

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}

ALBERT + SMITH

RESTAURANT - FUNCTIONS

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

ALBERT + SMITH
RESTAURANT - FUNCTIONS

Desserts - \$15.00 – all desserts made fresh on premise

French Vanilla Brulee

Vanilla Bean Brulee + Biscotti

Violet Crumble Cheesecake

Violet Crumble Cheesecake + Violet Crumble
Chards Honeycomb + Caramel Sauce

Albert + Smith Affogato

Espresso + Vanilla Bean Ice Cream + Frangelico Liqueur + Chocolate Sauce
Roasted Hazelnuts + Meringue + Ferrero Rocher

Asian Memories

Ginger Lemon Syrup Cake + Mango Sorbet + Pistachio Cream

White + Dark Chocolate Mousse

Dark Chocolate Mousse + White Chocolate Mousse
Chocolate Chards + Chocolate Wafer Sticks

Strawberry Vanilla Cream Almond Short Cake

Fresh Strawberries + Chantilly Cream + Almond Short Cake

Cheese Platter for Two

Selection of 3 Gippsland Cheeses – Soft + Hard + Blue - \$20.00



Dinner

Main Course \$32.00

Grazing Plate to Start (min 2 guests) \$13.50pp

Please Note: supplementary charge - \$6.00 extra for Steak

Grazing Plate

The simplicity of sharing

Selection of Cold Meats + Condiments + Dip + Cheeses

Hot + Cold Savoury Items + Crackers + Bread

Items change daily due to availability and season.

Thank you for choosing Albert + Smith

ALBERT + SMITH
RESTAURANT - FUNCTIONS

Dinner

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}

ALBERT + SMITH

RESTAURANT - FUNCTIONS

Dinner

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

ALBERT + SMITH

RESTAURANT - FUNCTIONS

Beverages

Non – Alcoholic

Soft Drink	\$4.50
Juice	\$4.50
Lemon + Lime +Bitters	\$4.50
Iced Coffee / Chocolate	\$6.50
San Pellegrino Min Water 750ml	\$8.50

Hot Drinks

Hot Chocolate	\$5.00
Mocha	\$5.00
Chai	\$5.00
Tea Pot Assorted	\$5.00
Coffee Assorted	\$4.50

Beers

Cascade Light	\$8.50
Carlton Draught	\$8.50
Carlton Dry	\$8.50
Great Northern Mid Strength	\$8.50
Furphy Ale	\$8.50
Peroni	\$8.50
Corona	\$8.50

Boutique Beers / Ciders

Please ask wait staff for our current list.

Cider

Apple (Somersby)	\$8.50
Pear (Somersby)	\$8.50

ALBERT + SMITH

RESTAURANT - FUNCTIONS

Sparkling / Champagne

Sparkling		Bottle	Glass
Which Way Is Up	South Aust	\$35.00	\$9.50
Seppelt Prosecco	Great Western	\$35.00	\$9.50
Chandon Brut NV	Yarra Valley	\$45.00	
Arras – Premium Cuvee	Tasmania	\$50.00	
Janz Cuvee	Tasmania	\$50.00	
Mumm Cordon Rouge NV	France	\$85.00	

White Wine

Sauvignon Blanc		Bottle	Glass
Little Goat Creek Sauvignon Blanc (Organic)	Marlborough NZ	\$38.00	\$9.50
Catalina Sounds Sauvignon Blanc	Marlborough NZ	\$42.00	
Shaw & Smith Sauvignon Blanc	Adelaide Hills	\$50.00	

Chardonnay

Seed & Oak	Yarra Valley	\$35.00	\$9.50
Innocent Bystander	Yarra Valley	\$45.00	
Lightfoot & Sons Chardonnay	Gippsland	\$45.00	

Pinot Grigio / Pinot Gris / Riesling / Moscato

Francesco Pinot Grigio	King Valley	\$35.00	\$9.50
Ninth Island Pinot Grigio	Tasmania	\$40.00	
Brookfield's Estate Pinot Gris	Hawkes Bay NZ	\$42.00	
Jim Barry Watervale Riesling	Clare Valley	\$42.00	
Monichino Moscato	Katunga	\$35.00	\$9.50

ALBERT + SMITH

RESTAURANT - FUNCTIONS

Red Wine

Rose'

		Bottle	Glass
Days of Rose'	Reynella S.A	\$38.00	\$9.50

Pinot Noir

La Vue Pinot Noir	Nagambie	\$38.00	\$9.50
Cannibal Creek Pinot Noir	Tynong	\$50.00	

Cabernet Sauvignon

Pencil Box Cab Sav	Coonawarra	\$35.00	
--------------------	------------	---------	--

Shiraz

Richer and Riper Shiraz	Coonawarra	\$35.00	\$9.50
Pirramimma Shiraz	Mc Laren Vale	\$40.00	
Bendigo Water Wheel Shiraz	Bendigo	\$40.00	
Ascott Heathcote Shiraz	Heathcote	\$45.00	
Wild Dog Shiraz	Warragul	\$45.00	
Schild Shiraz	Barossa	\$45.00	

Merlot

JJ Hahn	Barossa	\$40.00	
---------	---------	---------	--

Durif

Campbells Shiraz / Durif	Rutherglen	\$40.00	
--------------------------	------------	---------	--

Red Blend

Bill Brian Barry & Bob Cab Sav, Cab Franc, Cab Merlot	Coonawarra	\$35.00	\$9.50
--	------------	---------	--------

ALBERT + SMITH

RESTAURANT - FUNCTIONS

Spirits / Liqueurs

Vodka

Smirnoff	\$9.00
Absolut	\$10.00
Grey Goose	\$11.50

Rum

Bundaberg	\$9.00
Bacardi	\$9.00
Captain Morgan Spiced	\$9.00

Irish Whisky

Jamison	\$10.00
---------	---------

Scotch Whisky

Johnnie Walker Red (House)	\$9.00
Chivas Regal	\$10.50
Glenfiddich Single Malt 12yo	\$11.50

Liqueurs / Spirits

Southern Comfort	\$10.00
Midori	\$10.00
Malibu	\$9.00
Pimm's	\$9.00
Campari	\$10.00
Cointreau	\$10.50
Grand Mariner	\$10.50

Gin

Gordons	\$9.00
Blue Sapphire	\$10.00
Hendricks	\$11.50
Wild Dog	\$11.50

Ouzo

Barbaresco	\$9.00
------------	--------

Tequila

Sierra	\$9.00
--------	--------

Brandy

St Remy VSOP	\$9.00
--------------	--------

Bourbon

Jim Beam	\$9.00
Jack Daniels	\$10.00
Makers Mark	\$10.00

Liqueurs / Spirits

Canadian Club	\$9.00
Bailey's	\$9.00
Tia Maria	\$9.00
Kahlua	\$9.00
Frangelico	\$9.00
Opel Nero Sambuca	10.00
Drambuie	\$10.00
Galliano	\$10.00

Cocktails

Who's Drinking What Where?

Italy – Aperol Spritz

A blend of Aperol, Prosecco, Dash of Soda, Fresh Orange served over Ice

\$16.00

New York – Long Island Iced Tea

No tea in this one! – Equal parts of Vodka + Cointreau + Gin + Bacardi + Tequila splash of coke + dash of bitters

\$25.00

Warragul - Espresso Martini

Equal parts espresso + Vodka + Kahlua.

\$18.00

Cuba – Mojito

Shaken - fresh mint + white rum + lime juice + sugar syrup – a dash of soda.

\$16.00

France – Kir Royal

Sparkling Wine + Chambord

\$13.00

Japan – Midori Splice

Equal parts of Midori + Vodka + Malibu + Pineapple Juice + Cream

\$18.00

Hollywood – Moscow Mule

Vodka + Fresh lime juice + Ginger beer + Mint leaves.

\$16.00