéed Australian Prawns + Slow Cooked Roasted Pork Belly + Julienne Vegetables
Noodles + Asian Greens + Homemade Asian dressing

Gippsland Scotch Fillet*

300g MSA Scotch Fillet + Potato Galette + Sauté Green Beans

Choice of Pepper Jus, Roasted Garlic Butter, French Dijon Mustard, Bordelaise Sauce
{*\$6.00 Extra for steak option}

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Lunch

Bombay Beef Curry

Slowly Cooked Beef + Spices + Coconut Cream + Buttered Steamed Rice + Pappadams + Roti
Spiced Yoghurt + Mango Chutney

Mrs Harpers F&C

Beer Battered Flathead + Fat Chips
Garden Salad + House Made Tartare

Marinated Char Grill Chicken

½ Marinated Chicken (Lemon, Herbs, Wild Dog EV Olive Oil, garlic)
Green lentils + Roasted Potatoes + Dutch Carrots + Chicken Jus
(due to being a half chicken – 20 minute cook time)

Middle Eastern Poke Bowl (Vegan)

Falafel + Hummus + Roasted Pumpkin + Moghrabieh Salad
Tempura Battered Dukkha Cauliflower + Pepitas + Pita bread

Mykonos Greek Lamb

Slow Roasted Salt Bush Lamb Shoulder + Roasted Potatoes
Greek Salad + Tzatziki + Pita Bread

Veal Schnitzel Milanese

Herb and Parmesan Crumbed Veal + Slaw
Rustic Chips + Fried Capers + Aioli + Fresh lemon