

# NYE MENU

## Amuse Bouche

JERUSALEM ARTICHOKE & TRUFFLE TARTLETS

## Starters

BEEF CARPACCIO  
*Dijonnaise and parsley cress*

SMOKED SALMON  
*In-house smoked, whipped creme fraiche, capers, dill*

BURRATA  
*Pesto, basil and datterino tomatoes*

ARTICHOKES  
*Thinly sliced raw artichokes with mashed avocado, parmesan and lemon dressing*

## Middle Course

QUINOA CROQUETTES  
*Sun-dried tomato sauce*

## Mains

TRUFFLE TAGLIATELLE  
*Fresh handmade tagliatelle, Parmesan, truffle shavings*

TUNA STEAK  
*Caponata, salsa verde, basil*

RIB EYE STEAK  
*Peppercorn sauce or garlic butter, with chips*

BABY CHICKEN  
*Chargrilled, marinated with lemon and thyme, with grilled vegetables*

## Dessert

CHOCOLATE FONDANT  
*Served with vanilla ice cream*

CHURROS  
*Hazelnut chocolate sauce, orange zest*

CHEESECAKE DOME  
*Orange and passionfruit cheesecake, coconut sable*

Smith's  
Bar & Grill

Allergens menu available upon request  
A discretionary 12.5% service charge will be added to your bill