



# PLATTER & GOURMET BITES MENU

## SHARING

**Freshly Baked Honey and Sunflower Loaf:** 17  
served with garlic and herb whip.  
(4 to 6 people)

**Pate & Bread** 26  
Homemade chicken, liver and bacon pate served with pear and fig relish, pork jelly and toasted focaccia bread. (2 to 4 people)

**Charcuterie McKenzie Platter:** 75  
A curated assortment of breads, crackers, salami, chorizo, and cheeses, accompanied by olives, pear & fig relish, farm-style pickles, and pumpkin hummus. (6 to 8 people)

**Crispy Fried Platter:** 75  
An assortment of golden, crispy fried delights served with a variety of delicious dipping sauces. (6 to 8 people)

**Meat lovers Platter:** 100  
Homemade southern-style chicken tenderloins, McClure pickles, smoked beef cheek croquettes, beef and chicken sliders, pulled BBQ pork shoulder, all served with sourdough bread and chipotle aioli. (6 to 8 people)

**Vegetarian/Vegan Platters:** 70  
Featuring pumpkin hummus, fresh vegetable skewers, pickles, green stuffed olives, bread, pear & fig relish, and farm-style chutney.  
(4 - 6 people)

## GOURMET BITES

**Pulled Beef Crostini:** 6 ea  
Baked Crostini with pulled beef and chimichurri sauce.

**Mushroom Arancini:** 4 ea  
Mushroom risotto arancini ball stuffed with fresh mozzarella serve with pesto aioli dipping sauce.

**Smoked Beef Croquettes:** 4 ea  
Braised beef cheek croquettes with mustard mayo and micro cress.

**Vandy's Steaky Bacon and Corn Fritters:** 6 ea  
Corn fritters paired with steaky bacon, served with a smoky paprika and sour cream dipping sauce.

**Mac N Cheese Balls:** 4 ea  
Crispy bacon and mixed cheese macaroni balls.



# PLATTER & GOURMET BITES MENU

## Southern Style Chicken 65

### Tenderloins Platter:

Tender chicken strips seasoned with our homemade rub, served with McClure pickles and a side of chipotle aioli for dipping.

## DUMPLINGS 4 ea

### Pork, Prawn & Chive Dumplings:

served with ponzu dressing and sesame seeds

### Vegan Spirulina Dumpling:

with ponzu dressing and sesame seeds

## BRIOCHE BUN SLIDERS 9 ea

**Beef:** Savor our premium homemade beef patty topped with McClure's pickles, crisp cos lettuce, smoked chipotle relish, and our signature homemade garlic aioli.

**Chicken:** Indulge in southern style chicken tenderloins, complemented by McClure's pickles, Smith's signature slaw, and smoked chipotle relish.

**Mushroom:** Delight in a grilled mushroom slider with caramelized onion, vibrant pesto, and creamy vegan aioli

## MINI BOWLS

**McKenzie Mac n Cheese:** A 6 ea  
savory blend of bacon, macaroni, and rich cheese sauce.

**Chicken & Bacon Linguine:** Fresh 12 ea  
linguine pasta with tender chicken, Vandy's steaky bacon, mushrooms, and parmesan in a savory herb velouté sauce, topped with spring onions.

**Slow cooked Beef, Mash and Beef 14 ea  
Glaze:** Smith's handcrafted mash, tender slow-roasted beef, and a delectable homemade beef glaze.

## DESSERT PLATTER 70

### Smiths Bite-Size Favourite Desserts:

Decadent Chocolate Brownie:  
Drizzled in rich chocolate sauce

Smith's Signature Cheesecake

Sticky Date Pudding: Drizzled with  
butterscotch sauce  
Fresh Seasonal Fruit.



# BUFFET & SHARED PLATES MENU

Kids Menu available  
on request

Prices starting at \$79 pp,  
depending on your selection

## STARTER

### Sunflower & Honey Loaf:

Freshly baked sunflower & honey loaf with garlic & herb whip (per table)

## MAIN COURSE

(Please choose 3)

### Smoked Salmon:

Savor the rich, smoky flavour of our hot smoked salmon, paired with a creamy Béarnaise sauce with a side of fresh rocket and lemon. (GF)

### Smith's Smokey Rubbed Beef Striploin:

Indulge in the robust, smoky flavour of our expertly rubbed beef striploin, served with a rich garlic jus. (GF)

### Orange, Pepper & Bourbon Glazed Champagne Ham:

Delight in the sweet and savoury notes of our orange, pepper, and bourbon glazed champagne ham, carved fresh at the buffet. (GF)

### Slow Roasted Pork:

Savor the tender, flavourful taste of our fennel and herb seasoned pork, slow roasted to perfection with crispy crackling and a drizzle of apple caramel sauce. (GF)

### Tuscan Style Chicken:

Savor the hearty, rustic flavour of our Tuscan style chicken thigh, paired with sundried tomatoes and a rich garlic & herb sauce. (GF)

### Smokey BBQ Pulled Pork:

Savor the tender, smoky flavour of our BBQ pulled pork shoulder, paired with a rich, tangy sauce for a perfect balance of sweetness and spice.

### DELUXE BUFFET OPTION

2 x loaves per table, 1 extra meat, 1 extra vegetable or side

*If you would like a roast, please discuss options*

## CONDIMENTS

Mustard (wholegrain/Dijon), Horseradish cream, English mustard

## VEGETABLES & SIDES

(Please choose 2)

### Roasted Vegetables:

Perfectly seasoned roasted veggies. (GF)

### Herb Butter Gourmet Potatoes:

Rich, herb-infused roasted potatoes. (GF)

### Truffle Mac 'n Cheese:

Creamy mac 'n cheese with a luxurious truffle twist.

### Cheesy Potato Gratin:

Layers of cheesy, baked potatoes. (GF)

### Seasonal Greens with Cheese Sauce:

Fresh greens topped with velvety cheese sauce. (GFO)

## SALAD

(Please choose 1)

### Smith's Chophouse Garden Salad:

Fresh Garden greens with a medley of flavourful toppings.

### Caesar Salad:

Classic Caesar with crisp romaine, Parmesan, and zesty dressing.

### Asian Slaw:

Refreshing slaw with a tangy Asian-inspired dressing.

## DESSERTS

### Platters of Smiths Bite-Size Favourite

#### Desserts:

Decadent Chocolate Brownie: Drizzled in rich chocolate sauce

Smith's Signature Cheesecake

Sticky Date Pudding: Drizzled with butterscotch sauce

WE CAN CATER FOR DIETARY REQUIREMENTS

CREATING EXCEPTIONAL MEMORIES AT SMITH & MCKENZIE STEAK HOUSE

Please note, this buffet is catered specifically to the number of guests and is not an all-you-can-eat buffet



# SET MENU'S

## Customisable Set Menus

At Smith & McKenzie, we believe every dining experience should be exceptional. Our Customisable Set Menus start from \$79 per person, with pricing based on your selections. Choose from our signature dishes or let us craft something unique for your event. Whatever the occasion, we'll create a menu that's perfectly tailored to you.

Here's how it works:

- Tell us what you're looking for (e.g., beef, chicken, fish, etc.) and your budget.
- We'll price up your preferences.
- You can also select your favorite items from our restaurant menu for your special occasion.

Let us create a memorable dining experience tailored just for you!

Contact us today to start planning your personalised dining experience!