

THE SMITHS

KITCHEN + COCKTAIL ROOM

Our philosophy is inspired by a melting pot of cultures from American, Mediterranean and Italian dishes. Embracing the importance of slowing down and enjoying every moment.

Our menu is simply born from our devotion to quality, simplicity and purity. We revisit different cuisines cooking techniques by infusing our modern twist.

We look forward to hosting you.

Executive Chef: Taiwo Smith

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Starters

ROCK OYSTERS

Shucked oysters, tabasco, mignonette, scallion over crushed ice lemon wedges (*upon availability*)
6pcs 66 or 12pcs 130

BURRATA 27

Burrata, berries, shaved parmesan, cherry tomatoes, balsamic, basil, pesto
add: Truffle +2

SWEET & TANGY BITES 13

Boneless chicken bites. Sweet & tangy sauce

MOZZARELLA STICKS 15.5

Crispy mozzarella cheese, marinara sauce

PRAWN TEMPURA 16

Crispy prawns, dipping sauce

SMOKED SALMON CARPACCIO 23

Marinated smoked salmon, orange marinade, raddish

SCALLOPS 24

Butter squash puree, lemon basil butter, roasted garlic, seared scallops

RHODE ISLAND CALAMARI & CRISPY TIGER PRAWNS 19.5

Deep fried served with 2 special sauces

PINEAPPLE HABANERO & GUAC 17

Pineapple habanero salsa, guacamole, homemade crispy tortilla

OVEN BAKED BISCUIT 14

3 Oven baked cheddar biscuits
available by pre-order

ONION RINGS 10

Crispy, golden onion rings served with your choice of three dipping
sauces: spicy ranch, sweet & tangy, or Smith sauce.

LAMB SHAKSHOUKA 16.5

Savory lamb simmered in a spiced tomato sauce with
poached eggs & avocado served with pita bread for dipping.
Vegetarian option available



 - house favorites |  - gluten free |  - vegan |  - nuts |  - spicy

Please inform your server to any food allergies before you order or dietary restrictions as menu items contain ingredients that are not listed

Note: Due to the seasonal nature of the menu, some items are subject to availability

Ask your server which additional dishes can be adjusted to become vegan friendly

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Soups & Salads




FRENCH ONION SOUP 16.3
French onion soup, melted cheese

TOMATOES BASIL SOUP 16.3
Roasted pureed tomatoes, sweet basil, garlic bread

CHICKEN GNOCCHI SOUP 16.3
Gnocchi, spinach, diced chicken, herbs, creamy based sauce

HALLOUMI KALE SALAD   27
Kale, cranberries, quinoa, walnuts, sunflower seeds, feta cheese, onion, tomato, balsamic dressing
Grilled Prawn 28 | Grilled Chicken 26 | Vegan meat 32 | Salmon 35


BLACKENED SALMON CAESAR SALAD 32
Pan seared salmon, romaine lettuce, parmesan cheese, croutons, caesar dressing
Chicken Caesar Salad 22 | Prawn Caesar Salad 27


SPICY LOADED SALAD    17
Rocket & mixed greens, roasted cashews, onions, tomatoes, cranberries, goat cheese, croutons,
house dressing (Grilled chicken 23 | Grilled prawn 26)

TROPICAL SALAD   17
Mixed greens, avocado, onions, tomatoes, mango salsa, balsamic dressing (*mangos based on seasonal availability*)
(Grilled chicken 23 | grilled prawn 26)

Dressings: Spicy house dressing | Honey balsamic dressing
Our spicy house dressing & honey balsamic are made with zero mayonnaise
(*Spicy house dressing contains nuts*)



Burgers & Sandwiches


BOURBON BURGER  29
Homemade bacon jam, beef patty, brioche bun, cheddar cheese, smith sauce,
jalapeño peppers, lettuce, onions, tomatoes, ketchup, mustard, fries (*option to remove bourbon bacon jam*)

VEGAN BURGER  30
Plant based patty, lettuce, onions, tomato, brioche bun, jalapeño, ketchup, mustard, fries
(*Smith sauce available upon request contains mayonnaise*)

CHICKEN BURGER 27
Grilled or fried chicken breast, lettuce, grilled onions, jalapeño, -tomato, brioche bun, coleslaw,
smith sauce, fries (*fried chicken served with raw onions*)

SALMON GLAZED BURGER  31
Seared salmon, marinated cabbage, brioche bun, coleslaw, fries

PESTO GRILLED CHEESE SANDWICH   24
Pesto grilled cheese, basil, french fries

TUNA MELT  25
Tuna, celery, cheddar cheese, cranberries, herbs, chopped celery, minced onions,
in pain de campagne bread, served with french fries

CHICKEN MELT  24.5
Shredded chicken, celery, mayo, herbs, cheddar cheese, cranberries, chopped celery,
minced onions, in pain de campagne bread served with french fries
(*Option to add truffle to french fries, mash or roasted potatoes +2*)

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Pastas | Rice

BEEF LASAGNA 🍴 32

Bolognese sauce, béchamel, cheese

SMITHS SPAGHETTI BOLOGNESE 🍴 24

Al dente pasta, rich bolognese sauce, parmesan cheese

VODKA RIGATONI 🍴 26

Rigatoni pasta, chilli roasted peppers, vodka infused tomato sauce, parmesan cheese. add: Burrata +14

CREAMY LAMB MUSHROOM PASTA 29

Shredded lamb, mushrooms, rigatoni pasta, parmesan cheese, cream sauce

CAJUN ALFREDO 🍴 23

Linguine pasta, cream sauce, bell peppers, parmesan cheese (Chicken 6 | Prawn 9)

AGLIO E OLIO SEAFOOD LINGUINE 🍴 36

Roasted cherry tomatoes, grilled prawns, mussels, spinach, parmesan cheese, linguine pasta

HIBACHI POKE BOWL 🍴 22

Japanese inspired style fried rice, sautéed vegetables, eggs, served with a side of sweet tangy sauce
(Sweet tangy chicken 7 | Grilled chicken 6 | Grilled prawn 9 | Vegan meat 12)

Seafood

PAN SEARED SEA BASS 🍴 43

Filet, seasonal vegetables, mango salsa, lemon kebab sauce lemon slice (mangos based on seasonal availability)

CHARGRILLED LOBSTER 🍴 79

2 Chargrilled lobster tail served with garlic butter sauce & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

COCONUT CURRY & PRAWNS 🍴 38

Grilled king prawns, coconut curry sauce, pepper sauce, served with white rice
Chicken 33 | Salmon 39

GRILLED PRAWNS 34

Grilled prawns, served with one sauce & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

SMITHS LAND & SEA 🍴 87

Charred grilled filet steak, buttered lobster, garlic butter sauce, served with one steak sauce &
your choice of side: sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

BLACKENED SALMON 🍴 39.7

Salmon filet, herbed mashed potatoes, mango salsa (mangos based on seasonal availability)

GRILLED OCTOPUS 🍴 49

Chilli herb oil, charred pepper, roasted onion, tomatoes

SEAFOOD PLATTER 112

Grilled or battered prawns, calamari, mussels, chargrilled lobster & roasted garlic potatoes.

Served with 3 dipping sauce

(Option to add truffle to french fries, mash or roasted potatoes +2)

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Meat | Poultry

LAMB RACKS 49

Grilled lamb racks, chimichurri, & your choice of side:
sautéed vegetables, roasted garlic potatoes or mashed potatoes

RIBEYE 59

300g grilled ribeye, served with one sauce, & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

TERIYAKI STEAK 49.5

Juicy teriyaki steak served with white rice

FILET MIGNON 51

250g tenderloin, served with one sauce, & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

GRILLED OSTRICH FILET 49

250g grilled ostrich, served with one sauce, & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

TOMAHAWK STEAK 89

1kg grilled steak, served with two steak sauce, & your choice of side:
sautéed vegetables, roasted garlic potatoes, french fries or mashed potatoes

LAMB SHANK 59

6 hour braised lamb, 650g lamb, mashed potatoes

HOUSE GYROS

Buttery warm pita bread, tomatos, onions, homemade white sauce, choice of protein
Lamb 49 Prawn 42 Vegan meat 33

(Option to add truffle to french fries, mash or roasted potatoes +2)

Steak sauces: Teriyaki sauce | Mushroom | Peppercorn | Chimichurri | Garlic butter

Sides

Smiths Fried Rice 10
Truffle Mash 9
Truffle Fries 9
French Fries 5
Garlic Parmesan Fries 9
Sautéed Vegetable 9
Mashed Potatoes 5
Roasted Garlic Potatoes 6.5

Add ons

Grilled Chicken 6
Grilled Prawn 9
Halloumi 7
Vegan Meat 12



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Desserts

APPLE STRUDEL 14.5

Our spin on the traditional apple pie topped with vanilla ice cream

CHOCOLATE CAKE 12

Fluffy double decker layered chocolate cake

SMITHS CHEESE CAKE

Original 14.5 Oreos 15 Strawberry 15

NUTELLA FLATBREAD 12

Soft flat bread, Nutella, powder sugar.

BIG A** CINNAMON ROLL 18

Soft cinnamon roll with cream (*for 2*)

LEMON CAKE 14

Lemon cake & cream

CHOCOLATE CHIP COOKIE SKILLET 16.5

Served with vanilla ice cream

CRÈME BRÛLÉE 11

Custard cream, caramel topping

ICE CREAM

Vanilla ice cream 6.5 Cookie 'n' cream 7

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Vegan

VEGAN BURGER 30

Plant based patty, lettuce, onions, tomato, brioche bun, ketchup, mustard, fries

HIBACHI VEGAN POKE BOWL 28

Japanese inspired style fried rice, plant based meat, sautéed vegetables, served with a side of sweet tangy sauce

SPICY LOADED SALAD 27

Rocket & mixed greens, roasted cashews, onions, tomatoes, cranberries, croutons, vegan meat, house dressing

VEGAN KALE SALAD 27

Kale, cranberries, quinoa, walnuts, sunflower seeds, onion, tomato, vegan meat, balsamic dressing

TROPICAL SALAD 28

Mixed greens, avocado, onions, tomatoes, mango salsa, vegan meat, balsamic dressing

PINEAPPLE HABANERO & GUAC 17

Pineapple habanero salsa, guacamole, homemade crispy tortilla



"If you didn't post it, it didn't happen"

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