



# PLATTER & GOURMET BITES MENU

## SHARING

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

**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

**Cauliflower and Red Onion Bhajis:** 5 ea  
Homemade cauliflower and red onion fritters served with a side of creamy Greek yogurt for dipping.

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

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

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

**Southern Style Chicken Tenderloins:** 65 large  
Tender chicken strips seasoned with our homemade rub, served with McClure pickles and a side of chipotle aioli for dipping.

**Pork, Prawn & Chive Dumplings:** 4 ea  
served with ponzu dressing and sesame seeds

**Chicken & Cabbage Dumpling:**  
served with ponzu dressing and sesame seeds

**Vegan Spirulina Dumpling:**  
with ponzu dressing and sesame seeds



# PLATTER & GOURMET BITES MENU

## 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: 12 ea**  
Fresh linguine pasta with tender chicken, Vandys 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.

Extra Option: Selection of Fudge  
Bites for an added treat.

## DELUXE BUFFET OPTION

2 x loaves per table

1 extra meat

1 extra vegetable or side

SMITH & MCKENZIE STEAK HOUSE



# BUFFET & SHARED PLATES MENU

kids combo 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.

## CONDIMENTS

Mustard (wholegrain/Dijon)

Horseradish cream

English mustard

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

## 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  
Fresh Seasonal Fruit.

Extra Option: Selection of Fudge Bites for an added treat.

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**



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# SET MENU'S

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Introducing our Customizable Set Menus at Smith & McKenzie! Prices start from \$79pp and vary based on your selections.

We believe in making your dining experience truly special. Whether you prefer dishes from our existing menus or want a unique creation just for your event, we've got you covered. Let us tailor a menu that suits your taste and occasion perfectly.

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!**