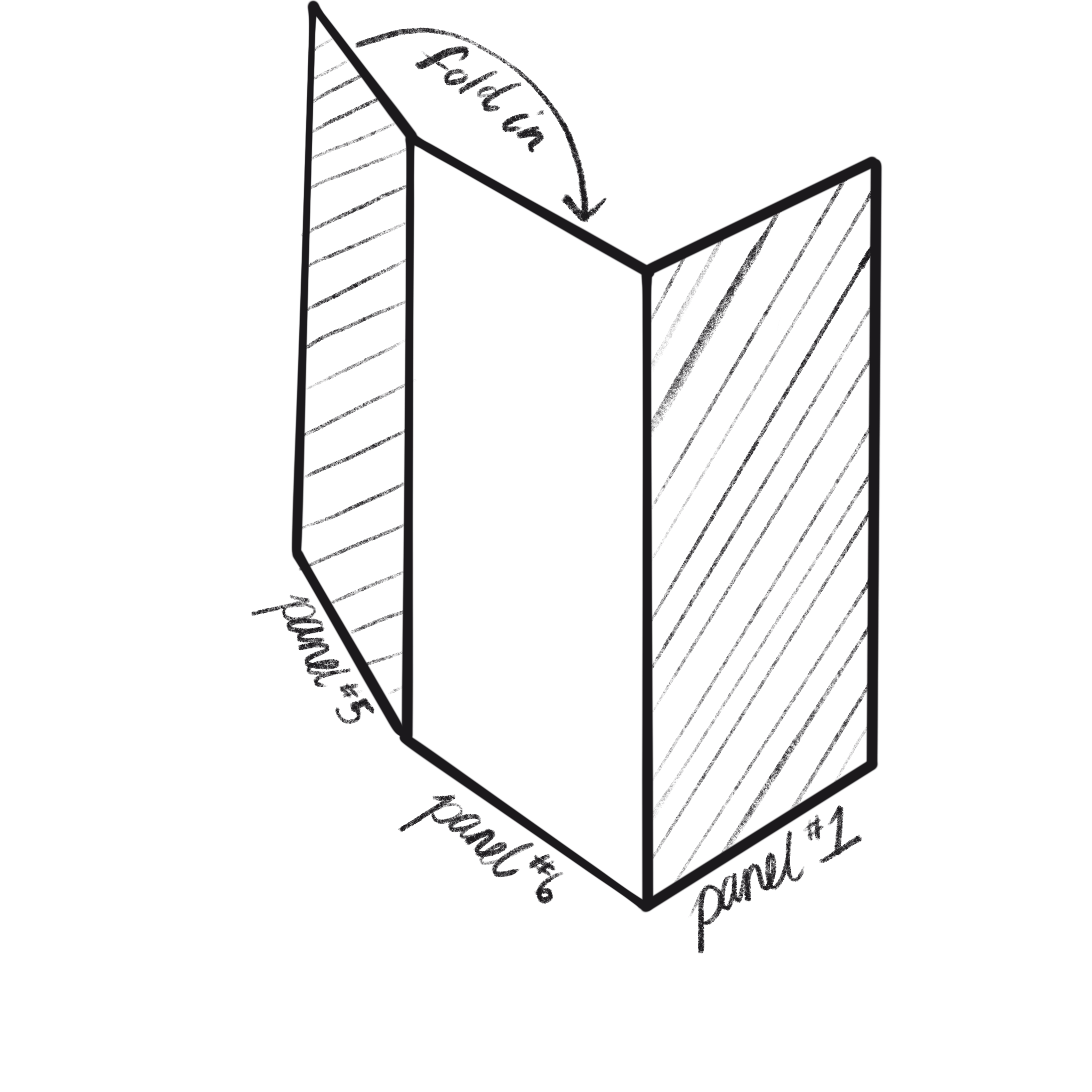
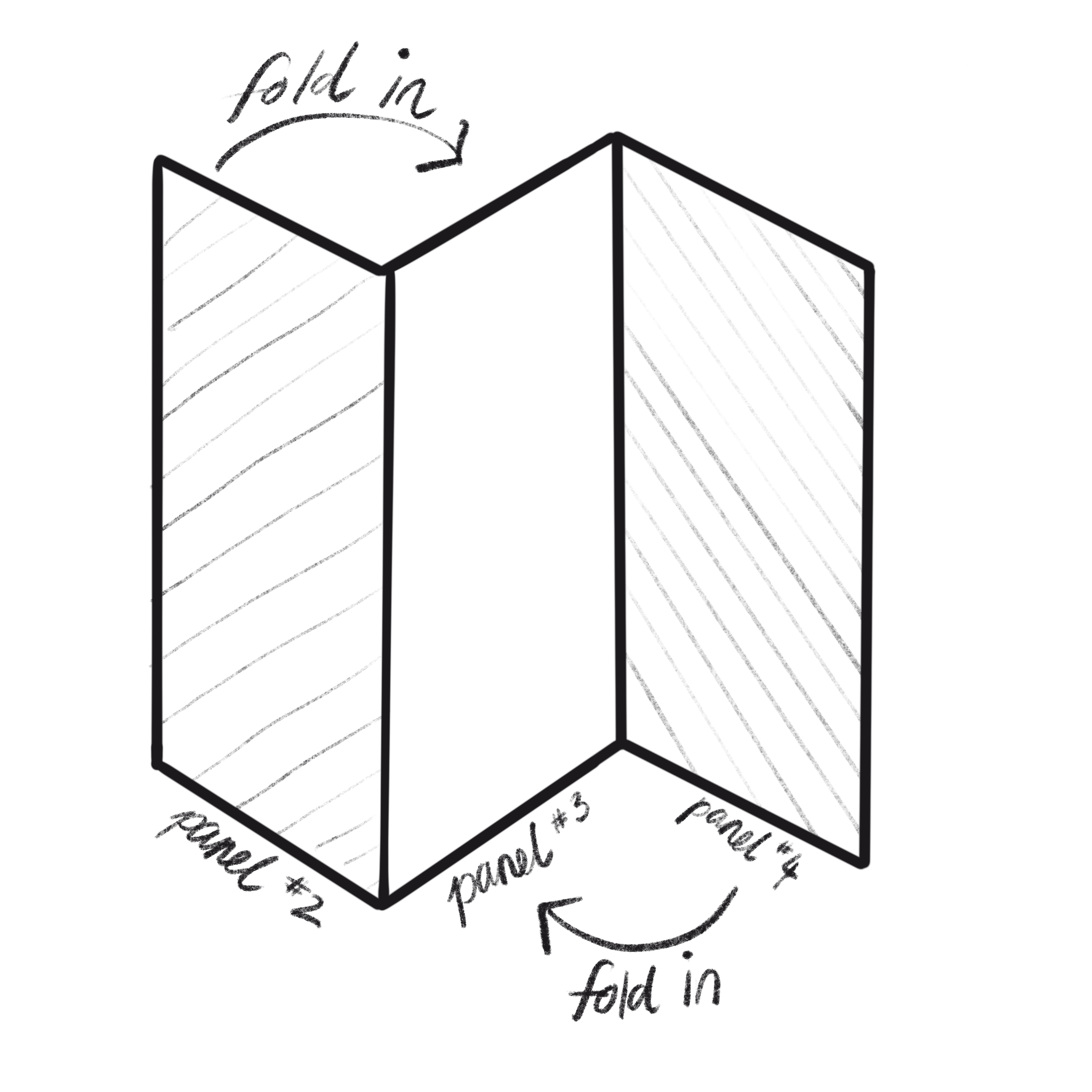
**NCV Graphic Design Level 3 - ISAT**

Implementation Date: January 2023

Students can select one of the following five client options for their trifold brochure designs:

<http://ncvgraphicdesign.co.za/l3-v2/>

* **Option 1 -** Children’s Hat Company
* **Option 2 -** American-style Restaurant
* **Option 3 -** Make-up Brand for Tweens
* **Option 4 -** Interior Design Company
* **Option 5 -** Marketing Consultant for Start-up Companies

**Option 2**

American-style Restaurant

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**PANEL 1**

Title: The Smokehouse Kitchen

Subtitle: American BBQ Style Smokery Restaurant

Introduction:

A brand-new American-style BBQ Smokehouse restaurant in the middle of the Stanley Street Restaurant hub.

Assets: Add Cover image(s) + Company Logo

**PANEL 2**

Title: The Smokehouse Kitchen

Subtitle: American BBQ Style Smokery Restaurant

Paragraph:

At the Smokehouse Kitchen, you can expect a delectable red meat extravaganza – smoked low and slow in a reverse smoke pit. We are an American style BBQ smokehouse in the middle of the restaurant hub in Richmond Hill, Port Elizabeth / Gqeberha. We use only local quality free range meats.

Open from Monday – Saturday. No reservation necessary.

**PANEL 3**

{Menu pages}

Title: SMOKEHOUSE KITCHEN MENU

Subtitle: Starters

Content:

*Smoked Scallops*

Cold smoked Sea Scallops perfectly cooked served with an array of peas, Potato & smoky Aioli.

*Cajun Fried Calamari*

Calamari Steaks Marinated, then lightly dusted with our Chef’s own blend of Cajun seasoning. Served with a Preserved lemon Aioli.

*Hot Smoked BBQ Wings*

Smoky chicken wings tossed through our homemade BBQ Sauce.

Subtitle: From the smoker to the Grill

Content:

*All Main courses are served with Crispy Beer-battered onions rings, feel free to bulk up your meal with one of our delicious sides.*

Hot Smoked Pork Belly Ribs (500g or 1kg)

Smoked Chicken finished on the grill with our secret Basting.

*(Remember to add your side)*

**PANEL 4**

{Menu pages}

Subtitle: Sides

Content: Pickles & Preserves

New Orleans grilled Corn

Bacon Jam

Cajun sweet potato

Pickled Dill

Beer-battered Onion Rings

Polenta Fries

Potato Salad

Coleslaw

Chef's Salad of the Day

Subtitle: Something sweet

Content: Smoked Maple-glazed Bacon baked Cheese Cake

Mango Samoosa’s in a saffron syrup served with Liquorice Ice cream

Chef Dessert Of the Day

**PANEL 5**

Title: Our Story

Subtitle: Welcome To smokehouse kitchen

Introduction:

The Smokehouse Kitchen is a brand new restaurant in Richmond Hill, Port Elizabeth, in the middle of the Stanley Street Restaurant hub.

We specialise in authentic, low and slow American BBQ & smoking techniques, incorporating recipes that represent all aspects of BBQ flavours and styles. We also offer a good selection of classic American sides, craft beers and cocktails.

At The Smokehouse Kitchen, we believe that quality food comes from using the best quality ingredients and preparing and serving our meals with care and dedication.

**PANEL 6**

{Hours}

Title: Hours of Operation

Content: Monday

Dinner 6-10pm

Tuesday to Saturday

Lunch 12 – 3pm

Dinner 6-10pm

Sunday

Closed

{Contact Details}

Title: Contact Us:

Subtitle: Drop Us a Line

Let us know if you have any questions!

Info:

Tel: 072 712 5701

Email: info@smokehousekitchen.co.za

15 Bain Street, Port Elizabeth Central, Gqeberha, 6001.

www.smokehousekitchen.co.za