

Suffet Vining
MENU

Perfect for small gatherings through to larger celebrations, our buffet menu is a casual group dining experience that can be staffed or unstaffed (drop off or pick up) depending on the type of event you wish to create.

We complete all the messy work and all you need to do is reheat, carve + serve.

MENU SELECTIONS APPLY TO THE WHOLE GROUP (NO SPLIT QUANTITIES)

\$500 MIN. SPEND + MIN. ORDER 2 MAINS + 2 SIDES APPLIES

*Delivery fee applies to areas outside of Gerringong, Kiama, Berry

Please note: menu arrives cold ready to be reheated at your preferred dining time.





SIDES

\$8 + GST PER SELECTION PER PERSON

Green beans, peas, mint, eschalot, radish, lemon ricotta
Roast potatoes, garlic, feta, oregano

Marinated beetroots, honey, coriander, candied walnuts, goats curd
Heirloom carrots, hazelnut dukkah, cumin yoghurt, coriander
Ancient grains, freekeh, lentils, nuts, seeds, fresh herbs

Roast pumpkin, onion, rocket, chickpeas, smoked almonds, cranberries
Red cabbage slaw, currants, dill, shallots, parmesan
Greek salad, tomato, cucumber, capsicum, onion, olives, feta

Grilled broccolini, zucchini, spinach, mint, parsley, eschalot, hazelnuts
Chat potatoes, wholegrain mustard, lemon, olive oil, fresh herbs

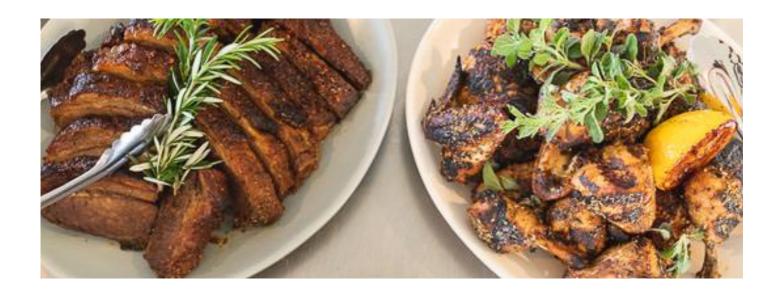


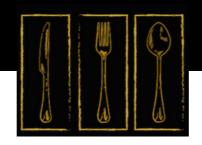


MAINS

\$12 + GST PER SELECTION PER PERSON

Eggplant moussaka, zucchini, potato, tomato napoli, bechamel
Baked potato gnocchi, tomato sugo, smoked mozzarella, pangratatta
Pumpkin + halloumi pie, raz el hanout
Hot smoked salmon, fancy-pants tartare, pickled radish
Roast chicken, lemon, oregano
Turkey ballotine, walnuts, sage, cranberry stuffing
BBQ lamb leg, chilli, mint, lemon, parsley
Italian porchetta, garlic, fennel seeds
Slow roasted beef brisket, secret southern spices
12hr lamb shoulder, chimi churri
Herb crusted rare roast beef, wholegrain mustard





DESSERTS

\$8 + GST PER SELECTION PER PERSON

House-baked cheesecake, seasonal flavours

Steamed marmalade pudding, brandied cream

Tiramisu, Italian lady fingers, espresso, marsala, mascarpone

Chilled rice pudding, salted caramel, almond shortbread, pistachio

Broken pav, rhubarb, pear, spiced apple jelly, chantilly cream

Flourless choc-hazelnut cake, spiced poached pears

Sticky date pudding, salted caramel sauce

GRAZING

STANDARD - \$14 | PREMIUM - \$18 + GST PER PERSON

Selected artisan cheeses

Cured meats

Breads + crackers

Pastes + accompaniments

Fresh + dried fruits

Pickles + olives

Nuts + other nibbles



Premium option also includes antipasto + dips

*Grazing tables can also be ordered to set budgets or bespoke inclusions. Talk to us about your ideas.



TRAVEL

On the day of your event, Smith St. Foods are happy to travel to your venue providing it is food safe to do so (i.e. no further than 2 hours each way).

Travel costs are charged each way, per staff member, per half hour (or part thereof) of travel.

STAFFING

Our staff are charged out for a minimum flat fee for 0-4 hours and then hourly for additional onsite or travel hours at the following rates:

Monday-Saturday

Chefs - \$50 + GST per hour, min. charge \$200 + GST Wait staff - \$42 + GST per hour, min. charge \$168 + GST

Sundays

Chefs - \$75 + GST per hour, min. charge \$300 + GST Wait staff - \$63 + GST per hour, min. charge \$252 + GST

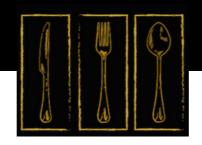
Public holidays

Chefs - \$100 + GST per hour, min. charge \$400 + GST Wait staff - \$82 + GST per hour, min. charge \$328 + GST

DELIVERY

Free delivery provided to Gerringong, Kiama + Berry.

Outside of these areas, a delivery fee is charged at \$25 + GST per half hour (or part thereof), each way.



ENTREES

\$10 + GST PER SELECTION PER PERSON

Grazing plate of cheese, charcuterie, antipasto
Prawn tortelini, salmon roe. brown butter, lemon, dill
Beetroot cured kingfish, pickled cucumbers, feta cream, chilli
Confit rainbow trout, goats curd, citrus salsa, chervil
Korean fried chicken, pickled daikon, gochujang mayonnaise
Spiced lamb backstrap, harissa, dukkah, coriander, spiced yoghurt
Sundried tomato + feta ravioli, tomato fondue, herb oil

SIDES

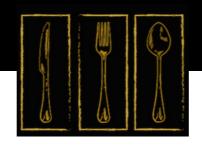
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